



Top Deck Menu

~ Soups & Salads ~

Seafood Chowder ~ Seafood, vegetables and potatoes in a bacon based lobster broth 13

Lobster Bisque ~ A house specialty! Maine lobster in a rich creamy broth 17

Chef's Soup of the Day ~ Made on the chef's whim, please ask your server 9
Add a grilled cheese 8

Tug House Salad ~ Fresh greens, garden veggies, croutons and choice of dressing 11

Classic Caesar Salad ~ Fresh romaine tossed with caesar dressing and topped with shaved parmesan and croutons 12

Apple Cheddar Salad ~ Freshly cut apples, cheddar cheese, mixed greens, walnuts and dried cranberries served with an apple cider vinaigrette 16

Steak Salad* ~ Marinated steak tips served over mixed greens with cheddar cheese and strawberries, drizzled with balsamic vinegar 20

Add Ons* Grilled Chicken 9 ~ Chilled Shrimp 14 ~ Steamed Salmon 12 ~ Crab Mkt
Marinated Steak Tips* 18 ~ Lobster Knuckle & Claw Mkt ~ Smash Patty* 9 ~ Crab Cake 9

~ Starters ~

Maine Crabcake ~ Pan seared, served with chipotle aioli 15

Steamed Clams ~ White wine deglazed native clams, with broth and drawn butter Market

Steamed Mussels ~ 1 lb of mussels, steamed in white wine, garlic, diced tomatoes and scallions, served with a side of dipping bread 18

Shrimp Cocktail ~ 5 large chilled shrimp, served with cocktail sauce and lemon 17

Crispy Potstickers ~ Pork filled fried dumplings served with a sweet chili sauce 13

Boneless Chicken ~ Boneless fried chicken strips tossed with a choice of sauce or rub, served with a side of ranch or bleu cheese 15

Sauces: Buffalo or Sweet Thai Chili Rubs: Salt & Vinegar or Cajun

~ Maine Lobster ~

Traditional Steamed Lobster ~ A 1 and 1/4 lb native lobster steamed and served with drawn butter and 2 sides ~ Market Price

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

~ Entrees ~

*All entrees except pasta come with one regular side
Or select a premium side for an upcharge*

Fish & Chips ~ *Lightly breaded haddock served with tartar sauce and lemon 21*

Fried Shrimp ~ *Tender shrimp lightly breaded and deep fried 20*

Fried Clams ~ *Whole belly clams, lightly breaded and fried Market*

Lobster Mac & Cheese ~ *Fresh Maine lobster meat and cavatappi pasta tossed in a house made creamy cheese sauce and then baked ~ Market*

~ Sandwiches & Rolls ~

*Served with one regular side ~ Or select a premium side for an upcharge
(Gluten free bread available)
(Substitute any protein for an Impossible Veggie Patty)*

Maine Lobster Roll ~ *Fresh and cold with light mayo, served on a New England style roll Market*

Maine Crabmeat Roll ~ *Native crab tossed with mayo, served on a New England style roll Market*

Docksider Fish Sandwich ~ *Fried haddock with lettuce and tomato on a brioche bun 18*

Haddock BLT ~ *Fried haddock, bacon, lettuce, tomato, and tartar sauce on a brioche bun 20*

Tugboat Smasher* ~ *Two smash burger patties consisting of brisket, chuck and short rib with burger sauce, lettuce and American cheese 20 ~ Add another patty for 9*

Fried Chicken Sando ~ *Buttermilk fried chicken topped with ranch and pickles 18
(Grilled option available)*

The Davy Jones ~ *Chunks of crispy haddock, shredded lettuce, tomatoes, shredded cheese and garlic aioli served in a wrap 18*

The Czar ~ *Grilled chicken, bacon, romaine lettuce and parmesan cheese all tossed in Caesar salad dressing served in a wrap 18*

Tug Grilled Cheese ~ *Thick white bread melted with American and cheddar cheeses 12
Add fresh picked Maine crabmeat 12*

~ Side Dishes ~

French Fries ~ Rice ~ Cole Slaw

~ Premium Side Dishes ~

*Demi Salad, Demi Caesar, Salt & Vinegar Fries, Salt & Vinegar Onion Rings,
Traditional Onion Rings*

**Inn * Restaurant * Marina * Lounge * Top Deck
80 Commercial Street * Boothbay Harbor * Maine
207-633-4434**