



TUGBOAT INN LUNCH MENU



STARTERS



MAINE CRABCAKE 16

Pan seared, served with salad greens & chipotle aioli

STEAMED MAINE CLAMS MP

1lb of native clams with broth & drawn butter

STEAMED MUSSELS 18

1 lb of rope grown mussels, simmered with garlic, white wine & scallions, finished with cream & served with a side of dipping bread

BATTERED ONION RINGS 12

Crispy onion rings served with sweet chili sauce

CHICKEN TENDERS 14

Boneless strips tossed with hot sauce, served with a side of bleu cheese

SANDWICHES & ROLLS

Served with french fries or cole slaw & a pickle

MAINE LOBSTER ROLL MP

Fresh & cold with light mayo, served on a brioche roll

MAINE CRABMEAT ROLL MP

Native crab tossed with mayo, served on a brioche roll

TUG GRILLED CHEESE 13

Thick white bread, melted with American & cheddar. Add fresh picked Maine crab 12

TUG BURGER* 19

*A charbroiled 6 oz patty with lettuce and tomato, served on a toasted corn dusted roll
Add cheese 1 | Add bacon 3**

TUGBOAT REUBEN 19

Corned beef, sauerkraut, swiss & reuben dressing

HADDOCK REUBEN 19

Fried haddock, sauerkraut, swiss & reuben dressing

DOCKSIDER FISH SANDWICH 18

*Fried haddock, lettuce & tomato
Add cheese 1*

CRAB CAKE SANDWICH 19

Fresh crab, pan seared & topped with lettuce, tomato & sweet chili sauce

GRILLED CHICKEN SANDWICH 18

Tender, boneless chicken breast, marinated and served with lettuce, tomato & mayo

SOUPS & SALADS

SEAFOOD CHOWDER CROCK 13

A creamy combination of shrimp, scallops, haddock, onions & potatoes

LOBSTER BISQUE CROCK 16

A house specialty! Maine lobster in a rich creamy broth

FRENCH ONION SOUP CROCK 10

Simmered caramelized onions in beef broth topped with parmesan & Swiss

TUG HOUSE SALAD 11

Fresh greens, garden veggies, croutons & choice of dressing

CLASSIC CAESAR SALAD 12

Fresh romaine tossed with caesar dressing & topped with shaved parmesan & croutons

APPLE CHEDDAR SALAD 17

Fresh greens topped with apple slices, cheddar cheese, dried cranberries & walnuts, served with apple cider vinaigrette dressing

Add Grilled Chicken, Fried Shrimp, Steamed Salmon to any salad - 9

*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

Served with a choice of cole slaw, french fries, or rice. Sub a side salad for 3

HADDOCK MONHEGAN 24

Baked with seasoned bread crumbs & lemon butter

SCALLOPS MONHEGAN 28

Baked with seasoned bread crumbs & lemon butter

LUNCHEON BROILED HADDOCK 23

Prepared with a light touch of garlic, white wine & butter

LUNCHEON BROILED SCALLOPS 27

Prepared with a light touch of garlic, white wine & butter

SHRIMP & STEAK COMBO 29

A 6 oz top butt sirloin paired with grilled shrimp

LUNCHEON FRIED HADDOCK 23

Lightly breaded moist native filets

LUNCHEON FRIED SCALLOPS 27

Tender sea scallops, fried to a light brown finish

LUNCHEON FRIED SHRIMP 19

Small, tender shrimp lightly breaded & deep fried

LUNCHEON FRIED CLAMS MP

Whole belly clams, lightly fried to perfection

CHICKEN POT PIE 19

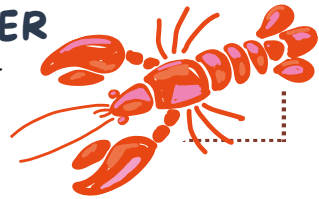
Chunks of white & dark meat chicken, mushrooms, carrots & onions in a creamy sauce, topped with puff pastry

MAINE LOBSTER

Served with french fries & cole slaw

1 ¼ WHOLE TRADITIONAL STEAMED LOBSTER MP

Served with drawn butter



SIDE DISHES

COLESLAW 3

RICE 3

FRESH VEGTABLE 3

FRENCH FRIES 5

DEMI SALAD 5

DEMI CAESAR 5

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