



Mother's Day

2026 | TUGBOAT INN

Starters

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

SEAFOOD CHOWDER CROCK 13

Creamy combination of shrimp, haddock, scallops, onions & potatoes

LOBSTER BISQUE CROCK 16

A **house specialty!** Maine lobster meat in a rich velvety broth

ONION SOUP CROCK 10

Sweet onions simmered a flavorful beef broth, topped with a parmesan crouton & Swiss cheese

CAESAR SALAD 12 | DEMI 5

Fresh romaine leaves with Caesar dressing, topped with shaved parmesan & croutons

TUG HOUSE SALAD 11 | DEMI 5

Fresh greens, garden veggies, tomatoes & croutons, served with a choice of house made dressings

Sandwiches & Burgers

Served with french fries or cole slaw & a pickle

DOCKSIDER 18

Deep fried haddock fillet topped with lettuce & tomato on a grilled brioche roll served with a side of tartar sauce
Add cheese 1

TUG BURGER* 19

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

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

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

Young Mates

JUNIOR BURGER* 12

A 6 oz angus beef patty on a toasted bun, served with french fries

JUNIOR CHICKEN TENDERS 12

Boneless chicken tenders, lightly breaded & fried, served with french fries

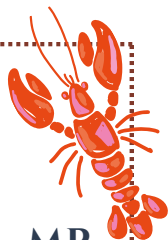
JUNIOR HADDOCK FISH FRY 12

Haddock, breaded and fried, served with french fries

JUNIOR FRIED SHRIMP 12

Small Atlantic shrimp, lightly breaded, served with french fries

Maine Lobster



TRADITIONAL STEAMED MP

A 1 ¼ pound native lobster steamed to perfection & served with drawn butter

SIMPLY SAUTEED MP

Fresh lobster meat from a 1 ¼ pound lobster in creamy butter



Entrees



All entrees are served with fresh vegetable of the day, chef's choice potato and fresh baked rolls

SLOW COOKED LEG OF LAMB 29

Served with mashed potatoes, green beans, and demi sauce

SEAFOOD ALFREDO 39

Fresh Atlantic haddock filled with a shrimp & haddock stuffing & topped with our own newburg sauce

DOWN EAST STEAK* 33

A 6 oz top butt sirloin topped with lobster newburg

12OZ SIRLOIN BUTT STEAK 31

A 12oz lean sirloin steak, generously seasoned & grilled, served with caramelized onions

SEAFOOD NEWBURG 34

Four large shrimp and scallops baked in a newburg sauce & topped with puff pastry

HADDOCK MONHEGAN 28

Fresh haddock, broiled with lemon, herbs, sweet butter & a seasoned crumb topping

SCALLOP MONHEGAN 34

Fresh scallops, broiled with lemon, herbs, sweet butter & a seasoned crumb topping

BROILED SEAFOOD MEDLEY 36

Haddock, shrimp & scallops broiled in a white wine butter sauce

BAKED STUFFED HADDOCK 34

Fresh Atlantic haddock filled with a shrimp & haddock stuffing & topped with our own newburg sauce

