



TUGBOAT INN DINNER 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 19

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**

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

SOUPS & SALADS

CLAM CHOWDER CROCK 13

A creamy combination of chopped clams, onions & potatoes

LOBSTER BISQUE CROCK 17

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

MAINE LOBSTER

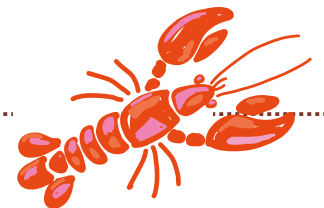
*Served with fresh vegetable of the day & choice of baked potato, rice or french fries
Sub a side salad for 3*

1 ¼ WHOLE TRADITIONAL STEAMED LOBSTER MP

Served with drawn butter

5 OZ OF SIMPLY SAUTEED LOBSTER MEAT MP

Warmed in sweet butter



PASTA

All pasta dishes are tossed with fettucini in a creamy alfredo sauce & served with fresh vegetable of the day

CHICKEN ALFREDO 29

*Grilled chicken, red pepper, mushrooms & scallions
Make it Veggie 27*

SEAFOOD ALFREDO 39

Large shrimp, sea scallops and Maine lobster meat



ENTREES

Served with fresh vegetable of the day and choice of baked potato, rice or french fries
Sub a side salad for 3

HADDOCK MONHEGAN 29

Baked with seasoned bread crumbs & lemon butter

SCALLOPS MONHEGAN 35

Baked with seasoned bread crumbs & lemon butter

GRILLED SALMON 29

Atlantic salmon with a honey, ginger & coriander glaze

SEAFOOD NEWBURG 37

Four large shrimp, scallops and Maine lobster meat baked in a newburg sauce, topped with puff pastry

BROILED SEAFOOD MEDLEY 38

Haddock, shrimp, scallops and ½ of a Maine lobster tail broiled in a white wine butter sauce

BROILED HADDOCK 28

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

BROILED SCALLOPS 34

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

BAKED STUFFED HADDOCK 36

Fresh Atlantic haddock filled with shrimp & haddock stuffing & topped with newburg sauce & crabmeat

CHICKEN POT PIE 24

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

NEW YORK SIRLOIN* 32

A 12 ounce sirloin, topped with caramelized onions



DOWN EAST STEAK* 36

A 6 oz top butt sirloin topped with lobster newburg

FRIED ATLANTIC HADDOCK 28

Lightly breaded moist native filets

FRIED SCALLOPS 34

Tender sea scallops, fried to a light brown finish

FRIED SHRIMP 24

Small, tender shrimp lightly breaded & deep fried

FRIED CLAMS MP

Whole belly clams, lightly fried to perfection

CAPTAINS PLATTER 40

Lightly breaded haddock, shrimp scallops & clams

SIDE DISHES

COLESLAW 3

BAKED POTATO 3

RICE 3

FRESH VEGTABLE 3

FRENCH FRIES 5

DEMI SALAD 5

DEMI CAESAR 5

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