

## Starters

**MUSSELS PROVENCAL\***  
PEI Mussels simmered in chardonnay, herbs de Provence, garlic & tomatoes served with a warm baguette    *19.95*

**COCKTAIL SHRIMP\***  
6 Plump shrimp served with house-made cocktail sauce    *18.95*

**CRAB CAKES**  
Sweet lump crabmeat lightly seasoned breaded, fried & served with zesty remoulade    *18.95*

**FROM THE HARBOR SAMPLER**  
crab cake, shrimp cocktail, lobster salad bite    *25.95*

**WARM BRIE & HONEY**  
Warm baby Brie with apples, pears, French baguette, fig jam & honey-roasted nuts, drizzle of honey    *19.95*

**SESAME CRUSTED AHI TUNA\***  
Yellowfin tuna seared rare, served with our soy dipping sauce, pickled ginger & wasabi    *17.95*

**ZESTY CHICKEN WINGS**  
Sriracha-honey-citrus glaze    *16.95*

## Greens

**CLASSIC CAESAR SALAD\***  
Romaine, our Caesar dressing, croutons, parmesan cheese & white anchovies  
*full 16.95    petite 10.95*

**SIMPLE GREEN SALAD\***  
Fresh greens, sweet grape tomatoes, cucumbers & carrots with sunflower seeds & house croutons    *full 12.95    petite 10.95*

**LOBSTER AVOCADO SALAD\***  
Fresh Maine lobster salad with a touch of mayo & seasoning, ripe avocado & tomato over fresh greens    *38.95*

**CITRUS ARUGULA SALAD\***  
Arugula with orange segments, fennel & red onion, topped with almond brittle tossed with lemon ginger dressing & Parmesan shavings    *16.95*

**ROAST BEETS & BLUEBERRIES\***  
Roasted sugar beets, fresh blueberries, house honey-roasted nuts, artisanal goat cheese & arugula tossed with honey & balsamic dressing    *17.95*

**Enhance your salad: Grilled Chicken 7.95**  
**Grilled Shrimp (4) 9.95    Steak Tips 9.95    Grilled Salmon 9.95**

## Sandwiches

*Served with Choice of French Fries, Cole Slaw, Potato Chips or Fruit Cup*  
*Sub Green Salad or Onion Rings 3.95*

**HARBORSIDE HADDOCK SANDWICH**  
Filet of haddock lightly crumbed & grilled, served with melted cheddar cheese & caper mayonnaise on a toasted bulkie roll    *19.95*

**MAINE LOBSTER ROLL**  
Fresh native lobster meat blended with a touch of mayonnaise & seasoning served on a grilled Brioche roll with romaine    *MKT*  
*Double Stuffed Lobster Roll    MKT*

**SHIP’S CELLAR FRIED CHICKEN SANDWICH**  
Our buttermilk-marinated fried chicken breast on a toasted brioche bun topped with house made coleslaw, tomato, pickles & roast garlic chipotle spread    *17.95*

**TURKEY PUB CLUB**  
Smoked turkey, candied bacon, lettuce & tomato with mayo, served on whole wheat toast    *18.95*

**GOURMET SIRLOIN BURGER**  
Our 1/2 pound sirloin burger served with tomato & lettuce    *17.95*  
*Swiss, Cheddar, American, Mushrooms, Grilled Onions, or Bacon \$1ea*

**TAHINI BURGER**  
Spinach garbanzo tahini burger with lettuce, tomato & roasted garlic cheese spread, served on brioche roll    *18.95*

**STEAK & CHEESE**  
Tender beef grilled with red & yellow peppers, onions & mushrooms on a toasted roll with melted American cheese (Chicken may be substituted for steak)    *17.95*

## Signature Selections

*Enhance Your Entree with Buttered Lobster Meat - 19.95*

**COLLIGAN FILET**  
8oz hand cut filet rubbed with YHI steak seasoning, chargrilled & served over house-made mushroom gravy, crowned with a crab cake fresh Maine lobster meat & Béarnaise Sauce    *63.95*

**SEAFOOD RAVIOLI**  
Lobster, sea scallops & gulf shrimp in rich seafood broth with tomatoes, spinach & mornay sauce, over fresh spinach ricotta ravioli    *39.95*

**LOBSTER STUFFED CHICKEN**  
Chicken breast with Maine lobster meat & sherry-cracker stuffing under a rich Boursin cheese sauce    *38.95*

**STEAMED MAINE LOBSTER\***  
1.25 Lb, Cracked & served with butter & lemon    *MKT*

**FILET MIGNON\***  
8oz hand cut filet of beef tenderloin, char-grilled & served with our mushroom gravy    *49.95*

**PAN SEARED SCALLOPS\***  
Large native sea scallops pan seared & deglazed with white wine, served over creamy parmesan polenta with lemon beurre blanc sauce    *39.95*

## Entrees

**LEMON-HERB HALF CHICKEN**  
Juicy half chicken, deboned & marinated with garlic, rosemary & lemon roasted & served with pan gravy, mashed potato & roasted asparagus    *33.95*

**ROASTED MAPLE CHIPOTLE SALMON**  
Scottish Organic salmon filet with a zesty maple-chipotle glaze    *34.95*

**BAKED STUFFED HADDOCK**  
Fresh haddock filled with our shrimp & crab stuffing over a sherry tomato cream sauce    *35.95*

**HOUSE BRINED PORK CHOP**  
All natural, center cut bone-in pork chop, house brined with brown sugar, cider thyme & mustard seed, char-grilled, served with Dijon thyme sauce    *31.95*

**SLOW BRAISED BEEF SHORT RIBS \***  
Short ribs slowly braised in red wine & beef stock with vegetables, served with a reduced stock, creamy Parmesan polenta & roasted asparagus *38.95*

**PARMESAN CRUSTED CHICKEN PESTO**  
Lightly breaded chicken sautéed & served over shell pasta in a pesto cream sauce with tomatoes confit & fresh mozzarella    *32.95*

**BROILED HADDOCK or SEA SCALLOPS\***  
Fresh Atlantic Haddock or Native Sea Scallops simply broiled with lemon & wine, topped with buttered crumbs    *Haddock - 32.95 | Scallops - 37.95*

**SAUSAGE RAGOUT**  
A robust ragout of crushed tomatoes, onions, garlic, porcini mushrooms, sweet Italian sausage & Chianti, simmered in a flavorful stock & served atop pappardelle pasta with fresh Parmesan cheese    *31.95*

**WILD MUSHROOM FETTUCINE**  
Fettuccine with wild mushroom, butternut squash, tomato confit, sage Parmigiano Reggiano    *26.95*  
**Add Grilled Chicken +7.95 Grilled Shrimp +9.95 Lobster +MKT**

**VEGETARIAN THAI BASIL BOWL**  
Plant-based ground beef stir-fried with broccoli, mushrooms & bell peppers finished with a Thai Basil sauce served over rice noodles    *29.95*

## Gourmet Flatbreads

**LOBSTER FLAT BREAD**  
Our signature flatbread with Maine lobster, chives, our 3-cheese blend & lobster sauce    *24.95*

**MEAT LOVERS**  
Sweet tomato sauce & imported cheeses topped with bacon, pepperoni & homemade sausage    *19.95*

**ROASTED MUSHROOM**  
Wild mushrooms roasted with fresh thyme, caramelized onions, goat cheese our three-cheese blend, finished with balsamic glaze & fresh arugula    *19.95*

**THREE CHEESE**  
Provolone, mozzarella, & parmesan cheeses over a homemade tomato-basil sauce    *16.95*

**MARGHARITE**  
Farmhouse garlic cheese seasoned crust vine-ripened tomatoes, fresh basil & a special blend of cheeses    *17.95*

**PEPPERONI**  
Everyone's favorite! Prepared with our homemade tomato sauce & a blend of cheeses    *18.95*

*Extra Toppings Available \$1ea \* Gluten Free Crust \$2*