

## Starters

### MUSSELS PROVENCAL\*

PEI Mussels simmered in chardonnay, herbs de Provence, garlic & tomatoes served with a warm baguette 20.95

### COCKTAIL SHRIMP\*

6 Plump shrimp served with house-made cocktail sauce 19.95

### 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 26.95

### SMOKED TROUT DIP

A creamy blend of Ducktrap River smoked trout, cream cheese & fresh herbs with a hint of lemon, served with artisan crackers, baguettes & fresh vegetables 21.95

### SESAME CRUSTED AHI TUNA\*

Yellowfin tuna seared rare, served with our soy dipping sauce, pickled ginger & wasabi 18.95

### SALSA & CHIPS\*

Our house-made salsa with freshly made corn tortilla chips 10.95

## Greens

### CLASSIC CAESAR SALAD\*

Romaine, our Caesar dressing, croutons, parmesan cheese & white anchovies full 17.95 petite 11.95

### SIMPLE GREEN SALAD\*

Fresh greens, sweet grape tomatoes, cucumbers & carrots with sunflower seeds & house croutons full 13.95 petite 11.95

### LOBSTER AVOCADO SALAD\*

Fresh Maine lobster salad with a touch of mayo & seasoning, ripe avocado & tomato over fresh greens 38.95

### STRAWBERRY SPINACH SALAD\*

Baby spinach with strawberries, cucumber, pickled red onion & feta tossed in a honey-poppysseed vinaigrette, finished with toasted sunflower seeds 17.95

### ROAST BEETS & BLUEBERRIES\*

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

### TUNA NICOISE\*

Black pepper rubbed pan-seared tuna, Kalamata olives, grape tomatoes, hardboiled egg, fingerling potatoes, green beans, Bibb lettuce, drizzled with champagne vinaigrette 23.95

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 20.95

### 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 18.95  
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) 18.95

### LOBSTER CORN CHOWDER\*

Fresh lobster meat, potatoes & sweet corn in a rich creamy broth 14.95

### SEAFOOD CHOWDER\*

Atlantic haddock, shrimp, scallops & native crab meat, in a rich creamy broth 14.95

### FRENCH ONION SOUP

Rich broth with sweet onions, croutons gratinéed with Swiss cheese 13.95

### PROSCIUTTO & BURRATA CROSTINI

Oven roasted tomatoes & asparagus, over toasted crostini topped with thinly sliced Prosciutto & rich burrata cheese, basil & balsamic glaze 20.95

### BAKED ARTICHOKE DIP\*

Artichoke hearts, cream cheese, chardonnay & red peppers served with warm baguette 17.95

### BEER BATTERED ONION RINGS

Served with roasted garlic dip 13.95

### CRISPY CHICKEN WINGS

Choice of classic buffalo, sticky pineapple jerk or Calabrian chili parmesan sauce 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 39.95

### 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 50.95

### PAN SEARED SCALLOPS\*

Served over sweet corn risotto with blistered tomatoes, asparagus & lemon beurre blanc 41.95

## Entrees

### GRILLED RIBEYE\*

Hand-cut 12oz ribeye char-grilled to your liking, finished with herb butter served with roasted fingerling potatoes & grilled asparagus 51.95

### LEMON-HERB HALF CHICKEN

Juicy half chicken, deboned & marinated with garlic, rosemary & lemon roasted & served with pan gravy, mashed potato & roasted asparagus 34.95

### CITRUS HERB SALMON\*

Scottish Organic salmon filet pan-seared, finished with lemon beurre monté & fresh herbs 35.95

### BAKED STUFFED HADDOCK

Fresh haddock filled with our shrimp & crab stuffing over a sherry tomato cream sauce 36.95

### 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 33.95

### PARMESAN CRUSTED CHICKEN PESTO

Lightly breaded chicken sautéed & served over shell pasta in a pesto cream sauce with tomatoes confit & fresh mozzarella 33.95

### BROILED HADDOCK or SEA SCALLOPS\*

Fresh Atlantic Haddock or Native Sea Scallops simply broiled with lemon & wine, topped with buttered crumbs Haddock - 33.95 | Scallops - 38.95

### BLISTERED TOMATO FETTUCCHINE

Tossed with roasted zucchini & baby spinach in a light garlic parmesan cream sauce, finished with lemon & fresh herbs 27.95

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 25.95

### MEAT LOVERS

Sweet tomato sauce & imported cheeses topped with bacon, pepperoni & homemade sausage 20.95

### PROSCIUTTO & PEACH FLATBREAD

Flatbread topped with prosciutto, grilled peaches, mozzarella cheese blend & whipped ricotta, finished with fresh basil, hot honey & balsamic glaze 20.95

### THREE CHEESE

Provolone, mozzarella, & parmesan cheeses over a homemade tomato-basil sauce 17.95

### MARGHARITE

Farmhouse garlic cheese seasoned crust vine-ripened tomatoes, fresh basil & a special blend of cheeses 18.95

### PEPPERONI

Everyone's favorite! Prepared with our homemade tomato sauce & a blend of cheeses 19.95

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