

Starters

MUSSELS PROVENCAL*
PEI Mussels simmered in chardonnay, herbs de Provence, garlic & tomatoes served with a warm baguette 22.95

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 12.95*

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 18.95

ROAST BEETS & BLUEBERRIES*
Roasted sugar beets, fresh blueberries, house honey-roasted nuts, artisanal goat cheese & arugula tossed with honey & balsamic dressing 18.95

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 +9.95 | Grilled Shrimp (4) +12.95
Steak Tips +14.95 | Grilled Salmon +16.95 | Lobster Salad +19.95**

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 21.95

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) 19.95

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 41.95

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 51.95

PAN SEARED SCALLOPS*
Served over sweet corn risotto with blistered tomatoes, asparagus & lemon beurre blanc 42.95

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, roasted fingerling potatoes & asparagus 34.95

CITRUS HERB SALMON*
Scottish Organic salmon filet pan-seared, finished with lemon beurre monté & fresh herbs 36.95

BAKED STUFFED HADDOCK
Fresh haddock filled with our shrimp & crab stuffing over a sherry tomato cream sauce 37.95

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 34.95

PARMESAN CRUSTED CHICKEN PESTO
Lightly breaded chicken sautéed & served over shell pasta in a pesto cream sauce with tomatoes confit & fresh mozzarella 34.95

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 FETTUCCINE
Tossed with roasted zucchini & baby spinach in a light garlic parmesan cream sauce, finished with lemon & fresh herbs 28.95
Add Grilled Chicken +9.95 | Grilled Shrimp +12.95 | Lobster +19.95

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 26.95

MEAT LOVERS
Sweet tomato sauce & imported cheeses topped with bacon, pepperoni & homemade sausage 23.95

PROSCIUTTO & PEACH FLATBREAD
Flatbread topped with prosciutto, grilled peaches, mozzarella cheese blend, whipped ricotta, finished with fresh basil, hot honey & balsamic glaze 22.95

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*