



Tugboat Inn ~ Dinner ~ Fall 2024

Starters...

Seafood Chowder ~ a creamy combination of shrimp, haddock, scallops, onions & potatoes, served in a crock 11

French Onion Soup ~ caramelized onions simmered in beef broth and topped with parmesan & Swiss, served in a crock 9

Steamed Maine Clams ~ 1 lb of native clams, with broth & drawn butter MP

Beer Batter Onion Rings ~ crispy onion rings served with sweet chili sauce 12

Boneless Buffalo Tenders ~ tender chicken strips tossed in sweet hot sauce and served with bleu cheese 13

Tug House Salad ~ fresh greens, garden veggies, croutons & choice of dressing 10

Apple Cheddar Salad ~ fresh mixed greens topped with apple slices, cheddar cheese, dried cranberries and walnuts, served with an apple cider vinaigrette dressing 16

Add Fried Shrimp or Grilled Chicken to a Salad ~ 8

Sandwiches & Rolls...

Served with french fries or cole slaw

Docksider Fish Sandwich ~ fried haddock, lettuce & tomato 16 (add cheese ~ 1)

Haddock Reuben ~ fried haddock, sauerkraut, Swiss & reuben dressing 18

Maine Lobster Roll ~ fresh lobster meat mixed with light mayo, served with lettuce on a brioche roll MP

Maine Crabmeat Roll ~ native crab tossed with mayo, served on a brioche roll MP

Tug Grilled Cheese ~ thick white bread, melted with American & cheddar 13

Tug Burger* ~ a charbroiled 6 oz patty with lettuce & tomato, served on a brioche roll 17 (add cheese ~ 1)

Side Dishes...

Mashed Potato 3 French Fries 5 Coleslaw 4 Baked Potato 3

Fresh Vegetable 3 Demi Salad 6

Entrees...

Served with fresh vegetable of the day and a choice of french fries or baked potato

Maine Lobster ~ steamed to perfection or sauteed in creamy butter MP

Haddock Monhegan ~ baked with seasoned bread crumbs and lemon butter 25

Scallops Monhegan ~ baked with seasoned bread crumbs and lemon butter 32

Broiled Scallops ~ prepared with a light touch of garlic, white wine and butter 31

Baked Stuffed Haddock ~ fresh Atlantic haddock filled with shrimp and haddock stuffing and topped with newburg sauce and crabmeat 32

Fried Atlantic Haddock ~ lightly breaded moist native filets 24

Fried Scallops ~ tender sea scallops, fried to a light brown finish 31

Fried Shrimp ~ small shrimp lightly breaded and deep fried 22

Center Cut Bone In Pork Chop* ~ a 12 oz chop grilled and served with caramelized onions 22

Chicken Pot Pie ~ chunks of white and dark meat chicken, mushrooms, carrots and onions in a creamy sauce, topped with puff pastry 23

Fried Chicken ~ 4 pieces of crispy fried chicken, served with cranberry sauce 22

Tugboat Pot Roast ~ tender slices of beef with gravy, mashed potato and carrots 23

New York Sirloin* ~ A 12 oz marbled sirloin, grilled to perfection ~ 28

Pasta...

Served with fresh vegetable of the day

Grilled Chicken Alfredo ~ grilled chicken breast, sliced and mixed with red peppers, mushrooms and scallions in a creamy alfredo sauce over fettucini 27

Tug's Seafood Alfredo ~ sea scallops, large shrimp and fresh Maine lobster meat combined in a creamy alfredo sauce and served over fettucini 37

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