

# Fisherman's Wharf Inn

## Starters

**AWARD WINNING CRISPY FRIED  
LOBSTER GRUYERE MAC N CHEESE 17**  
Oven roasted tomato rouille/watercress/saffron  
aioli/pincher claw

**3 PEMAQUID OYSTERS  
ON THE HALF\* 12**  
Cucumber/Cold River vodka/pink peppercorn  
mignonette/lava salt/sugar kelp

**COCTEL DE MARISCOS  
(MEXICAN CHILLED SEAFOOD COCKTAIL)\* 14**  
Serrano pepper/crispy plantains/lime/avocado  
crema

**LEMONGRASS, KAFFIR LIME LEAF TUNA  
POKE (HAWAIIAN RAW FISH SALAD)\* 15**  
Wakame seaweed/macadamia nuts/sushi rice/  
avocado/tumbleweed daikon

**CRISPY FRIED, BUTTERMILK SOAKED  
CALAMARI RINGS N TENTACLES 11**  
Red chili/tomato sugo

**ROASTED ACADIA AQUA FARMS  
MUSSELS 11**  
Fried peanuts/toasted coconut broth/jalapeno

**HOUSE COLD SMOKED TORN SALMON\* 13**  
Fried capers/whipped boursin/  
pickled red onion/crostinis

**50-YEAR-OLD ONION RING TRADITION 9**  
Hand cut and served with truffled ketchup

**NEW WORLD FIRE ROASTED  
ESCARGOT IN THE SHELL 13**  
Locally forged mushroom duxelle/crispy bacon  
butter/dipping bread

**MAPLE, BOURBON BRUSHED BACON  
WRAPPED DIVER SCALLOPS (4) 16**  
Apple mostarda/rocket

**STICKY PORK RIBLETS 12**  
Red chili glaze/crushed pistachios/  
green papaya slaw

## Signature Salads

**4OZ ADD-ONS (CAESAR/FARMERS ONLY)**  
GRILLED CHICKEN BREAST-5  
LOBSTER SALAD-17  
GRILLED JUMBO SHRIMP-9  
STEAK TIPS-11  
BLACKENED SWORD-11  
SCALLOPS WRAPPED IN BACON-12  
HOUSE SMOKED SALMON-11  
CRAB SALAD-11  
VERY RARE TUNA-12

**NEW AMERICAN  
HAND TORN CAESAR 11**  
Truffle focaccia croutons/white anchovies/  
fried capers/asiago frico

**FARMERS MARKET SALAD 9**  
Gathered greens/cucumbers/tomatoes/  
carrots/red onion

**GRILLED PEACH, PROSCIUTTO  
AND BURRATA CAPRESE 13**  
whitebalsamicvinaigrette/pepitas/bruisedbasil

**ORCHARD RIDGE STRAWBERRY, MINT  
AND WILD ARUGULA 12**  
Whipped pink peppercorn goat  
cheese/sweet n' salty pine nut  
brittle/mimosa citronette

## Soups

**HOUSE SMOKED CLAM AND ROASTED  
CORN CHOWDER C-7 B-10**  
Slab bacon/Maine potatoes/chervil/cream

**TODAY'S SOUP C-6 B-9**  
Seasonally inspired

**SHERRIED MADE FROM SCRATCH  
LOBSTER BISQUE C-10 B-13**  
Shucked lobster meat/lobster glace/  
sherry infused cream



\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

# Sandwiches

Gluten free sandwich rolls available on request

All sandwiches served with hand-cut warm Maine potato chips and half sour pickle

## HOUSE SMOKED SALMON STUFFED CROISSANT\* 15

Fried capers/shredded romaine/whipped boursin/red onion

## COUNTRY FRIED CHICKEN IN A BISQUIT 11

Pit ham/smoked cheddar/buttermilk ranch/cream cheese biscuit

## 22 COMMERCIAL ST COLD MAINE LOBSTER ROLL market

Butter grilled brioche/shredded lettuce/chive mayo

## CHARGRILLED 8 OZ. HAND FORMED BURGER\* 12

Butter lettuce/Backyard Farm tomatoes/red onion/griddled country roll

MAKE IT BETTER WITH: slab bacon-2/caramelized onions-1.5  
roasted mushrooms-1.5 /American-1.5 / swiss-1.5 /bleu-1.5 /smoked cheddar -1.5

## PANKO FRIED CASCO BAY HADDOCK SANDWICH 13

Butter lettuce/malt vinegar tartar/griddled country roll

## OVER NIGHT GUINNESS BRAISED CORNED BEEF RUEBEN 14

Whiskey, red onion, jalapeno gastrique/smoked swiss/Pullman rye

## CRISPY SWEET N SPICY BANG BANG HADDOCK TACO 14

Creamy lime, cilantro slaw/mango, avocado salsa/pea shoots/black bean sauce/sriracha crema

## MAINE PEEKYTOE CRAB MELT AWAYS 18

Griddled buttermilk biscuits/house smoked swiss/Backyard Farm tomatoes/watercress

## 633 BLT&A REVISITED 11

Peppered slab bacon/fried Backyard Farm tomatoes/arugula/basil crema/grilled focaccia

## CAPRESE GRILLED CHEESE 10

Backyard Farm tomatoes/South Coast Farms mozzarella/balsamic aioli/basil

## VERY RARE MARINATED TUNA BANH MI WRAP\* 18

Pickled carrots/coriander leaf/jalapeno/yuzu mayo/cucumber batons

## Maine Lobster

### FROM TRAP TO TABLE

1 1/4 Lb Hard Shell Lobsters From Our Tanks

Served with buttered potatoes and native cob corn

### STEAMED OVER KELP

Served with melted butter

### CHAR GRILLED

Butter basted (IN THE SHELL)

### SHUCKED

Warmed in butter and sherry (5oz)

### CRISPY FRIED

Served with cocktail sauce (5oz)

## Fried Seafood

6oz served with creamy coleslaw and crispy fries

## HAND DUG WHOLE BELLY CLAMS

market

## SHUCKED DAMARISCOTTA RIVER

OYSTERS 24

## POPCORN SHRIMP 16

## LONG LINE CASCO BAY HADDOCK 18

## JONESPORT DIVER SCALLOPS 23



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