Appetizers

Fried Maine Squid (Calamari)

Fried in light rice flour coating and served With sweet chili sauce.

Maine Mussels

13.00

9.00

Tossed with onion and garlic in a creamy white wine butter broth.

Glidden Point Oysters

2.50 each

From the Damriscotta, served on the half shell.

Steamers and Sweet Corn

14.00

Andrew Wyeth's Favorite Maine soft shell clams steamed to perfection with drawn butter, broth and sweet corn on the cob.

Hot Jonah Crab and Artichoke Dip 12.00

Served with toasted French bread.

Fresh Tomato and Basil Brushetta 5.00

Warm French bread with goat cheese, diced tomato, red onion and basil, drizzled with balsamic vinegar and olive oil.

Roasted Pepper Hummus

6.00

Fresh cut vegetables and tortilla chips for dipping.

Blueberry BBQ Chicken Wings

Famous from our Freeport Tavern, crispy wings and drums glazed with Maine blueberry barbecue sauce. Also available Buffalo style.

Maine Lobster & Crab Cake

14.00

Pan seared fresh Maine lobster and Jonah crab cake with bell peppers, sweet corn and scallions.

Maine Lobster Stew

Cup 9.00 Bowl 12.00

Creamy, smooth with chunks of Port Clyde lobster.

Maine Clam Chowder

Cup 5.00 Bowl 8.00

New England style and award winning.

on the dock, port clyde, maine

Salads

Big Claw Lobster Salad

22.00

Maine lobster claws, hard-boiled egg, bacon, avocado, tomato wedges and garlic croutons over fresh greens.

The Maine Hen

11.00

A hard-boiled egg in a nest of crisp tortilla strips, bacon and fried onions on mixed greens with honey mustard vinaigrette.

Fresh Garden Salad

7.00

Mixed greens, crisp cucumbers, carrot, shaved red onion and tomatoes.

Downeast Maine Caesar

7.00

Crisp romaine, Parmesan cheese and croutons with creamy Caesar dressing. Add a succulent chilled Maine lobster tail for 13.00

Dressing Choices:

Balsamic, Italian Herb, Blueberry, Honey-Mustard, Ranch, Bleu Cheese, Caesar.

For an additional charge / our lobster 12.00 / chicken 6.00 / or broiled Maine haddock 8.00 / may be added to any salad.

Port Clyde Lobster Feed



All of our lobsters are landed right here in Port Clyde. All Maine all the time. Remember, there is no such thing as a Maine lobster from away.

Maine Lobster Complete Shore Dinner

It stirs your primal senses! A whole 1 ¼ pound lobster in its shell, with a pound of steamed clams, melted butter, fresh corn, a cup of clam chowder and Kelpislaw®.

Market Price.

JUST LOBSTER...more and more...

Sweetest 1 ¼ pounders cooked to perfection.
With fresh corn, melted butter and our own Kelpislaw®.
One Lobster Two Lobsters
Market Price.

NC Wyeth's Favorite, Triple Lobster Dinner

Three 1 ¼ pounders cooked to perfection.
With fresh corn, melted butter and our own Kelpislaw®
Market Price

Consuming raw or under cooked meats, fish, shellfish, poultry or eggs can increase your chances of food borne illness. This facility may use wheat, egg, milk, soy, peanuts, tree nuts, fish and shellfish.

Specialty Sandwiches

Gluten free buns and rolls available upon request.

Linda Bean's Perfect Maine® Lobster Roll

100% Lobster meat with Linda's secret herb dressing on a hot butter-toasted roll, Miss Vicki's salt and vinegar chips, pickle, and our own Kelpislaw®.

Original Quarter-Pound Size 17.00

Our Maine Crabmeat Roll

16.00

Sweet delicate flavor with Mos-Ness dressing on hot butter-toasted roll with Miss Vicki's kettle chips, bread & butter pickles, and Kelpislaw®.

Our Maine Shrimp Roll

15.00

Poached wild, not fried; hot butter-toasted roll with lemon-tarragon mayo. Served with Miss Vicki's kettle chips, bread & butter pickles, and Kelpislaw®.

Grilled Cheesen Lobster®

14.00

Maine lobster with fresh sliced tomato and cheddar cheese. Linda Bean's twist on a national favorite.

Polly Wrap

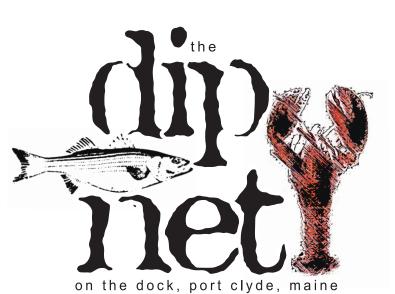
9.0

Fresh Pollock sautéed with chili pepper, herbs, onions and bell peppers, wrapped in a flour tortilla and served with avocado-lime sauce.

Grilled Chicken BLT

10.00

Grilled breast of chicken with bacon, lettuce, tomato and sweet pepper mayo.



Double Betty Broccoli Sandwich 8.00

Toasted white bread piled high with broccoli salad, a local favorite on Betty Libby's Dip Net menu from the early 80's.

Add Bacon or Cheese 1.75, add Chicken 6.00

Gulf of Maine Haddock Melt

12.00

Fried or broiled with lettuce, tomato, pickle and your cheese choice: American, cheddar, Swiss, blue or pepper jack served with Kelpislaw®.

Char-grilled Cheeseburger

10.00

Cooked to your liking, served on a butter-toasted bun with lettuce, tomato and your choice of cheese: Cheddar, Swiss, American, and blue or pepper-jack cheese. Add bacon... \$1.50

Fried Seafood Baskets

All fried items are served with our own Maine farm and shore Kelpislaw®. Aroostook French fries, tartar sauce or cocktail.

Calamari 15.00

Maine Shrimp 16.00

Fish -n- Chips 18.00

Whole Belly Clams 19.00

Captain's Platter: Golden Fried Clams, Maine Shrimp & Haddock 22.00

Entree

Corned Hake

Honoring Port Clyde's fishermen, we feature this old time local catch favorite brought back for your enjoyment. Served over mashed potatoes with salt pork and pickled onion. 14.00

Bounty of the Sea

Fresh mussels, lobster, shrimp, and fish sautéed with tomato, onion and fresh herbs, served over pasta and lobster cream sauce. 22.00

Fresh Fettuccini

Tossed with your choice of Alfredo, marinara or just buttered. 12.00 Add Maine lobster +12/ chicken +6/ vegetables +3

Braised Summer Greens and Rice

Local greens and vegetables braised in a garlic and herb broth. Served over jasmine rice. 12.00

Port Clyde Seagull Attack Pot Pie

Dedicated to artist Jamie Wyeth. Sweet Maine lobster meat, diced mushrooms and vegetables in a rich white tarragon sauce topped with crisp, light puff pastry. Guard your plate!! 22.00

Pan Fried Chicken Cutlet

Lightly breaded chicken breast pan-fried and served with lemon caper sauce. 14.00

Gratuity of 18% will be added to parties of 6 or more.



ALL CHILDERNS MEALS COME WITH CHOICE OF: FRENCH FRIES, POTATO CHIP, VEGGIE STICKS OR GREEN SALAD

fried. Served with tartar sauce.