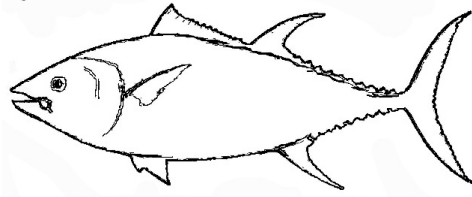


Port Clyde Seafood Company



Live Long, Love Strong, Eat Seafood

Soups

- Soup of the Day** cup \$4.50 bowl \$6.50
Lobster Bisque cup \$6.50 bowl \$9.50
tomato base finished with cream & sherry

Chilled Seafood Bar

- Local Oysters** \$13.00
half dozen with mignonette & cocktail sauces
Little Neck Mahogany Clams \$8.50
half dozen with kickin' cocktail sauce
Mosquito Island Crab Claws \$8.50
stoneground mustard sauce
Wild Shrimp Cocktail - Really! \$9.50
stoneground mustard aioli & kickin' cocktail sauce
Chilled Whole Lobster Mkt
halved with ginger saffron aioli
Chill Platter small \$26.00 Large \$52.00
an assortment of all of the above

Appetizers

- Cheese Plate** \$9.50
selection of cheeses, olives, crostini
St. George Smoked Salmon \$10.50
served over greens with potato latke
Steamed St. George River Clams Mkt
served with broth & melted butter
Steamed Mussels & St. George River Clams
served with broth & melted butter \$12.50
Maine Mussels \$11.50
sauteed with garlic, wine, dijon & fresh herbs
Lightly Fried Oysters \$7.50
ginger shallot sauce
Port Clyde Popcorn Shrimp \$7.50
cajun mayonnaise
Lightly Fried Calamari \$7.50
zesty lemon pepper aioli

Salads

- Mixed Greens** with emerald citrus house dressing
small \$3.50 large \$6.50
with fish cakes, lemon-caper aioli \$13.50
with grilled fish \$18.50
with lobster Mkt
Classic Caesar \$7.00
with chicken \$14.50

Dinners

- Catch of the Day** Mkt
Bouillabaisse \$22.00
local lobster, crab, fish, shrimp, clams, mussels,
oysters & scallops in a tomato & saffron broth
Lobster Dinner Mkt
1 1/4lb. lobster, corn on the cob & bread
Shore Dinner Mkt
1 1/4lb. lobster with clams, mussels, corn & bread
Mahogany Clams & Mussels over linguini \$18.00
garlic, white wine, tomato & pecorino
Grilled Chicken Breast (locally raised) \$17.00
roasted garlic & herbs, basmati rice, fresh veg
Grilled Strip Steak \$22.00
chimichurri sauce, crispy potatoes, fresh veg
Summer Vegetarian Plate \$16.50
tofu cutlet, basmati rice, fresh vegetable

Baskets

- fried in peanut oil • served with french fries
Chicken Fingers \$8.50
Fish & Chips \$8.50
Haddock - served with slaw \$14.50
Shrimp - served with slaw \$14.50
Calamari - served with slaw \$14.50
Clams - served with slaw Mkt
Oysters - served with slaw \$15.50
Scallops - served with slaw \$15.50
Mixed Seafood - served with slaw \$16.50

Sandwiches

- served with french fries
Port Clyde Poor Boy \$8.50
lightly fried oysters, lettuce, house tartar
Hamburger (locally raised beef) \$9.00
Cheeseburger (locally raised beef) \$9.50

On the Side

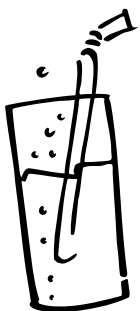
- Housemade Slaw** \$2.00
Steamed Corn on the Cob \$2.00
Vegetables \$3.00
Basmati Rice \$3.00
French Fries small \$2.50 large \$4.50

Homemade Desserts

Daily selection of pies, cakes, fresh berries & baker's whim

Cocktails • \$8.00

- Dark & Stormy** • Goslings Bermuda Rum, Ginger Beer, Lime
Sailor's Grog • Jack Daniels Tennessee Whisky, Triple Sec, Sweet'n Sour
Downeast Margarita • Cuervo Gold, Triple Sec, Lime Juice
Night at the Opera • Gin, Triple Sec, Lemon, Pineapple & Cranberry Juices
Downtown Punch • Captain Morgans Spiced Rum, Grand Marnier, Juices
Burnt Island Express • Absolut Vodka, Lime Ginger Beer
Lime Ricky • Absolut Vodka, Gin, Lime Soda Water



Homemade Specialties

- Homemade Sangria** • Glass \$6.00 Pitcher \$22.00
Iced Tea, Lemonade, Dipsy Doodle (1/2 & 1/2) • \$2.25

We use the freshest ingredients possible, carefully selected from local boats & farms

18% gratuity may be added to parties of 6 or more people

*This food is or may be served raw or undercooked or may contain raw or undercooked foods.

Sparkling Wines

	Glass	Bottle
Clavelin Brut Comte , Cotes du Jura, France • Medium bodies with tight tiny bubbles for all to enjoy.	\$7.00	\$32.00
Veuve Cliquot , France • Classic Champagne from one of the most prestigious houses in France.		375 ml \$35.00
Veuve Cliquot , France • Hints of fresh cooked biscuits on the nose with a dry finish.		\$65.00

White Wines

Domaine de Bonnet , Muscadet, France 2009	\$6.00	\$22.00
Nice crisp acidity with big mineral character on the palate.		
Four Vines "Naked" Chardonnay, California, 2008 • Hints of tropical fruit.	\$6.50	\$24.00
Clemens Vno Verde , Portugal 2009	\$6.50	\$24.00
This wine is very similar to Spanish Albarino layers of kiwi fruit with a long finish.		
Dr. Pauly Noble House Reisling, Germany 2007 • Slightly fruity with a dry finish.	\$7.00	\$26.00
Riff Pinot Grigio , Italy 2008 • Crisp and very rich in flavor with a great balance in the finish	\$7.00	\$26.00
Terre Valse Pecorino, Italy 2008	\$8.00	\$30.00
Big floral nose that carries through the wine from start to finish.		
Chartron La Fleur , France 2008 • Explosive nose with hints stonefruit and surprising long finish.		\$18.00
Terre Castilla Airen, Spain 2009 • Straw colored with layers of exotic fruits that linger on the palate.		\$20.00.
Discovery Sauvignon Blanc, New Zealand 2008 • Big Gooseberry nose with racy acidity on the finish.		\$29.00
Burgans Albarino, Spain 2008 • Big and oily with an apricot flavor on the tongue.		\$29.00
Clayhouse Adobe White, California 2008 • Medium bodied blended wine that is sure to please everyone		\$32.00
Castell Rio Xarello, Spain 2007 • Big minerality but very well balanced with an off dry finish.		\$32.00
Sonoma Cuttrr Russian River Chardonnay, California 2008		\$38.00
French Burgundy in style with a slightly creamy finish 2007		375 ml \$23.00
Domaine Servin Petite Chablis, France 2008		\$38.00
Great lemon citrus flavors are present in this classic Chardonnay.		
Frogs Leap Sauvignon Blanc, California 2008		\$39.00
From one of the best producers in California slightly herbacious but full bodied.		
Domaine Fournier Sancerre, France 2008		\$45.00
Fresh asparagus and citrus are layered in this seductive wine from the Loire.		
Domaine Chapelle Pouilly Fuisse old vine, France 2007 • Small amounts of oak in this old vine Chardonnay		\$55.00

Rosé Wines

Salmon Run Rainbow Rose, N.Y. State NV	\$5.50	\$20.00
Lite and fruity with hints of fresh strawberries on the palate.		
Dom. Houchart Cotes du Provence, France 2009 • Watermelon flavors nice a crisp clean finish.		\$27.00

Red Wines

La Linda Malbec , Argentina 2008 • Soft blackberry fruit and a hint of oak in the finish.	\$8.00	\$28.00
Gatekeeper Shiraz, Australia 2008 • Big jammy dark fruit with oak and tannins.	\$6.50	\$24.00
Camas Pinot Noir, France 2008 • Fresh cherry flavor with hints of vanilla	\$7.00	\$26.00
Domaine de Fontenille Ct du Luberon, France 2007 • Earthy nose with a deep purple color - delicious	\$7.00	\$26.00
Illuminati Riparosso, Italy 2008 • This stunning Montepulciano is medium bodied and complex	\$8.00	\$30.00
Clayhouse Adobe Red., California • Perfectly balanced blend - soft and elegant.	\$8.00	\$30.00
Bacasis Cabernet Sauvignon/Merlot, Spain 2008 • Light bodied and a great entry level red wine for the novice.		\$20.00
Atope Monestrell, Spain 2008 • Deep red wine with overripe fruit character from beginning to end.		\$23.00
Tenuta San't Antonio Valpolicella, Italy 2008		\$24.00
This wine is packed with fresh cherry fruit and a hint of vanilla.		
Antinori Santa Christina Sangiovese, Italy 2007 • Medium bodied with dark berry fruit with a long finish.		\$26.00
Liberty School Cab. Sav., California 2007 • Big bodied red wine packed with smoky intense tannins.		\$27.00
Domaine Vissoux Beaujolais "Old Vine", France 2008 • Rich and very ripe this red wine fills the room with flavor.		\$28.00
Luigi Bosca Pinot Noir, Argentina 2007 • Medium bodied but very easy to drink.		\$30.00
Peltier Station Petit Sirah, California 2005 • Almost black in color this big wine is unfiltered and unfiltered.		\$32.00
Ch. St. Michelle Merlot "Canoe Ridge", Wash. State 200. • Full bodied Merlot with a long jammy finish.		\$44.00
Simi Cabernet Sauvignon, California 2006 • This full bodied Cabernet sets the benchmark with balance and flavor.		\$46.00
Fattoi Rosso di Montalcino, Italy 2006 • Medium bodied but packed full of dark berry fruit and a long balanced finish.		\$48.00

Beers

Schneider • Classic wheat beer with hints of banana on the nose crisp and refreshing. Germany • 16.9 oz	\$7.00
Tilburg • Nut brown ale with hints of caramel on the tongue with a soft creamy finish. Holland • 12 oz	\$6.00
Original Sin Cider • Traditional blend of apples with beerlike qualities and of dry finish. United States • 12 oz	\$5.00
Delirum • Rated best beer in the world this belgium triple has orange peel and coriander throughout. Belgium • 12 oz	\$8.00
Lion Stout • This sweet stout is highly rated and very full bodied with chocolate notes in the finish. Sri Lanka • 12 oz	\$5.00
Weyerbacher • A blend of 7 different hops explode from the glass with a tart dry finish. United States • 12 oz	\$6.00
Gritty McDuffs • Portland, Maine • 12 oz	\$4.00
Heineken • Holland • 12 oz	\$4.00

Draft Beers

Wurzbürger • Clean crisp and very refreshing with a long pleasing finish. Germany • Pint	\$5.00
Eel River • From the oldest Organic Brewery in the country this beer is full of flavor with creamy buttery finish. • Pint	\$5.00
Andrews Ale • Lincolnville, Maine • Pint	\$4.00

One of the very nicest things about life is the way we must regularly stop whatever it is we are doing and devote our attention to eating and drinking. — Pavarotti