

THE OLD PORT SEA GRILL & RAW BAR

93 COMMERCIAL STREET, PORTLAND, MAINE 207.879.6100 MONDAY-SUNDAY 11:30AM-5PM

RAW BAR

OYSTERS

Served with house made cocktail sauce & lemon

PEMAQUID. ME \$3.25ea.

Small, sweet & salty, mineral finish

FLYING POINTS. ME \$3.25 ea.

Medium, briny, sweet finish

GLIDDEN POINT, ME \$3.25 ea.

Large, briny, light finish

JOHN'S RIVER, ME \$3.25 ea.

Medium, briny, seaweed flavor

LITTLENECK CLAMS Connecticut \$1.25 ea.

Served with house made cocktail sauce,
horseradish & lemon

SHRIMP COCKTAIL Louisiana \$2.25 ea.

Served with house made cocktail sauce,
horseradish & lemon

RAW BAR SAMPLER

**EIGHT OYSTERS, EIGHT LITTLENECKS, SIX SHRIMP COCKTAIL, &
CHILLED MAINE LOBSTER**

Served with house made cocktail sauce, horseradish sherry
mignonette & lemon \$60 lg.

EIGHT OYSTERS, EIGHT LITTLENECKS, & SIX SHRIMP COCKTAIL

Served with house made cocktail sauce, horseradish sherry
mignonette & lemon \$45 sm.

STARTERS AND SALADS

NEW ENGLAND CLAM CHOWDER \$8

Bacon, clams, potatoes, & herb garnish

FRIED CALAMARI \$10

Fried Point Judith calamari with saffron aioli

TUNA TARTARE \$12

Avocado, cilantro, citrus, jalapeno aoli

FRIED SHRIMP \$9

Fried Maine shrimp, with cocktail sauce

STEAK TARTARE \$9

N.Y. Strip, truffle oil

LOBSTER DUMPLINGS \$15

Steamed, sesame seed, sweet soy & micro wasabi

WILD MUSSELS \$10

Steamed with Kennebec hard cider, whole grain mustard, thyme &
grilled bread

GRILLED SCALLOP COBB \$15

Mixed Greens, bacon, tomato, egg, blue cheese &
green goddess dressing

SESAME GRILLED SHRIMP SALAD \$14

Mixed Greens, arugula, cucumbers, carrots, tomatoes, sugar
snap peas & sesame miso ginger dressing

GRILLED RARE YELLOW FIN TUNA & BIBB LETTUCE \$15

Radicchio, asparagus, grape tomatoes, pistachios
& lemon poppy dressing

MIXED GREENS \$7

Red onion, ricotta salata, & red wine vinaigrette

HEARTS OF ROMAINE \$8

Thyme croutons, Manchego cheese, white anchovies & garlic
dressing

ADD GRILLED CHICKEN \$5 **ADD GRILLED SALMON** \$11

LUNCH ENTREES

LOBSTER ROLL MP

Mayonnaise, lettuce, toasted roll & French fries

FRIED SHRIMP PO' BOY \$11

Maine shrimp, Creole remoulade, fried pickles, lettuce, tomato,
toasted roll & French fries

FISH AND CHIPS \$11

Allagash beer batter, local hake & French fries

FRIED CHICKEN CLUB \$11

Praline bacon, lettuce, tomato, jalapeno aioli,
multi-grain bread & French fries

BURGER \$11

Red onion, lettuce, tomato, cheddar cheese, toasted
Kaiser roll & French fries

"FLT" \$10

Allagash beer batter, local hake, bibb lettuce, tomato, tartar,
toasted Kaiser roll & French fries

STEAK WRAP \$11

Mushrooms, jalapenos, red peppers, onions & cheddar cheese sauce

GRILLED FAROE ISLAND SALMON \$15

Grilled, zucchini & summer squash salad, Dijon mustard vinaigrette

GRILLED TUNA WRAP \$15

Yellow fin tuna, cucumbers, pickled red onions, romaine, miso aioli

FISHERMAN'S PLATTER \$24

Fried local hake, calamari, Maine shrimp, French fries, cole slaw & dill tarter

MAINE LOBSTER BAKE MP

Steamed 1 1/2 lb lobster, steamed littleneck clams, drawn butter
& grilled zucchini & summer squash

MARKET SIDES \$4

FINGERLING POTATOES roasted with bacon

HOUSE MADE FRIES Maine Russets

ZUCCHINI & SUMMER SQUASH GRILLED

About Our Products: We work directly with our fishmonger and other purveyors to source the freshest products available. Due to that, some items may be limited in quantity.

20% gratuity will be added to parties of 6 or more. Eating undercooked or raw food may result in illness