

THE OLD PORT SEA GRILL & RAW BAR

93 COMMERCIAL STREET, PORTLAND, MAINE 207.879.6100 MONDAY-SUNDAY 5PM-CLOSE

RAW BAR

OYSTERS

Served with house made cocktail sauce & lemon.

FLYING POINTS, ME \$3.25 ea.
Small, salt, clean finish

GLIDDEN POINT, ME \$3.25 EA
Medium, briny, light finish

PEMAQUID, ME \$3.25 ea.
Small, sweet & salty, mineral finish

WINTER POINTS, ME \$3.25
Medium, briny, sweet finish

LITTLENECK CLAMS Connecticut \$1.25 EA.
Served with house made cocktail sauce,
horseradish & lemon

SHRIMP COCKTAIL, LA \$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

WILD MUSSELS \$10
Steamed with Kennebec hard cider, whole grain mustard,
thyme & grilled bread

NEW ENGLAND CLAM CHOWDER \$8
Bacon, clams, potatoes, & herb garnish

PAN SEARED SCALLOPS \$15
Carrot puree, pickled red onion, basil oil

TUNA TARTARE \$12
Avocado, cilantro, citrus, jalapeno aoli

FRIED CALAMARI \$10
Fried Point Judith calamari with saffron aioli

STEAK TARTARE \$9
N.Y. Strip, truffle oil

LOBSTER DUMPLINGS \$15
Steamed, sesame seeds, sweet soy & micro wasabi

FRIED SHRIMP \$9
Fried Maine shrimp with cocktail sauce

SALADS

MIXED GREENS SALAD \$7
Mixed greens, red onion, ricotta salata &
red wine vinaigrette

HEARTS OF ROMAINE \$8
Thyme croutons, Manchego cheese, white anchovies
& garlic dressing

MAINS

MAINE LOBSTER *MARKET PRICE*
Steamed 1 ½ lb lobster, steamed littleneck clams,
grilled summer squash and zucchini, with drawn butter

GULF OF MAINE HAKE \$23
Pan seared, leeks, chick peas, PEI mussels,
garlic, Rioja wine

FAROE ISLAND SALMON \$26
Grilled, Zucchini & summer squash salad,
Dijon mustard vinaigrette

GULF OF MAINE RED FISH \$24
Pan seared, fingerling potatoes, summer corn,
fava beans, bacon, corn puree

GRILLED CHICKEN \$20
Cornbread pudding, grilled bok choy,
brown butter, tomato

EAST COAST HALIBUT \$35
Pan seared, artichokes, asparagus, carrot broth

ATLANTIC SWORDFISH \$32
Grilled, miso glazed, grape tomatoes, yellow wax beans,
haricot vert & spicy coconut broth

FLAT IRON STEAK \$24
Grilled, Backyard Farms vine ripened tomatoes,
black olive relish & arugula

MARKET SIDES \$7
FINGERLING POTATOES Roasted with bacon
OLIVE OIL MASHED POTATOES
SUMMER SQUASH AND ZUCCHINI, grilled