

TRADITIONAL MAINE FARE

Served with chef’s choice of starch and vegetable of the day

1 ½ LB. MAINE LOBSTER
Served with corn on the cob and potato of the day, choose one of the following preparations:

- **Steamed** – Market
- **Wood-Oven Roasted** – Market
- **Baked & Crab Imperial Stuffed** – Market

BAKED STUFFED LOBSTER TAIL
Large Maine Lobster Tail, Chef Ralph’s crab Imperial stuffing, garlic herb breadcrumbs –
Single 36 • Twin 50

FRIED MAINE LOBSTER TAIL
Breaded & deep-fried (4-5 oz.) Lobster Tail, honey mustard sauce
Single Fried Tail 30 • Twin Fried Tails 50

FRIED MAINE FARE Breaded and deep-fried Maine fare
Choose one of the following served with fries and slaw:

- **Maine LOBSTER** Market
- **Scallops** 33
- **Haddock** 20
- **Damariscotta Oysters** 36
- **Halibut** 33
- **Maine Whole Belly Clams** Market
- **Large Shrimp** 27
- **(2) Maine Crab Cakes** 26
- **Popcorn Shrimp** 18
- **Homemade Chicken Tenders** 17

DUET Pick **two** of the above listed fried seafood favorites – Market
FRIED PLATTER

Haddock, Shrimp, Scallops, Clams, Oysters – 45

- Add Fried **LOBSTER Tail** + 24
- **Add a Crab Cake** 13 *(Broiled Only)*

FLAME-GRILLED OR BROILED

- **Haddock** 20 • **Halibut** 33
- **Catch Of The Day** – Market • **Shrimp** 27
- **Scallops** 33 • **Bluefin Tuna** 33 • **(8) Maine Oysters** 29
- **LOBSTER Tail** 30 • **(2) Crab Cakes** 26 *(Broiled only)*

FLAME-GRILLED OR BROILED DUET
36 – Catch of the day and one of the following:

- (4) **Shrimp** • (4) **Scallops**
- (4) **Oysters** • (1) **Crab Cake** (Broiled Only)
- Add (4-5 oz.) **LOBSTER Tail** 24

FLAME-GRILLED OR BROILED SEAFOOD PLATTER
Catch of the day, Shrimp, Scallops, Littleneck Clams & Oysters – 45

- Add (4-5 oz.) **LOBSTER Tail** 24
- **Add a Crab Cake** 13

SEAFOOD FEAST FOR 2 (Grilled or Broiled)
1 ½ lb. LOBSTER, (4) **Shrimp**, (4) **Scallops**, **Catch of the day**, (4) **Oysters** and (4) **Littleneck Clams** Market

BLACKENED SEAFOOD

- **Bluefin Tuna** 33 • **Halibut** 33 • **Haddock** 20
- **Catch of the Day** – Market • **Shrimp** 27 • **Scallops** 33

STEAM POT FOR TWO
Steamed all together with Old Bay Seasoning,
1 ½ lb. LOBSTER, (4) **Shrimp**, (4) **Littleneck Clams**, (4) **Oysters**, corn on the cob and potatoes – Market

FEATURED ENTREES

Served with chef’s choice of starch & vegetable of the day

SEAFOOD GUMBO – 50
LOBSTER tail, shrimp, scallops, crab, catch of the day, shellfish and sausage all cooked in a dark roux with the Cajun Holy trinity!

CRAB STUFFED HADDOCK – 32
Haddock, crab imperial stuffing, herb butter, breadcrumbs

TUNA & SALSA – 38
Blackened rare Bluefin Tuna, house beans, rice, Pico de Gallo salsa & sour cream

SHRIMP ON THE BARBI – 29
Flame grilled Shrimp, homemade BBQ sauce, grilled pineapple

SURF & TURF – Market
(4 oz.) Fillet Mignon of Beef, baked crab imperial stuffed **LOBSTER** tail

FROM THE LAND

Served with Chef’s choice of starch & vegetable of the day unless already noted.

TORNADOES OF BEEF
Flame-grilled 4 oz. fillet mignon medallion served with a blueberry Demi-Glace – 30 • **Twin** 50

FLAME GRILLED RIB EYE
14 oz. Choice Angus Beef –
Served topped with caramelized onions – MARKET

TERIYAKI STEAK
Grilled teriyaki marinated hanger steak – 29

BABY BACK RIBS
Smoked low and slow, finished in the wood-oven with BBQ sauce – ½ **Rack** 20 • **Full Rack** 35

MINE OYSTER’S JERKED ½ CHICKEN
Jerk marinated and wood-oven roasted ½ chicken, finished on the grill with Jamaican jerk sauce – 22

STATLER CHICKEN
(10 oz.) Spice rubbed and wood oven roasted Statler, served with cranberry demi glace – 27

STICKY & SPICY PORK BELLY
Duck fat braised pork belly is finished on the grill with a sticky spicy sauce (EV00, ginger, red chillies, honey, brown sugar and lemon grass paste) – 27

SMOKED DUCK BREAST
House smoked duck breast served with a blueberry reduction sauce – 33

BAKED QUESO MACARONI & CHEESE

Elbow macaroni tossed with queso cheese sauce, (sautéed onions, peppers, garlic, tomatoes cilantro, cumin, heavy cream, cheddar jack, smoked Gouda cheese, butter, flour)

Choose one of the following Macaroni & Cheese Creations:

- **Plain** 17
- **Mexican Spiced Braised Beef** 26
- **Chicken & Mushroom** 21
- **Tasso Ham** 24
- **Sausage & Grilled Pineapple** 21
- **Shrimp & Roasted Garlic** 27
- **Scallop & Crispy Prosciutto** 33
- **LOBSTER & Asparagus** Market
- **Crab & Oven-Dried Tomato’s** Market

PASTA CREATIONS

Served over pasta of the day with Parmigana Reggiano and grilled bread

LOBSTER & BASIL ALFREDO
Lobster, tomato, mushrooms, basil and heavy cream – Market

SEAFOOD ALFREDO
LOBSTER, shrimp, scallops, catch and shellfish of the day served over fettuccine Alfredo – 45

SHRIMP SCAMPI
Shrimp, EVOO, butter, garlic, peppers, onions, tomatoes, herbs and white wine – 28

SHELLFISH MARINARA
Shellfish of the day, grilled sausage, and marinara sauce – 28

CHICKEN & MUSHROOM ALFREDO
Breast of chicken, mushrooms, shallots, garlic and Alfredo sauce – 22

Mine Oyster

Traditionally prepared Maine seafood at its Best!

APPETIZERS

“JACKED” COLOSSAL SHRIMP
(U-12) Prawns cooked in their shell with a blend of Old Bay & Caribbean Jerk seasonings, served with garlic herb butter – ½ **lb.** 18 • **1 lb.** 33

LOBSTER CORN DOG BITES
(3 oz.) Lobster meat breaded with corn bread batter and deep-fried, roasted red pepper dipping sauce – Market

TWIN MAINE CRAB CAKES
Pan-fried Maine crab meat cakes served with seaweed salad & cucumber wasabi sauce – 20

FIRECRACKER OYSTERS
(5) Cajun breaded and deep-fried fried oysters, sweet and spicy firecracker sauce – 20

SHELLFISH OF THE DAY
(1 lb.) of shellfish, sausage, tomato, butter, garlic, wine, herbs, grilled bread – Market

BACON WRAPPED SCALLOPS
(3) Skewered and deep-fried double bacon wrapped scallops, sticky rice, orange teriyaki glaze – **Single Skewer** 15 • **Double** 25

HOT SMOKED SALMON FLATBREAD
Smoked salmon, goat cheese, pickled red onion, herbs, balsamic drizzle – 18

PAINTED CALAMARI
Breaded and deep-fried squid rings and tentacles served painted with roasted red pepper, honey mustard and eel sauces – 16

STUFFED PORTABELLA
Soy sauce marinated and grilled Portabella mushroom cap, marinara, Sambuca flambéed creamed spinach, goat cheese & bacon – 15

WINGS
Deep-fried wing segments, sauce of the day – 12

HOISIN PAINTED RIBS
½ Rack of ribs smoked low and slow, finished in the wood-oven painted with Hoisin sauce – 19

SWEET & SOUR PORK BELLY – Duck fat braised and flash fried pork belly tossed with a spicy sweet and sour sauce – 18

BEEFY STUFFED SKINS
Crispy fried potato skins, braised beef, cheddar cheese sauce, sour cream, bacon and green onion – 12

CHEESE CURDS
Breaded and deep-fried cheese curds, marinara dipping sauce – 12

JALAPENO POPPERS
Deep-fried cheese filled jalapenos, ranch dressing – 10

CRISPY BRUSSELS
Flash-fried brussels, queso cheese sauce, parmigano reggiano – 13

CHOWDER FRIES
Hand-cut fries topped with New England clam chowder, diced bacon, green onion – 15

FIESTA CORN CAKES
(Masa Harina corn flour, all-purpose flour, baking powder, grilled corn, roasted peppers, onion, garlic, jalapeno, Cotija cheese), guacamole, fresh salsa, roasted red pepper dipping sauce – 12

TRUFFLE FRIES
Hand-cut Maine potatoes, duck fat, smoked sea salt, and truffle oil – 10

RAW BAR SAMPLER

3.5 each • 19.5 ½ Dozen • 36 Dozen
(Minimum order of three per selection)

PEMAQUID *(Damariscotta River)* – Bottom grown, raft purged, briny, medium in size

NORUMBEGA *(Damariscotta River)* – Bottom grown, briny, consistent, plump

GLIDDEN POINT *(Damariscotta River)* – Bottom grown, raft purged, medium in size, briny

JUMBO’S *(Damariscotta River)* – Bottom grown, extra briny

EROS *(Robinhood Cove, Georgetown)* – Cage grown, small to medium in size, lite brine

MERE POINT *(Maquoit Bay, Brunswick)* – Cage grown, medium size, sweet

LITTLENECK CLAMS *(Sheepscot River)*

COLOSSAL COCKTAIL SHRIMP U-12 – 4 EACH

SAMPLER Choose any 3 selections from the above raw bar list and get 4 of each – 36

COOKED OYSTERS

Topped & Wood-Oven Baked
4.50 each *(Minimum order of three per selection)*

MINE OYSTER’S ROCKEFELLER
Baked oysters, Sambuca flambéed creamed spinach, Swiss and bacon

OYSTERS REGGIANO
Baked Damariscotta oysters topped with parmigiano reggiano and bacon

OYSTERS ON THE BARBIE
Roasted on the wood-fire grill in their own shell until they pop open, finished with garlic herb butter

OYSTERS & CHEDDAR
Baked Damariscotta oyster, cabbot sharp cheddar and fruit salsa of the day

BLUEFIN TUNA STARTERS

Locally Caught and processed right here at Mine Oyster!
We have the **Freshest Bluefin Tuna** On The PLANET!

BLUEFIN TARTARE
Ground Bluefin tuna, sesame oil, ginger, shallots, EVOO, avocado, and Tobiko – 21

BLUEFIN CARPACHIO
Blackened extra rare, chilled and sliced thin Bluefin Tuna, seaweed salad, horseradish sauce – 21

SESAME TUNA KABOB
Sesame seed encrusted and seared rare Bluefin Tuna, sushi rice, seaweed salad, grand marnier teriyaki glaze – 21

BLUEFIN AVOCADO FLATBREAD
Crunchy flatbread, mashed avocados, blackened rare Bluefin Tuna, seaweed salad, tobiko, eel sauce drizzle – 21

TORO TATAKI
Seared fatty Bluefin Tuna served sliced thin, sesame seeds, Ponzu sauce – 21

TWIN DEEP-FRIED SPICY TUNA CAKES
Ground Bluefin, cabbage, garlic, onion, ginger, soy sauce, Japanese breadcrumbs, spicy mayo, eel sauce, served with sushi rice & seaweed salad – 17

* Consuming raw or under cooked meats, poultry, fish, seafood, shellfish, oysters or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

HOUSE NACHOS

– 14

Fresh fried corn tortilla chips, house beans, pico de gallo salsa, jalapenos, black olives, cheddar jack cheese, queso cheese sauce, lettuce, sour cream, guacamole

Kick it up a notch with one of the following Nacho Creations:

- **Mexican Braised Beef** 20
- **Pulled Chicken** 18
- (4 oz.) **Maine LOBSTER** Market
- **Maine Crab & Avocado** Market

CHIPS & DIPS

A pile of fresh fried corn tortilla chips with one of the following made from scratch dips:

REFRIED BEAN DIP

Mashed beans, cream cheese, sour cream, green chillies, cumin, cheddar jack cheese, Pico de Gallo salsa, cilantro – 14

GUACAMOLE

Ripe avocados, Roma tomato, jalapeno, lime juice, red onion, cumin, chopped cilantro, EVOO – 15

3 CHEESE QUESO DIP

Cheddar, Colby Jack and Gouda cheese, peppers, onions, Roma tomatoes, jalapenos, butter, heavy cream, cumin, oregano – 15

RALPH’S SMOKED FISH DIP

Smoked fish of the day, horseradish, peppers, jalapeno, onions, garlic, tomato, cumin, fresh herbs, cream cheese, sour cream and mayonnaise – 18

SOUPS

NEW ENGLAND CLAM CHOWDER

Simply the best you will ever try! Cup 9 • Bowl 14

LOBSTER MUSHROOM & TOMATO STEW

Lobster, mushrooms, tomatoes, fennel, garlic, homemade lobster stock, heavy cream and a blond roux
Cup • Bowl – Market

SOUP OF THE DAY

Cup • Bowl – Market

ROLLS & PO BOY’S

Served on a buttered & grilled New England style roll with our side of the day or upgrade to fries for \$3

MAINE LOBSTER ROLL

Lobster meat, celery, mayonnaise – Market

HOT LOBSTER ROLL

Butter poached lobster meat – Market

MAINE CRAB ROLL

Maine crabmeat, celery, mayonnaise – Market

MAINE PO BOY

Breaded & deep-fried Maine fare, shredded lettuce, to-mato and tartar sauce on a buttered and grilled 6 inch sub roll. **Choose your favorite from the list below!**

- **LOBSTER** Market
- **Oyster** 24
- **Clams** 26
- **Scallops** 24
- **Haddock** 18

- **Halibut** 26
- **Large Shrimp** 22
- **Popcorn Shrimp** 18
- **Chicken Breast** 17

SIDES

- **Pub Fries** 7
- **Onion Straws** 7
- **Sweet Potato Fries** 7
- **Corn on the Cobb** 5
- **Grilled Asparagus** 9

- **Potato, Rice, Side or Vegetable of The Day** 5
- **Mexican Street Corn** 8
- **Side Garden or Caesar** 8
- **Small Fruit Plate** 12

SALADS

Salads are served with mixed greens & grilled bread unless otherwise noted

FRUIT KISSED WITH FIRE

Fire-roasted pineapple, grapes, melon, berries, caramelized sugar, goat cheese, honey, mint & balsamic glaze –18

PORTABELLA TOWER

Marinated and grilled Portabella mushroom, pesto sauce, ugly tomato slices, fresh mozzarella, avocado, arugula, herb balsamic glaze – 17

ASPARAGUS & HALLOUMI

Grilled asparagus, halloumi cheese, crusty bread, arugula, tomatoes, crispy prosciutto, balsamic glaze – 18

SUGAR BEETS & GOAT CHEESE

Roasted sugar beets, goat cheese, maple chipolte bacon, herb balsamic glaze – 17

MINE OYSTER’S GREEK SALAD

Tomatoes, cucumber, red onion, calamata olives, peppers, crumbled feta, Greek dressing – 17

GRILLED ROMAINE SALAD

Grilled romaine and vegetables of the day, blue cheese crumbles, bacon jam, balsamic glaze – 20

TACO SALAD

Romaine, Pico de gallo, black olives, roasted artichokes hearts, spicy thousand island, house beans, Mexican braised beef, jack cheddar cheese, fried tortilla strips, salsa, sour cream and guacamole, cilantro – 20

STUFFED TOMATO

A large ugly tomato, arugula, cucumbers, avocado, red onion and one of the following seafood salads:

- **LOBSTER** Salad Market
- **Crab Salad** 26
- **Shrimp Salad** 24
- **Goat Cheese & Creamed Spinach** (Baked) 19

SMOKED SALMON

Brown sugar brined and hot smoked salmon, arugula, tomatoes, cucumber, red onion, hard boiled egg, cream cheese, capers & flat bread – 24

CLASSIC GARDEN OR CAESAR SALAD

Large 12 • Small 8

GRILLED, BLACKENED OR DEEP-FRIED TOPPERS

Add a Salad Topper for an additional charge:

- **LOBSTER** Tail 24
- **Haddock** 12
- **Catch** of the Day 14
- **Shrimp** 12
- **Scallops** 18
- **Bluefin Tuna** 16

- **Hot Smoked Salmon** 16
- **Halibut** 20
- **Smoked Duck Breast** 18
- **Chicken Breast** 10
- **Portabella Mushroom Cap** 10

Ask your server as to which style of cooking best applies to your selected topper

HEALTHY CHOICES

PORTABELLA, VEGETABLES & TOFU

Marinated and grilled Portabella mushroom, house ratatouille, grilled firm tofu, Parmigiana Reggiano, balsamic glaze – 22

ROASTED EGGPLANT

Eggplant, marinara sauce, fresh mozzarella, tomatoes, basil an Parmigiana Reggiano – 22

GRILLED CHICKEN & CHERRY TOMATOES

Grilled chicken breast, rice, cherry tomatoes, onion, peppers, garlic fresh herbs, EVOO, balsamic glaze – 22

HEALTHY CATCH

Grilled catch and fruit salsa of the day – Market

WICKED NORTH OF THE BORDER

Served on a grilled flour tortilla unless otherwise noted with Mexican rice & beans

BEEF TOSTADA

Fried corn tortilla, refried beans, cheddar jack cheese, Mexican braised beef, lettuce, Pico de Gallo salsa, sour cream, guacamole, queso fresco cheese, salsa Verde – 18

BEEF BURRITO

Mexican braised beef, refried beans, lettuce, Pico de Gallo salsa, cheddar jack cheese, Salsa Verde, queso fresco – 20

BEEF TACOS

Mexican braised beef, pickled red onion, cilantro lime crema – **Twins** 20 • **Triplets** 25

FISH TACOS

Blackened or deep-fried haddock, Mexican slaw, queso fresco cheese, cilantro lime crema – **Twins** 20 • **Triplets** 25

BLUEFIN TACOS

Blackened rare tuna, seaweed salad, cucumber wasabi sauce – **Twins** 24 • **Triplets** 30

OYSTER TACOS

Crispy fried oysters, shredded lettuce, cilantro lime crema – **Twins** 25 • **Triplets** 32

LOBSTER TACOS

Lobster, grilled asparagus, cilantro lime crema, queso fresco – **Twins** • **Triplets** – Market

PORK BELLY TACOS

Flash-fried duck fat braised pork belly tossed in orange sauce, Mexican slaw – **Twins** 20 • **Triplets** 25

CHICKEN QUESADILLA

Pulled chicken, house beans, pico de gallo salsa, cheddar jack cheese – 21

SHRIMP QUESADILLA

Blackened shrimp, goat cheese, pineapple salsa – 24

LOBSTER QUESADILLA

Grilled flour tortilla, lobster meat, mashed avocados, diced asparagus, fresh mozzarella – Market

WOOD-OVEN PIZZA

All THIN CRUST Pizzas are prepared with a garlic & olive oil glazed crust, sauces made from scratch & topped with mozzarella

LOBSTER PESTO

Maine lobster, pesto sauce, sun-dried tomatoes, mozzarella, crumbled bacon – Market

GARLIC SHRIMP

White pizza, wood-grilled shrimp, roasted garlic,tomatoes, mozzarella, basil, Parmesan – 24

BLACKENED CHICKEN & ARTICHOKE

White sauce, blackened chicken, fire roasted artichoke hearts and garlic – 21

“OFF THE WALL” CHEESEBURGER

Ground beef, cheddar jack cheese, pickles, onions, ketchup glazed crust – 18

HAWAIIAN

Red sauce, Tasso, ham, pineapple salsa and mozzarella – 18

MEAT LOVERS

Red sauce, spiced ground sirloin, sau-sage, bacon, pepperoni, pork belly and cheddar jack cheese – 22

WOOD-OVEN ROASTED VEGETABLES

Red sauce, wood-oven roasted vegetables, mozzarella, arugula, sage, basil & oregano, EVOO – 17

CARAMELIZED ONION & PROSCIUTTO

White sauce, caramelized onions, arugula, prosciutto, Gorgonzola & Parmigiana Reggiano – 17

MARGHERITA

Red sauce, plum tomatoes, roasted garlic, fresh mozzarella, Parmigiana Reggiano – 17

TOMATO

Homemade red sauce, blistered heirloom cherry tomatoes, garlic, fresh mozzarella, Parmigiana Reggiano & oregano – 17

MUSHROOM

Thinly sliced and flash sautéed assorted mushrooms, garlic, sage, EVOO, Parmigiana Reggiano – 17

PEPPERS

Roasted red pepper sauce, fire-roasted and sliced assorted pepper, fresh mozzarella, basil, Parmigiana Reggiano – 17

SANDWICHES

Served with Mine Oyster’s side of the day or upgrade to fries for an additional \$3

HADDOCK SANDWICH

Fresh Haddock, (Breaded & Deep-Fried, Blackened or Flame Grilled), served on a grilled bulky roll – 17

CATCH SANDWICH

Flame-grilled or blackened catch of the day, served on a grilled bulky roll topped with fruit salsa of the day – 20

BLACKENED RARE BLUEFIN SANDWICH

Blackened rare tuna served on a bulky roll topped with seaweed salad and cucumber wasabi sauce – 24

LOBSTER PANINI

Lobster, fresh mozzarella, bacon, lettuce, tomato, roasted red pepper aioli, grilled sourdough bread – Market

OPEN-FACE MAINE CRAB & CHEDDAR MELT

Crabmeat, mashed avocados, Pico de Gallo salsa & cheddar cheese, flatbread – 22

TURKEY & HALLOUMI

Smoked turkey, maple chipolte bacon, halloumi cheese, cranberry mayo and grilled sourdough – 19

CHICKEN SANDWICH

Pulled house smoked chicken, BBQ sauce and coleslaw on a grilled bulky roll – 16

STICKY PORK BELLY SANDWICH

Hoisin painted grilled pork belly, fruit salsa of the day, grilled bulky roll – 20

MINE OYSTER’S PASTRAMI REUBEN

Pastrami, Morse’s sauerkraut, Thousand Island dressing, Swiss cheese and grilled sourdough bread – 18

FLAME GRILLED SAUSAGE

Grilled sausage of the day, spicy mustard & local sauerkraut on a buttered & grilled 6 inch sub roll – 16

MINE OYSTER BURGER

Flame grilled grilled ground sirloin burger, served with lettuce, tomato, onion, pickle – 15

BURGER TOPPERS

\$2 Each

- **Cheddar**
- **Swiss**
- **American**
- **Blue Cheese**

- **Bacon or Bacon Jam**
- **Sautéed Onions**
- **Fire-Roasted Mushrooms**
- **Caramelized Onions**

BUILD YOUR OWN WOOD-OVEN PIZZA

CHOOSE PIZZA STYLE:

– plain 14

WHITE PIZZA

(Ricotta & Mozzarella)

PESTO

(Pine Nuts, Basil & EVOO)

TRADITIONAL

(Red Sauce)

Add any of the following for an additional charge:

- **Tomatoes, Onions, Roasted Garlic, Peppers, Sun-Dried Tomatoes, Caramelized Onions, Artichoke Hearts** – 2 each
- **Extra Cheese, Roasted Vegetables, Mushrooms, Pineapple, Sausage, Hamburger, Pepperoni, Tasso Ham** – 4 each

- **Pulled Chicken** – 6
- **Shrimp** – 12
- **Scallops** – 15
- **Maine LOBSTER** – Market