

Mine Oyster

Traditionally prepared Maine seafood at its best!

DAMARISCOTTA RIVER OYSTERS & CLAMS ON ½ SHELL

Dozen 36 / ½ Dozen 20 / Mix & Match 3.50 each / Trio Pick any 3, get 4 of each 38

Pemaquid Medium in size, bottom grown, topwater purged, briny / **Glidden Point** Medium size, brine, slightly sweet
Black Points Med size, briny / **Norumbega** Bottom grown, select in size, briny / **Unicorn Swirls** Petite size, medium brine
Ebenecook (Ebenecook Cove, Boothbay Harbor) Petite in size, sweet / **Jumbo's Oyster of the Day** Bottom grown, extra briny
Littleneck Clams (Sheepscot river)

APPETIZERS

Lobster Stuffed Mushrooms Large button mushroom caps, Lobster imperial stuffing, garlic herb butter *Market*
Mexican Shrimp Cocktail (4) Chunked large shrimp, Pico de Gallo salsa, cucumber, celery, jalapeño, clamato juice, cilantro 17
Oysters Rockefeller (4) Baked Norumbega select oysters topped with Sambuca flambéed creamed spinach, Swiss cheese, bacon 18
Bluefin Avocado Toast Crusty bread, mashed avocados, blackened rare and chilled bluefin tuna, seaweed salad, eel sauce 18
Tuna Tartare Bluefin tuna, scallions, jalapenos, capers, lemon juice, EVOO, avocados, seaweed salad, crusty bread 24
Crab & Fried Dough Fried dough, crabmeat, cream cheese, avocados, parmesan, Pico de Gallo, Old Bay seasoning, balsamic glaze 20
Sesame Tuna Kabob Sesame seed encrusted and seared rare bluefin tuna, seaweed salad, sticky rice, Grand Marnier teriyaki glaze 18
Asian Crab Cakes Panko encrusted and pan-fried crabmeat cakes, sushi rice, seaweed salad, roasted red pepper aioli 20
Scallops Wrapped in Bacon 3 bacon wrapped skewered and deep-fried large scallops, honey mustard dipping sauce 18
Shrimp, Fennel & Sausage (½ lb.) Old Bay spiced large steamed shrimp, fennel, sausage, fresh herbs, drawn butter 24
Smoked Salmon Flatbread Crusty bread, goat cheese, smoked salmon, cucumbers, red onions, balsamic glaze 18
Painted Calamari Deep-fried squid rings and tentacles, honey mustard, roasted red pepper aioli and cucumber wasabi 17
Pan-Roasted Shellfish Shellfish of the day, butter, wine, sausage, garlic, peppers, onions, tomatoes, herbs, grilled bread 18
½ Rack Baby Back Ribs Rubbed, smoked for hours and finished on the grill basted with homemade BBQ sauce 20
Wings 8 Deep-fried wing segments, Mine Oyster wing sauce of the day 15
Bruschetta Tomatoes, peppers, onions, garlic, fresh herbs, EVOO, crusty flat bread, parmesan cheese & balsamic glaze 15
Truffle Fries Hand-cut fries with truffle salt, truffle oil and truffle mayonnaise 15
Crispy Brussels Flash-fried brussels sprouts, queso cheese sauce, bacon, green onion 15
Chowder Fries Hand-cut fries topped with clam chowder, diced bacon and green onion 14

Nachos Fried corn tortilla chips, house beans, Pico de Gallo, queso cheese sauce, lettuce, sour cream and salsa 15
Nacho toppers for an additional charge: **Buffalo Chicken Bites** 10 / **BBQ Pulled Pork & Pineapple Salsa** 10
Taco Meat 12 / **Crabmeat & Avocados** 18 / **Lobster & Roasted Corn Salsa** Mkt

SOUPS

New England Clam Chowder Simply the best you will ever try! **Cup** 9 / **Bowl** 14
Soup of the Day Our Chef creates something new and exciting daily! **Cup/Bowl** *Market*

SALADS

Served with Mine Oyster Bread of the Day

Traditional House Salad or Caesar Salad 12 / **Petite** 8
Roasted Sugar Beets & Goat Cheese Sugar beets, butter lettuce, tomatoes, goat cheese, red onion, balsamic dressing 18
Fruit Kissed with Fire Grilled pineapple, melon, berries, grapes, caramelized sugar, goat cheese, mint, balsamic glaze 24

Mine Oyster's Oyster Stew

Oysters, oyster liquor, celery, onion, garlic, bell peppers, jalapeños, Cajun seasoning, heavy cream, blonde roux, green onion
Cup 12 / **Bowl** 20

Grilled or Blackened Salad Toppers

Haddock 12 / **Halibut** 20 / **Catch of the Day** 14 / **Bluefin Tuna** 20 / **Shrimp** 14 / **Scallops** 18 / **Chicken Breast** 10

***Stuffed Heirloom Tomato** Heirloom tomato, arugula, cucumbers, carrots, purple onions, balsamic vinaigrette and one of the following tomato stuffers **Lobster salad** *Market* / **Crab Salad** 28

PO'BOY'S

Breaded and deep-fried seafood served on a 6-inch sub roll with lettuce, tomato and tartar sauce, served with our side of the day or upgrade to fries for an additional \$2
Lobster *Market* / **Damariscotta Oysters** 24
Scallops 36 / **Whole-Belly Maine Clams** 26
Large Shrimp 24 / **Popcorn Shrimp** 18

COASTAL SEAFOOD ROLLS

Served on a grilled New England style roll with our side of the day or sub fries for an additional \$2

Lobster Roll Lobster meat, diced celery, mayo *Market*
Hot Lobster Roll Butter poached Lobster meat *Market*
Maine Crab Roll Maine crabmeat, celery, mayo 27

SANDWICHES

Served with lettuce, tomato, pickle and Mine Oyster side of the day or sub pub fries for an additional \$2

Lobster Cake Sandwich - Panko breaded and pan-fried Maine lobster cake, queso cheese sauce, grilled bulky roll *Market*
Haddock Sandwich Deep-fried, flame grilled or blackened haddock, bulky roll, lettuce, tomato, pickle tartar sauce 20
***Bluefin Sandwich** Grilled or Blackened bluefin tuna, bulky roll, seaweed salad, horseradish sauce 25
Catch Sandwich Grilled or blackened Catch of the day, pineapple salsa, tartar sauce, bulky roll 24
Open-Face Crab & Cheddar Melt Crabmeat, mashed avocados, Pico de Gallo, cheddar, flat bread, balsamic drizzle 27
Salmon Wrap Smoked salmon, goat cheese, romaine, cucumber, red onion, capers, horseradish sauce, flour tortilla 22
Pastrami Reuben Pastrami, sauerkraut, Swiss cheese, thousand Island dressing, grilled sourdough 18
Pulled Pork or Chicken Smoked and pulled Boston pork butt or Chicken, bulky roll, BBQ sauce, Cole slaw 18

***Mine Oyster Burger** 8 oz flame grilled lean ground beef patty served on a bulky roll with pub fries 18
Add any of the following for \$2 each **Cheddar** | **Swiss** | **American** | **Blue Cheese** | **Bacon**

SIDES

Pub fries 10 / **Sweet Potato Fries** 10 / **Onion Rings** 10
Potato, Vegetable, Side of the Day 5 / **Corn on the cob** 6

*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.

SOUTH OF THE BORDER

Served with house beans, rice, salsa, sour cream and a choice of flour or corn tortilla unless otherwise noted

- Lobster Tacos** Butter poached lobster meat, roasted corn salsa, tomatillo avocado crema **Twins Market / Triplets Market**
Fish Tacos Haddock (grilled, blackened or deep-fried), Mexican slaw , queso fresco, tomatillo avocado crema **Twins 24 / Triplets 36**
Baha Shrimp Tacos Fried popcorn shrimp, Baha sauce (sour cream, honey, lime juice, siracha, red wine vinegar), Mexican slaw **Twins 20 / Triplets 30**
***Bluefin Tacos** Breaded and deep-fried fatty tuna, seaweed salad, eel sauce, flour or corn tortillas **Twins 20 / Triplets 30**
Beef Tacos Taco meat Mexican slaw, Pico de Gallo, cheddar jack cheese, tomatillo avocado crema **Twins 20 / Triplets 30**
Pulled Pork Tacos Rubbed, smoked for hours, and pulled Boston pork buts , BBQ sauce, Cole slaw **Twins 20 / Triplets 30**
Chicken Quesadilla Pulled chicken, house beans, Pico de Gallo, Jack cheese, crema, flour tortilla 22
Lobster Quesadilla Lobster, roasted corn salsa, goat cheese, fresh herbs, balsamic glaze , flour tortilla *Market*
Crab & Avocado Quesadilla Maine crabmeat, avocado, sundried tomato, diced asparagus, goat cheese, flour tortilla 26

BREADED AND DEEP-FRIED FAVORITES

Served with pub fries, coleslaw and tartar sauce

Haddock 24 / Halibut 38 / Whole-Belly Clams 30 / Oysters 30 / Scallops 36
Lg. Shrimp 27 / Popcorn Shrimp 22 / Maine Lobster Tail Market / Chicken Breast 17 / Duet Pick any 2 Market

- Deep-fried Seafood Platter** Haddock, whole-belly clams, oysters, scallops, large shrimp 45 / **Add Lobster Tail 60.**
Grilled Seafood Platter Catch, shrimp, scallops, clams, oysters, garlic butter, potato, vegetable 45 / **Add Lobster Tail 60**
Baked Stuffed Haddock Haddock, Maine Crab Imperial Stuffing, Lobster Sauce, Rice and Vegetable of the Day 36
Tuna & Salsa Blackened rare bluefin tuna, house beans, Pico de Gallo salsa, rice, sour cream 38
Asian Style Tuna Bowl Panko breaded and deep-fried fatty tuna, sticky rice, seaweed salad, Asian-style vegetables, eel sauce drizzle 26
Thai Style Coconut Curry Halibut Fresh Maine halibut poached in curry sauce, served with rice and Asian-style vegetables 38
Seafood Gumbo Shrimp, scallops, clams, haddock, mussels, sausage, celery, onion, peppers, garlic, gumbo filet, crushed red pepper, seafood and chicken stock, all cooked in a Carmel roux, served with rice 45 / **Add Lobster Tail 60**
Hot Honey Grilled Seafood Brochette Catch of the day, shrimp, and scallops, hot honey butter, rice and vegetable
Single Brochette 30/ Twin Brochette 45

FLAME GRILLED OR BLACKENED

Served with Southern style cheesy grits and vegetable of the day. Choose one of the following:

Haddock 24 / Halibut 38 / Catch of the Day 29 / Scallops 36 / Large Shrimp 27 / Lobster Tail Market / Chicken Breast 17

- Steamed, Grilled or Baked Stuffed Maine Lobster** 1 ½ lb. Maine lobster, corn on the cob, potato of the day *Market*
Baked Stuffed Lobster Tail Large Lobster tail, Maine crab imperial stuffing, garlic herb butter **Single Tail 40 / Twin Tails 60**
Maine Lobster Bake Cup clam chowder, 1 ½ lb. steamed Lobster, shellfish of the day, sausage, corn, blueberry pie *Market*
Maine Seafood Boil Lobster, shrimp, scallops, littleneck clams, oysters, potato, corn, sausage and fennel all boiled in homemade seafood stock with our own blend of spices 48 *per person*
Twin Lobster Cakes Panko encrusted and pan-fried lobster cakes, house beans, rice, roasted corn salsa, red pepper aioli *Market*
Seafood Extravaganza Lobster, shrimp, scallops, mussels, pasta of the day, creamy alfredo sauce 45
Mine Oyster 1/2 Chicken of the Day We offer a different 1/2 Chicken daily, please ask your server for today's selection 21
Baby Back Ribs Rubbed, smoked and finished on the grill basted with homemade BBQ sauce **Full Rack 40 / ½ Rack 24**
***Steak of the Day** Flame grilled steak, sauce, potato and vegetable of the day *Market*
***Surf and Turf** Steak of the day and a crab imperial stuffed lobster tail, potato and vegetable *Market*

PASTA CREATIONS

- Asian Garlic Noodles** Pasta of the Day, Japanese sauce, roasted garlic, Asian-style vegetables 18
Pasta Alfredo, Marinara or Pesto Pasta of the day and your choice of Alfredo, Marinara or Pesto sauces 18
Baked Mac N Cheese Elbow macaroni, Creamy Queso Cheese Sauce, 4 Cheese Blend 18

GRILLED, BLACKENED OR SAUTEED TOPPERS

for an additional charge:

Haddock 12 / Halibut 20 / Catch of the Day 14 / Bluefin Tuna 20 / Shrimp 14 / Scallops 18
Chicken Breast 10 / Lobster Meat Market / Shellfish of the Day 12

HEALTHY CHOICES

- Asian Tofu & Vegetable Stir-Fry** Firm tofu, Asian vegetables, mushrooms, stir-fry sauce, rice 21
Curry Chicken Chicken breast, onions, garlic, red curry, cumin, coriander, red chili flakes, smoked paprika, tomato puree, chicken stock, coconut milk, vegetables of the day, rice 26
Heathy Thai Bowls Choose one of the following featured steamed proteins topped with Nam Jim Jaew sauce(shallots, garlic, cilantro, lime juice, fish sauce, sugar, chili pepper flakes, toasted rice powder) steamed rice and stir-fried Asian vegetables: **Lobster Tail Market / Halibut 38 / Catch of the Day 29**
Scallops 36 / Shrimp 29 / Chicken Breast 19 / Soy-Sauce Marinated Firm Tofu 21

WOOD-FIRED PIZZA

Personal pizzas are prepared with a garlic and EVOO glazed crust and cooked in our wood-fired oven

- Traditional Cheese Pizza** Homemade Pizza Sauce, Four-Cheese Pizza Blend 15
Pesto Pine Nuts, Basil, EVOO, Four-Cheese Blend 15
White Ricotta Cheese, Basil and Parmesan 15

PIZZA TOPPERS

- Lobster Meat Market / Prosciutto 6 / Ground Beef 6 / Fresh Mozzarella 6 / Smoked Salmon 8 / Anchovies 5 / Shrimp 12**
Scallops 15 / Pulled Chicken 5 / Pulled Pork 8 / Pepperoni 3 / Sausage 3 / Extra Cheese 3 / Avocado 4 / Jalapeños 3 / Onions 3 / Ham 5
Pineapple 5 / Roasted Vegetables 5 / Tomatoes 3 / Roasted Garlic 3 / Peppers 3 Sun-Dried Tomatoes 3
Lobster Pesto Maine lobster, pesto sauce, sun-dried tomatoes, four-cheese blend, crumbled bacon *Market*
Garlic Shrimp Pizza – Shrimp, roasted garlic, white pizza, 4 cheese blend, basil, Parmigiano Reggiano 24
Spicy Hawaiian Ham, pineapple salsa, red sauce, 4 cheese blend, oregano 20
“Off the Wall” Cheeseburger Pizza Ground beef, pickles, onions, ketchup glazed crust and cheddar jack cheese 20
Meat Lovers Ground beef, ham, sausage, pepperoni, red sauce, cheddar jack cheese 24
Blackened Chicken & Artichoke Blackened chicken, roasted artichoke hearts, white sauce, garlic, balsamic glaze 22

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BOOK YOUR NEXT EVENT WITH US!

We do private events of all sizes here at Mine Oyster! We also do full-service catering and catering rentals! No event is too big or too small. Weddings, rehearsal dinners, Lobster bakes, BBQ's, Oyster bars and more Ask for Ralph or give him a call at 207 -380- 3818