

Mine Oyster

Traditionally prepared Maine seafood at its best!

APPETIZERS

***Damariscotta Oysters on the 1/2 Shell** Ask your server for today's oyster offerings 3.5 each / **1/2 Dozen** 18 / **Dozen** 36
Steamed "Local" Jonah Crab Claws 8 claws steamed with beer and Old Bay Seasoning, served with drawn butter 16
Peekytoe Crab Claws Delicate and flavorful 1/2 lb. Maine rock crab claws (shell removed) served breaded and deep-fried with Cajun tartar sauce or served chilled with lemon and drawn butter 15
Garlic Crab 1/2 lb. Maine rock crab claws (shell-removed) served sauteed in EVOO with butter, roasted garlic and fresh herbs 17
Shrimp Cocktail Five (5) large, steamed and chilled Gulf of Mexico shrimp, served with lemon and cocktail sauce 18
Baked Oysters Rockefeller Three (3) sambuca flambéed creamed spinach, bacon and Swiss cheese topped Damariscotta oysters 14
Baked Oysters Reggiano Three (3) Damariscotta oysters topped with herb butter, Parmigiano Reggiano, and bacon 14
***Bluefin Avocado Toast** Crusty bread, mashed avocados, blackened rare and chilled bluefin tuna, seaweed salad, eel sauce 18
***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, rice, seaweed salad, roasted red pepper aioli 20
Scallops Wrapped in Bacon 3 bacon-wrapped skewered, deep-fried large scallops, honey mustard dipping sauce **Single** 18/**Double** 26
Painted Calamari Deep-fried squid rings and tentacles, honey mustard, roasted red pepper aioli and cucumber wasabi 17
1/2 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
Truffle Fries Hand-cut fries with truffle salt, truffle oil and truffle mayonnaise 12
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 15
Chili Cheese Spuds Fried potatoes, award winning chili, cheddar Jack cheese, sour cream, green onion 15
Cajun Fried Catch Fingers Spicy, breaded and deep-fried Catch of the Day strips, Cajun tartar sauce 15

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:

Grilled or Blackened Chicken 10 / **BBQ Pulled Pork** 10 / **Beef Chili** 12 / **Lobster** 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
Award Winning Beef Chili **Cup** 8 / **Bowl** 13

SALADS

Served with Mine Oyster Bread of the Day

Roasted Sugar Beets & Goat Cheese Sugar beets, butter lettuce, tomatoes, goat cheese, onion, balsamic dressing 18
Halloumi & Roasted Vegetables Salad Grilled Halloumi cheese, roasted vegetables, tomatoes, lettuce, balsamic dressing 22
***Bluefin Caprese** Blackened rare, chilled and sliced thin Bluefin Tuna served atop mixed greens with mozzarella, tomato, basil and dressed with an herb balsamic glaze 24
Traditional House Salad or **Caesar Salad** 12 / **Petite** 8

Grilled or Blackened Salad Toppers

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

SANDWICHES

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

Traditional Maine Lobster Roll Lobster meat tossed with mayonnaise and diced celery, served on a butter and grilled New England-style roll *Market*
Hot Lobster Roll Butter poached lobster meat served on a buttered and grilled New England style 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, fruit salsa, tartar sauce, bulky roll 24
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
***Steak Sandwich of the Day** Our chef offers a different steak sandwich daily, ask your server for today's feature *Market*
Blackened Chicken Pesto Blackened chicken, pesto sauce, roasted red peppers, Swiss Cheese, grilled sourdough bread 17
Soup & 1/2 Sandwich 1/2 of any of the above sandwiches served on grilled sourdough with a cup of any of our featured soups *Market*

***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**

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), slaw, queso fresco, tomatillo avocado crema **Twins** 24 / **Triplets** 36
Baha Shrimp Tacos Fried shrimp, Baha sauce (sour cream, honey, lime juice, siracha, red wine vinegar), 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
Pulled Pork Tacos Rubbed, smoked for hours, and pulled Boston pork butts, 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, Pico de Gallo salsa, goat cheese, fresh herbs, balsamic glaze, flour tortilla *Market*

SIDES

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

*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.

ENTREES

Served with Chef’s choice of starch and vegetable of the day unless otherwise noted

Breaded and Deep-Fried Served with fries and slaw unless otherwise noted:

Haddock 24 / Catch 29 / Shrimp 26 / Scallops 30 / Oysters 32 / Chicken Breast 17
Whole Belly Clams 34 / Lobster Tail 45 / Peakytoe Crab 24

Fried Seafood Platter Haddock, shrimp, scallops, oysters, whole-belly clams, and
peakytoe crab, served with fries and slaw 48 / Add a lobster tail 60

1/2 Portion Baskets Served with fries and slaw

Haddock 15 / Whole-belly Clams 21 / Oysters 20 / Shrimp 17 / Catch of the Day 18 / Chicken Breast 12 / Peakytoe Crab 18

Flame Grilled or Blackened Served topped with today’s fruit salsa of the day

Haddock 24 / Catch 29 / *Bluefin Tuna 36 / Shrimp 26 / Scallops 30 / Lobster Tail 45

Grilled Seafood Platter Catch of the day, shrimp, scallops and oysters 45 / Add a Lobster tail 60

Maine Lobster A 1 ½ lb. Maine lobster served with potato and vegetable of the day. Choose your favorite preparation: Steamed, flame-grilled or baked and stuffed with Maine crab imperial Market

Baked Stuffed Tails Maine Lobster tail stuffed with crab imperial, garlic herb butter Single 40 / Twin 55

Seafood Sauté Lobster, shrimp, scallops, catch of the day and Maine rock crab claws (shell-removed) are sauteed with EVOO, butter, garlic, shallots, white wine and fresh herbs 45

Baked Stuffed Haddock Fresh haddock, Maine crab imperial, lobster cream sauce 38

Pan-Seared Scallops White hot skillet seared scallops, garlic herb butter sauce 32

*Rare Sesame Tuna Local Bluefin Tuna, sesame seeds, Grand Marnier Teriyaki glaze 38

*Tuna & Salsa Blackened rare Bluefin tuna, house beans, rice, Pico de Gallo salsa, sour cream and fresh herbs 38

Seafood Gumbo Shrimp, scallops, clams, haddock, crab and shellfish of the day, 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

*Steak of the Day We prepare a different steak daily, ask your server what todays feature is Market

*Surf and Turf Our steak of the day in combination with a crab imperial stuffed lobster tail Market

Baby Back Ribs Cooked low and slow in the smoker, and finished on the grill with BBQ sauce Full Rack 38 / Half-Rack 22

PASTA

Served with garlic bread

Pasta Marinara Pasta of the day topped with homemade Marinara sauce, fresh herbs, parmesan cheese 15

Pasta Alfredo Pasta of the day topped with homemade creamy Alfredo sauce, fresh herbs and parmesan cheese 15

Baked Mac N Cheese Elbow macaroni, queso cheese sauce, 4 blend cheese 15

Pasta Primavera Sauteed vegetables of the day, EVOO, roasted garlic, fresh herbs, pasta of the day and parmesan cheese 20

Pasta Toppers Flame-grilled, blackened or sautéed toppers for an additional charge:

Haddock 12 / Shrimp 12 / Scallops 15 / Catch 15 / *Bluefin Tuna 20 / Chicken Breast 12 / Grilled Tofu 10
Vegetable Medley 10 / Seafood Combo(Lobster, Shrimp, Scallops) 30

Lobster Pasta Garlic herb butter poached Maine lobster, pasta of the day, tomatoes and fresh herbs Market

Cioppino Royal Lobster, shrimp, scallops and catch, pasta of the day, homemade Marinara sauce 48

Haddock or Chicken Piccata Francoise haddock or chicken breast, lemon lime caper butter, pasta of the day 30

Shrimp Scampi Sautéed shrimp, EVOO, wine, roasted garlic, fresh herbs, pasta of the day and Parmesan cheese 29

Seafood Extravaganza Sautéed lobster, catch, shrimp, scallops, pasta of the day, creamy Alfredo sauce, parmesan, herbs 45

Blackened Chicken Alfredo Blackened chicken breast served atop pasta of the day with creamy Alfredo sauce 26

Spaghetti & Meat Sauce Ground beef, peppers, onions, garlic and fresh herbs is stewed with homemade tomato sauce, served over pasta of the day with parmesan cheese 22

*Beef Stroganoff Pan-seared, thinly sliced steak of the day, Stroganoff sauce (bacon grease, onions, garlic, mushrooms, beef stock, sour cream, fresh herbs), pasta of the day Market

Chicken Paremsan Breaded and pan-fried chicken breast, homemade marinara sauce, pasta of the day, parmesan cheese 21

PIZZA

Personal pizzas are prepared with a garlic and EVOO glazed crust

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 / Ground Beef 6 / Fresh Mozzarella 6 / Shrimp 12

Scallops 15 / Pulled Chicken 5 / Pulled Pork 8 / Peperoni 3 / Sausage 3 / Extra Cheese 3 / Avocado 4 / Jalapeños 3 / Onions 3 / Ham 5

Pineapple 5/ Tomatoes 3 / Roasted Garlic 3 / Peppers 3 Sun-Dried Tomatoes 3 / Mushrooms 3

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

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, fruit salsa of the day, 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, sausage, pepperoni, red sauce, cheddar jack cheese 24

Blackened Chicken Pizza Blackened chicken, white sauce, garlic, balsamic glaze 22

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