

AVAILABLE
UPSTAIRS

Mine Oyster

Traditionally prepared Maine seafood at its best!

Appetizers Ask your server about our raw bar & sushi menu

HONEY BUTTER GRILLED **LOBSTER**

"Shucks de-shelled cooked from raw lobster tail", hot honey butter, savory mascarpone crepe, Maine maple drizzle | *Market*

SCALLOPS & SAFFRON CREAMED CORN

(3) Herb butter basted grilled large scallops, saffron creamed corn, crispy prosciutto, hot honey drizzle | 18

TWIN MAINE CRAB CAKES

Pan-fried Maine crab meat cakes, seaweed salad & cucumber wasabi sauce | 20

ORANGE SESAME TUNA*

White and black sesame seeds, sushi rice, rare Bluefin Tuna, orange chutney, teriyaki glaze | 21

PAINTED CALAMARI

Breaded and deep-fried squid, roasted red pepper, honey mustard and eel sauces | 16

BEEFY STUFFED SKINS

Fried potato skins, braised beef, cheddar cheese sauce, sour cream, bacon and green onion | 15

CHOWDER FRIES

Hand-cut fries, New England clam chowder, diced bacon, green onion | 15

TRUFFLE FRIES

Hand-cut Maine potatoes, duck fat, truffle salt, and truffle oil | 12

WOOD-OVEN ROASTED SHELLFISH

Local Shellfish of the Day, ask your server about today's fresh selection | 22

"JERKED" SHRIMP

Large Shrimp cooked in their own shell with Jerk seasonings, garlic herb butter
½ lb. 18 • 1 lb. 33

PORTUGUESE LITTLENECKS

(8) Eight Littleneck clams, roasted artichoke hearts, tomatoes, chorizo sausage, garlic EVOO, white wine and fresh herbs grilled bread | 22

CRISPY BRUSSELS

Flash-fried and hot-honey tossed Brussels, diced bacon, Parmigiano Reggiano | 13

BACON-WRAPPED SCALLOPS

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

HOT SMOKED SALMON FLATBREAD

Smoked salmon, goat cheese, pickled red onion, herbs, balsamic drizzle | 18

WINGS OF THE DAY

(8) Eight deep-fried wing segments, with Chef's choice Sauce of the Day | 12

STICKY PINEAPPLE PORK BELLY

Flash-fried and hoisin painted pork belly, pineapple salsa | 20

Soups

NEW ENGLAND CLAM CHOWDER

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

SOUP OF THE DAY

Mine Oyster's Chef choice soup of the day, please ask your server for today's selection **Cup** or **Bowl** *Market*

Nachos

LOBSTER NACHOS

Lobster, saffron bacon creamed corn, corn tortillas, Parmigiano Reggiano | *Market*

ASIAN NACHOS

Sriracha glazed grilled chicken, corn tortilla chips, fried edamame, avocado, pineapple salsa, mozzarella cheese, teriyaki glaze | 18

SEAFOOD NACHOS

Scampi style seafood medley, (Lobster, shrimp, scallops, mussels, crabmeat, peppers, onions, roasted garlic), corn tortillas, Parmigiano Reggiano cheese, cilantro, garlic aioli | 35

BEEFY NACHOS

Braised beef, corn tortillas, house beans, Pico de Gallo salsa, cheddar jack cheese, salsa and sour cream | 20

HOUSE NACHOS

Corn tortilla chips, house beans, Pico de Gallo salsa, Cheddar Jack cheese, salsa, lettuce, sour cream and guacamole | 15

ADD GRILLED OR BLACKENED CHICKEN 23

Sides

• **Pub Fries** 7 • **Onion Rings** 7 • **Sweet Potato Fries** 7 • **Corn on the Cobb** 5
• **Grilled Asparagus** 9 • **Potato, Rice or Vegetable 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.

Salads Served with grilled bread

FRUIT KISSED WITH FIRE

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

ASPARAGUS & HALLOUMI

Grilled asparagus, halloumi cheese, arugula, tomatoes, crispy prosciutto, balsamic glaze | 18

GRILLED ROMAINE SALAD

Grilled romaine, vegetables of the day, blue cheese crumbles, bacon, balsamic glaze | 20

PORTABELLA TOWER

Marinated and grilled portabella, pesto, tomato, mozzarella, avocado, arugula, balsamic glaze | 17

SUGAR BEETS & GOAT CHEESE

Roasted sugar beets, goat cheese, maple chipotle bacon, herb balsamic glaze | 17

CLASSIC GARDEN OR CAESAR SALAD Large 12 • Small 8

Add a **GRILLED, BLACKENED OR DEEP-FRIED** Salad Topper for an additional charge:

LOBSTER Tail 24 | **Haddock** 12 | **Catch of the day** 12 |

Large Shrimp 12 | **Large Scallops** 15 | **Local Bluefin Tuna*** 16 |

Hot Smoked Salmon 14 | **Chicken Breast** 10

Sandwiches

Served with Side of the Day | Substitute fries for \$2

LOBSTER PANINI

Lobster, mozzarella, bacon, lettuce, tomato, roasted red pepper aioli, grilled sourdough bread | *Market*

MAINE LOBSTER ROLL

Lobster, celery, mayonnaise, buttered and grilled 6-inch New England style roll | *Market*

HADDOCK SANDWICH

Haddock, (Choose breaded & deep-fried, blackened or flame-grilled), served on a grilled bulky roll | 17

OPEN-FACE MAINE CRAB & CHEDDAR MELT

Crabmeat, avocados, Pico de Gallo salsa, cheddar cheese, flatbread | 22

CATCH SANDWICH

Flame-grilled or blackened catch, grilled bulky roll, fruit salsa of the day | 20

BLACKENED RARE BLUEFIN SANDWICH *

Blackened rare tuna, grilled roll, seaweed salad and cucumber wasabi sauce | 24

BBQ BRAISED BEEF SLOPPY JOE

BBQ Braised beef, cheddar Jack cheese, fried onions, grilled bulky roll | 18

HOT LOBSTER ROLL

Butter poached lobster meat | *Market*

MAINE CRAB ROLL

Maine crabmeat, celery, mayo | *Market*

CHICKEN PESTO SANDWICH

Blackened chicken, Swiss cheese, roasted red pepper, pesto sauce, panini grilled sourdough bread | 17

PASTRAMI REUBEN

Pastrami, Morse's sauerkraut, Thousand Island dressing, Swiss cheese, grilled sourdough bread | 18

TURKEY & HALLOUMI

Smoked turkey, maple chipotle bacon, halloumi cheese, cranberry mayo, and grilled sourdough | 19

STICKY PORK BELLY SANDWICH

Hoisin painted grilled pork belly, pineapple salsa of the day, grilled bulky roll | 20

MINE OYSTER BURGER *

Flame grilled ground sirloin burger, served with lettuce, tomato, onion, pickle | 14

Served with French Fries

BURGER TOPPERS

\$2 EACH

▪ Cheddar ▪ Swiss ▪ American

▪ Blue Cheese ▪ Bacon ▪ Sautéed Onions

▪ Fire-Roasted Mushrooms ▪ Caramelized Onions

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Entrées

Served with Chef's Choice of potato and vegetable of the day, unless otherwise noted

MARKET **LOBSTER**

1 ½ lb. Lobster prepared "Steamed", "Flame Grilled" OR "Baked and Crab Imperial Stuffed" | Market

SHUCK'S FRIED **LOBSTER**

Shuck's cooked from raw lobster tail, knuckle, claw, and leg meat is breaded and deep-fried, served with roasted garlic aioli | Market

SESAME TUNA *

Sesame seed encrusted pan-seared Bluefin tuna, Grand Marnier Teriyaki glaze, rice, seaweed salad | 36

BAKED STUFFED **LOBSTER TAIL**

Crab imperial stuffed Maine lobster tail, creamy lobster sauce
Single 40 | Twins 60

HALIBUT & CREAMED CORN

Garlic butter basted, and wood oven baked halibut, saffron bacon creamed corn | 38

BAKED STUFFED HADDOCK

Maine haddock, crab imperial stuffing, seasoned breadcrumbs, and lobster cream sauce | 32

SEAFOOD GUMBO | **Lobster**, crab, shrimp, scallops, catch, shellfish sausage, peppers, onions, celery, garlic, cumin, gumbo file, rice, seafood and chicken stock, caramel roux | 45

SEAFOOD STEW | **Lobster**, shrimp, scallops, catch of the day, shellfish and sausage of the day, seafood stock, fennel, tomatoes, garlic, shallots, and fresh herbs | 45

CAJUN SEAFOOD RICE | **Lobster**, shrimp, scallops, catch and shellfish of the day served over Cajun yellow rice, (long grain rice, turmeric, Cajun seasonings, peppers, onions, garlic, peas, seafood stock and fresh herbs) | 45

SEAFOOD ALFREDO | **Lobster**, shrimp, scallops, catch, shellfish of the day, fettuccine, Parmigiano Reggiano Alfredo | 45

GRILLED SEAFOOD FEAST FOR TWO!

A 1 ½ lb. Maine lobster, 4 large shrimp, 4 large scallops, 4 Damariscotta oysters, 4 Littleneck clams, and Catch of the Day, served with garlic herb butter | 100

GRILLED OR BLACKENED

Served w/ potato and vegetable of the day

Haddock 24 | Shrimp 26 | Scallops 32

Catch of the Day 29 | Halibut 36

Bluefin Tuna* 36 | Chicken Breast 20

Grilled Seafood Platter

Lobster tail, Catch of the day, and (3)three of each of the following:
Shrimp, Scallops, Oysters and Littleneck Clams | 55

Grilled or Blackened Duet

Catch of the day and a choice of either (4) Large Shrimp or (4) Large Scallops | 38

BREADED & DEEP FRIED

Served with fries and coleslaw

Haddock 24 | Shrimp 26

Scallops 32 | Maine Clams 32

Oysters 32 | Halibut 36

Chicken Tenders 20

Maine Lobster Tail 36

Fried Duet

Pick any two of the above listed seafood items and get equal portions of both Market

Fried Seafood Platter

Lobster, shrimp, scallops, haddock, whole-belly Maine clams and oysters 45

STEAK OF THE DAY *

Chef's Choice Steak of the Day, served with potato and vegetable of the day | 45

STICKY PORK BELLY

Hoisin painted, and flame grilled pork belly, served topped with pineapple salsa | 29

JAMACAN JERK CHICKEN

Jerk sauce marinated, and wood-oven roasted ½ chicken, spicy Jerk sauce | 27

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Pastas

- SHRIMP SCAMPI** | Large shrimp, EVOO, peppers, onions, tomatoes, garlic, fresh herbs, fettuccine, Parmigiano Reggiano | 29
- SMOKED SALMON ALFREDO** | House hot smoked salmon, fettuccine, creamy Parmigiano Reggiano Alfredo sauce | 32
- SEAFOOD ALFREDO** | Lobster, shrimp, scallops, catch, shellfish of the day, fettuccine, Parmigiano Reggiano Alfredo | 45
- SCALLOPS & ASIAN GARLIC NOODLES** | Scallops, sugar snap peas, red pepper, zucchini, carrots, garlic, EVOO, angel hair pasta, Asian Garlic sauce, (soy sauce, garlic, brown sugar, oyster sauce, grated ginger, and sesame oil) | 36
- LOBSTER PASTA** | Lobster meat served over fettuccine topped with saffron lobster cream sauce and fresh basil | Market
- SEAFOOD MARINARA** | Lobster, shrimp, scallops, catch, shellfish, fettuccine, marinara, Parmigiano Reggiano | 45
- SHELLFISH MARINARA** | Shellfish of the day served over fettuccine with marinara sauce and Parmigiano Reggiano | 26
- BLACKENED CHICKEN & MUSHROOM ALFREDO** | Pan-blackened chicken breast and sauteed mushrooms are served over fettuccine with Parmigiano Reggiano Alfredo sauce | 28
- PASTA PRIMAVERA** | Sauteed zucchini, yellow squash, carrots, bell peppers, red onion, grape tomatoes, EVOO, garlic, and fresh herbs, served over fettuccine pasta | 22
- TRUFFLED MUSHROOM PASTA** | An array of sauteed mushrooms, garlic, EVOO, truffle oil, pasta of the day, Parmigiana Reggiano | 20
- WITH GRILLED CHICKEN** | 29

BAKED QUESO MAC N CHEESE Elbow macaroni, queso cheese sauce | 17

Add any of the following Grilled or Blackened proteins for an additional charge:

Sausage 6 / **Chicken** 10 / **Lobster** Market / **Shrimp** 12 / **Scallops** 14 / **Catch** 12

WOOD OVEN PIZZA

Hand tossed 10-inch pizza cooked in a wood oven!

Build a Pizza 14

Select Your Style: Red sauce | White sauce | Pesto sauce

Pick any of the following ingredients at an additional charge:

- Chicken | 6
- Shrimp | 12
- Scallops | 15
- **Maine Lobster** | Market

\$4 Each

- Extra Cheese
- Roasted Vegetables
- Mushrooms
- Pineapple
- Sausage
- Hamburger
- Pepperoni
- Tasso Ham

\$2 Each

- Tomatoes
- Onions
- Roasted Garlic
- Peppers
- Sun-Dried Tomatoes
- Caramelized Onions
- Artichoke Hearts

Specialty Pizzas

LOBSTER PESTO

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

BLACKENED CHICKEN & ARTICHOKE

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

GARLIC SHRIMP

White pizza, grilled shrimp, roasted garlic, tomatoes, mozzarella, basil, Parmesan | 24

“OFF THE WALL” CHEESEBURGER

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

CARAMELIZED ONION & PROSCIUTTO

White sauce, caramelized onions, arugula, prosciutto, Gorgonzola & Parmigiano Reggiano | 17

MARGHERITA

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

MEAT LOVERS

Red sauce, spiced ground sirloin, sausage, 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