



Appetizers

Nachos

Tri-Colored Tortilla Chips Layered with Shredded Monterey Jack Cheddar Cheese & Jalapeños - 10

Add any of the following: Marinated Herb Chicken 6 • Jamaican Jerk Chicken 6
Cajun Chicken 6 • Steak 9 • Avocado Puree 2 • Beef Chili 4 • Onions 1 • Peppers 1 •

Black Beans 1 • Crab MP • Lobster MP

Ultimate Chili Nachos

“The Works” Tri-Colored Tortilla Chips Layered with Shredded Monterey Jack Cheddar Cheese, Jalapeños, Black Beans, Onions, Peppers & Beef Chili - 14



Clam Chowder
cup 5 • bowl 8

Lobster Bisque
cup 7 • bowl 10

Porthole Beef Chili

Award Winning Beef Chili Served with Shredded Cheddar, Chives & Sour Cream - cup 6 • bowl 9



Seared Crab Cakes*
Classic Maine Crab Cakes with Lemon Aioli - 13



Fish Tacos*

Fried Haddock or Sautéed Cajun Haddock, Sweet Cabbage Slaw, House Made Mango Pico De Gallo & Sriracha Aioli On a Flour Tortilla - 2 for 10
GF Upon Request

Mussels*

Served in White Wine, Lemon & Herb Butter or Marina Sauce
Served with Garlic Bread - 13



Porthole Lobster & Scallop Cake*

Lobster & Scallop Cake with Cilantro Pesto & Orange Mandarin Sweet Thai Chili Sauce - 15

Fried Calamari

Fried Ringlets & Tentacles Tossed with Balsamic Glaze with Tomatoes, Mixed with Arugula & Parmesan Cheese - 15

Maine Steamers GF

1 lb MP



Lobster Spinach Artichoke Dip

Served with Indian Naan Pods - 13

Shrimp Cocktail* GF

Five Jumbo Shrimp Served with House Made Cocktail Sauce - 9

Oyster of the Day* GF

3 each

Brussels Sprouts GF

Maine Maple Glazed Brussels Sprouts with Bacon & Shallots - 9

Avocado Fries

Fried Avocado Served with Southwest Dipping Sauce - 9

Boneless Chicken Fingers* - 9

French Fries - 5

Onion Rings - 6

Haddock Fingers - 8

Porthole Spuds

Waffle Fries with Cheese, Scallions, Bacon & Sour Cream - 9



Porthole Chicken Wings*

Sauces: Buffalo, Sweet Thai Chili, Tangy BBQ, Sea Salt & Vinegar or Plain. Served with Celery, Carrots & Bleu Cheese or Ranch - 6 for 7 • 12 for 12

Salads

**Add to Any Salad:* Herbed Chicken 6 • Cajun Chicken 6 • Jamaican Jerk Chicken 6 • Grilled Steak 9
Crab Meat MP • Lobster MP • Fresh Scallops MP

Dressing Options: House Zesty Italian, Honey Balsamic Vinaigrette, Blueberry Vinaigrette, Ranch, Bleu Cheese, Honey Mustard

Porthole Wedge

Iceberg Lettuce Topped with Bleu Cheese Dressing, Cherry Tomatoes & Bacon Bits - 7

Classic Caesar Salad

Romaine Lettuce Tossed with Caesar Dressing, Parmesan Cheese & Croûtons - 8

Mixed Greens

Mixed Greens, Seasonal Vegetables & Tomatoes, Served with Croûtons - 8



Marinated Beet Salad

Fresh Arugula Tossed with Balsamic Vinaigrette Over Red & Golden Beets, Candied Carrots Topped with Spiced Walnuts & Goat Cheese - 9

Demi Mixed Greens or Caesar Salad - 5



Denotes a Porthole Favorite

SINCE 1929

20% service charge will be added to parties of 6 or more
We respectfully ask to limit splitting of checks to a maximum of 3 per table

*This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.



Sandwiches

All Sandwiches Served with Chips & a Sour Pickle. Substitute French Fries - 3 •
Substitute Onion Rings - 4 • Substitute Side Salad - 4



Porthole Lobster Roll

1/4 LB of Chilled Lobster on a Brioche Roll with Lettuce, Choice of Lemon Aioli, Mayo or Drawn Butter - 19

Crispy Chicken Cutlet*

Breaded Chicken Topped with Cheddar Cheese, Bacon, Fried Egg, Lettuce, Tomato, Onion & Ranch Dressing on a Toasted Bun - 13

Grilled Chicken Sandwich*

Choice of Herb Marinated, Jamaican Jerk or Cajun Chicken breast with Lettuce, Tomato & Red Onion Served with Spicy Mayo on a Toasted Bun - 11

Fish Taco Meal



Fried Haddock or Sautéed Cajun Haddock, Sweet Cabbage Slaw, House Made Mango Pico De Gallo & Sriracha Aioli On a Flour Tortilla - 13

GF Upon Request

Turkey Club

Toasted Bread, Bacon, Lettuce, Tomato & Mayo with Freshly Sliced Turkey - 12

Veggie Burger

Local Blue Mango Veggie Burger with Avocado Puree, Green Leaf, Tomato, Onion & Pepper Jack Cheese. Served with Special Sauce on a Toasted Bun - 11

B.L.T.

Classic B.L.T. Served on Choice of Toasted Bread with Mayo - 9

Fried Seafood

Items below served with Fries, Coleslaw & Choice of Tartar or Cocktail Sauce.



Fish & Chips

Seasoned Beer Battered Haddock - 14

Shrimp - 19

Clams - 21

Calamari - 17



Seafood Platter

Haddock, Scallops, Clams, Shrimp - 25

Scallops - 20

Clam Cake Dinner

2 Homemade Clam Cakes - 12

Entrées



Seared Diver Scallops

Served with Mixed Greens, Mango Salsa & Roasted Red Potatoes - MP

Pan Seared Tuna *

Pan Seared Tuna Encrusted with Black & White Sesame Seeds On a Bed of Seaweed Salad Topped with Mango Salsa Served with Basmati Rice Drizzled with Ginger Teriyaki Glaze - 21

Lobster Mac & Cheese *

Fresh Lobster Blended with Creamy Monterey Jack Cheese Sauce & Shell Pasta Topped with Buttery Crushed Ritz Crackers & Parmesan - 20

Blackened Salmon *

Salmon Fillet with Mandarin Orange Thai Chili Glaze with Roasted Red Potato & Vegetable - 20

Lemon Broiled Haddock *

Served with Roasted Red Potato & Vegetable - 19



Maine Lobster *

1 1/4 lb. Steamed Lobster Served with Steamed Corn, Red Potatoes, Warm Roll & Drawn Butter - MP

Bouillabaisse GF

Lobster, Shrimp, Scallops, Mussels & Haddock in a Spicy Tomato Broth - MP

Pappardelle

Alfredo or Marinara - 12

Pappardelle Additions: Chicken* 6 • Steak* 9 • Shrimp 9 • Scallops MP • Crab MP Lobster MP • Veggies 3



Tournedos Rockport *

Two 4 oz Angus Beef Filets Served on Herbed Croustades & Topped with Fresh Lobster, Asparagus with an Orange Bearnaise Sauce Served with Roasted Red Potato - 25

Porthole Burger*

Angus Beef Burger with Lettuce, Tomato & Onion Charbroiled to your liking on a Toasted Bun - 10
Add Cheese - 1, Add Bacon - 2, Sautéed Mushrooms, Onions or Peppers - 1, Add Egg - 1, Add Avocado Puree - 1

Steak & Cheese

Steak Tips on a Hoagie Roll with Melted Four Cheese Blend - 13

Add Sautéed Mushrooms, Onions or Peppers - 1

Tuna Melt

Traditional House Made Tuna Salad with Tomato, Bacon & Cheddar Cheese. Served on Choice of Toasted Bread - 10



Beer-Battered Haddock Sandwich

Seasoned Beer Battered Haddock Fish Fillet with Lettuce, Tomato & Tartar Sauce on a Toasted Bun - 12

Blackened Haddock Sandwich

Fresh Haddock Pan Blackened with Frizzled Leeks, Coleslaw & Lemon Aioli. Served with Lettuce & Tomato on a Toasted Bun - 13

Casco Bay Crab Burger

Crabmeat Burger, Lettuce, Tomato & Onion on a Toasted Bun with Lemon Aioli - 12

Lobster B.L.T.

1/4 Pound Chilled Lobster with Lemon Aioli, Bacon, Lettuce & Tomato on a Ciabatta Roll - 20



Fruits de Mer

Fresh Lobster, Shrimp & Scallops Sautéed with Tomatoes, Asparagus, Mushrooms, Shallots & Garlic Served on a Bed of Pappardelle Pasta with your Choice of a Light Lobster Alfredo Sauce or Marinara Sauce - MP

Chicken Parmesan *

Breaded Chicken Fillet with Marinara Sauce over Pasta Served with Garlic Bread - 17

Steak Tips *

Black Angus Steak Tips with Mushrooms, Peppers & Onion with Roasted Red Potato and Vegetable - 18



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GF Denotes Gluten Free

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