



@theporthole @portholemaine
f/ThePortholeRestaurantandPub/

RAW BAR

OYSTERS*^{GF}

On the half shell 4 ea.

SHRIMP*^{GF}

Shrimp cocktail 5 ea.

SOUPS & SALADS

MARINATED HERB CHICKEN +7 | STEAK TIPS +15 | GRILLED SHRIMP +16
LOBSTER SALAD +24

FRENCH ONION

Carmelized spanish and red onion, crouton, melted swiss cheese 14

BEEF CHILI^{GF}

Served with shredded monterey jack & cheddar cheese
cup 10 bowl 16

CLAM CHOWDER

Traditional New England clam chowder
cup 10 bowl 16

CAESAR SALAD^{GFO}

Romaine lettuce tossed with caesar dressing, parmesan cheese & croutons 13

HOUSE GARDEN SALAD^{GF}

Greens, cherry tomatoes, red onion, carrot, cucumber
small 8 large 13

MARINATED BEET SALAD^{GF}

Fresh arugula, red & golden beets, candied carrots, candied walnuts, goat cheese & balsamic vinaigrette 16

^{GF} Gluten-free

^{GFO} Gluten-free option +4

A 20% gratuity charge will be added to parties of 8 or more.

*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.

APPETIZERS

NACHOS

Tri-colored tortilla chips layered with shredded monterey jack & cheddar cheese, jalapeños. Served with salsa & sour cream 15
MARINATED HERB CHICKEN +7 | BEEF CHILI +7 | GUACAMOLE +4

CHICKEN WINGS*^{GF}

6 for 13 | 12 for 22
Choice of bleu cheese or ranch dressing
BUFFALO | BBQ | HONEY HABANERO

BRUSSEL SPROUTS

Fried Brussel sprouts, shaved apples, sweet cider reduction 13

COUNTRY FRIES^{GF}

Crispy potato wedges, cajun spice served with sweet sriracha aioli 13

ONION RINGS

Served with sweet sriracha aioli 10

BANG BANG SHRIMP*

Crispy fried popcorn shrimp, creamy sweet chili sriracha sauce 17

CHICKEN QUESADILLA^{GF}

Chicken, onions, peppers, monterey jack & cheddar cheese, corn tortilla. Served with sour cream and salsa 16

CHICKEN FINGERS

Served with your choice of bleu cheese or ranch dressing 15
BUFFALO | BBQ | HONEY HABANERO

CHEESE CURDS

Served with honey habanero 16

PORTHOLE SAMPLER

Chicken wings, cheese curds, country fries, french fries & onion rings. Served with honey habanero, BBQ, sriracha aioli, or honey mustard 25

LOBSTER & SCALLOP CAKES

Two lobster & scallop cakes pan-fried with cilantro, pesto & orange mandarin sweet thai chili sauce 22

FRIED SEAFOOD

SERVED WITH FRENCH FRIES, COLESLAW, & TARTAR SAUCE

- Beer-Battered Fish 24
- Shrimp 28
- Seafood Platter (haddock, shrimp, scallops, clams) MP
- Scallops 34
- Whole Belly Clams MP

SANDWICHES

SERVED WITH POTATO CHIPS & A PICKLE

FRENCH FRIES +5 | ONION RINGS +6 | GARDEN SALAD +6 | CAESAR SALAD +6

PORTHOLE LOBSTER ROLL

5 oz. Custom House Wharf lobster chilled served on a roll with lettuce. Choice of lemon aioli or butter 33

FISH TACOS ^{GFO}

Choice of fried or cajun haddock, sweet pineapple cabbage slaw, house made mango pico de gallo & sriracha aioli on a corn tortilla 17

BLACKENED HADDOCK SANDWICH ^{GFO}

Coleslaw, mayo, lettuce, tomato & onion on a toasted bun 20

CHICKEN PARM SANDWICH

Breaded & fried chicken breast, house made tomato sauce, mozzarella cheese on a bulky roll 20

MEATLOAF SANDWICH ^{GFO}

House made meatloaf, sriracha ketchup, chiffonade of lettuce. Served cold 18

BEER BATTERED HADDOCK SANDWICH

Lettuce, tomato, onion & tartar sauce 20

BLT ^{GFO}

Classic BLT served on choice of toasted bread with mayo 15

PORTHOLE BURGER* ^{GFO}

Charbroiled burger, choice of cheddar, American or Swiss cheese, lettuce, tomato & onion on a toasted bun 17

BEYOND BURGER ^{GFO}

Guacamole, lettuce, tomato, onion & cheddar cheese on a toasted bun 18

PASTRAMI SANDWICH ^{GFO}

Grilled pastrami, dijon mustard. Served on rye bread 20

TURKEY CLUB ^{GFO}

Freshly sliced turkey, bacon, lettuce, tomato & mayo on your choice of bread 17

^{GF} Gluten-free
^{GFO} Gluten-free option +4

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ENTRÉES

SEAFOOD SCAMPI ^{GFO}

Lobster, scallops, shrimp, garlic, tomato & fresh herbs finished with scampi butter & tossed with linguini 40

CHICKEN PARMESEAN

Breaded & fried chicken breast, house made tomato sauce, mozzarella. Served over linguini pasta 20

GRILLED STEAK TIPS ^{GF}

Mushrooms & onions in a beef jus, served with french fries and farm vegetables 29

BAKED STUFFED HADDOCK

Haddock filled with lobster & scallop stuffing, lobster cream sauce, baked potato & farm vegetables 37

BROILED HADDOCK ^{GF}

White wine, butter, bake potato & farm vegetables 32

BAKED SCALLOPS ^{GF}

White wine, lemon butter, baked potato & farm vegetables 34

SEAFOOD NEWBURG

Lobster, scallops, shrimp, garlic, tomato & fresh herbs finished with newburg sauce 40

MEATLOAF ^{GF}

House made meatloaf, onions, mushrooms, a baked potato and barbecue sauce 22

PASTA CARBONARA

Sauteed chicken or shrimp, bacon, mushroom, and garlic in a parmesan cream sauce 32

LOBSTER

PORTHOLE TWIN LOBSTER DINNER ^{GF}

Two 1 ¼ lb. steamed lobster, vegetable of the day, baked potato & drawn butter MP

SINGLE LOBSTER ^{GF}

1 ¼ lb. steamed lobster, vegetable of the day, baked potato & drawn butter MP

BAKED STUFFED LOBSTER ^{GF}

1 ¼ lb. lobster filled with scallop & lobster stuffing, vegetable of the day, baked potato & drawn butter MP