

# APPETIZERS

- Spinach & Artichoke Dip** 16  
*Warm parmesan spinach artichoke dip served with tortillas. + Crab 9*
- PEI Mussels** 22  
*Shallots, garlic, lemon, & herbs steamed with white wine, grilled baguette or Chorizo, garlic, shallots & peppers steamed with Allagash, grilled baguette.*
- Bacon Wrapped Scallops** 18  
*Double wrapped skewer, with a base of bacon marmalade. (GF)*
- Oyster Sliders** 20  
*Three fried oyster sliders, lettuce, pickled red onion, chipotle lime aioli.*
- Fried Haddock Bites** 15  
*Crispy tender haddock served with house tartar sauce.*
- House Calamari** 16  
*Crispy fried calamari, pickled cherry peppers, scallion, & chipotle lime aioli.*
- Cheesy Fiesta Tots** 13  
*Golden fried tots, covered in house queso & sour cream drizzle, chives.*
- Chicken Tenders** 14  
*Choice of: buffalo, garlic truffle parmesan, BBQ, Thai chili.*

# SOUPS & SALADS

- New England Clam Chowder** 9/13  
*Bacon, onions, leeks, celery, Yukon potatoes, clams.*
- Lobster Bisque** 12/16  
*Lobster Brodo and cream, topped with fresh picked lobster meat.*
- Maine Fields Salad** 16  
*Spinach & arugula, fresh Maine blueberries, pickled red onion, toasted walnuts, goat cheese crumbles, champagne vinaigrette. (GF)*
- Summer Salad** 15  
*Mandoline fennel, arugula, strawberries, toasted almonds, lemon evoo (GF/V)*
- Caesar Salad** 13  
*Chopped romaine hearts, freshly shaved parmesan, herbed croutons, house Caesar.*



# McSeagull's

43° 51' 3.44" N, 69° 37' 36.67" W

## RAW BAR

- Oysters on the half shell\* (1/2 dozen/dozen)** 18/35  
*Fresh local oysters, cocktail & mignonette, lemon slices.*
- Tuna Tartar\*** 20  
*Cucumber, avocado, and scallion tossed in a ginger soy, wonton chips.*
- Shrimp Cocktail** 21  
*5 colossal shrimp served with cocktail sauce and lemon slices.*

## FRIED

*Served with fries, slaw, and house tartar.*

- Whole Belly Clams** Mkt.
- Shrimp** 25
- Scallops** 27
- Haddock** 24
- Fisherman's Platter** 38  
*Combo of the above*

**Executive Chef: Jesse P. Mackie**

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE NOTIFY YOUR SERVER IF YOU OR SOMEONE IN YOUR PARTY HAS A FOOD ALLERGY.

# SANDWICHES

*Served with fries & pickle*

- Boothbay Lobster Roll** Mkt.  
*Hot: Drawn lemon butter, chives Cold: Lemon mayo, chives.*
- Fish Tacos** 19  
*Fried or blackened, house guac, cabbage, pickled onion, with a chipotle lime aioli. (GF)*
- Vegan Tacos** 20  
*Cauliflower, walnut, mushroom blend, house guac, pickled onion, cabbage. (V/GF)*
- Haddock Sandwich** 18  
*Fried or blackened, house tartar, romaine, pickled red onion, choice of cheese.*
- Ultimate Smash Burger** 17  
*Two 4 oz. beef patties, bacon marmalade, garlic aioli, frizzled onions, sharp American.*
- Chicken Sandwich** 16  
*Grilled or fried, romaine, garlic aioli, bacon, cheddar, spicy (optional).*

# ENTREES

- Maine Lobster Dinner** Mkt.  
*Steamed Boothbay lobster, roasted red potato, corn on the cob. (GF) +Chowder 6*
- Seared Scallops\*** 34  
*Lemon caper asiago risotto, sauteed spinach, served with a citrus beurre blanc. (GF)*
- Baked Haddock** 29  
*Panko herb encrusted, lemon butter, white wine, roasted red potato, asparagus.*
- Cast Iron Salmon\*** 32  
*Goat cheese polenta, sun dried tomatoes, sauteed spinach, balsamic reduction. (GF)*
- Blackened Shrimp** 31  
*Creole maque choux served over creamy cheddar grits, chili oil. (GF)*
- NY Strip Steak\*** 39  
*Garlic mashed potatoes, grilled asparagus, cognac cream au poivre (GF)*

# SIDES

- Fries (+truffle parmesan) – 7/12 | Onion Rings – 7
- Mac n' Cheese (+lobster) – 10/22 | Garlic Mashed – 8 | House Slaw – 5
- Sautéed Spinach – 7 | Grilled Asparagus – 8 | House Salad – 7

SALAD PROTEINS: **Chicken – 8 | Steak – 14 | Shrimp – 11**  
**Salmon – 12 | Scallops – 13 | Lobster - 18**