APPETIZERS

Please see our “Raw Bar, Oyster & Sushi Menu” for a list of today’s oyster and sushi creations!

LOBSTER TAIL
Wood-grilled large lobster tail, kimchi butter, kimchi, eel sauce - 20

TWIN MAINE LOBSTER & CRAB CAKES
Twin pan-fried Maine lobster and crabmeat cakes, wood-grilled corn and black bean succotash, roasted red pepper aioli - 18

SCALLOPS & SALSA VERDE
Wood-grilled scallops, homemade salsa verde, queso fresco cheese, crispy prosciutto - 16

BACON WRAPPED STUFFED SHRIMP
Large shrimp, crab and cream cheese stuffing, bacon, apricot spicy glaze, sticky rice - 15

PAINTED CALAMARI
Breaded and deep-fried calamari, roasted red pepper aioli, cilantro lime avocado habanero sauce and cucumber wasabi sauce, Parmesan cheese - 12

FIRE ROASTED SHELLFISH & CHORIZO
Shellfish of the day, choroizo, homemade seafood stock, butter, fire roasted tomatoes, shallots, garlic, wine, grilled bread - 17

WOOD-GRILLED CLAMS
(10) wood-grilled littleneck clams, kimchi butter, kimchi, seafood stock, grilled bread - 18

CRUNCHY TOFU
Breaded and deep-fried tofu bites, seaweed salad, Grand Marnier teriyaki sauce, sesame seeds - 12

BABY BACK PORK RIBS
Rubbed, smoked, steamed over fruit juices, lathered with homemade BBQ sauce and wood-grilled - 14

CRISPY PINEAPPLE HOSIN PORK BELLY
Duck fat braised crispy pork belly, pineapple, Hoisin sauce, toasted sesame seeds, kimchi - 14

FIREFLICKER WINGS
8 Large wing segments, firecracker spicy sauce, blue cheese dressing, celery - 12

TRUFFLE FRIES
Hand cut Maine potatoes, duck fat, smoked sea salt & truffle oil - 9

NACHOS
Corn tortilla chips, house beans, Pico de Gallo salsa, 3 cheese blend, sour cream and mashed avocados - 12

Add one of the Toppers listed below.

WOOD-GRILLED CLAMS
Simply the best you will ever taste
Cup 5 • Bowl 11

SEAGOAT STEW
Lobster, crab, haddock, scallops, mushrooms, tomato, celery, onion, fennel, heavy cream and a blonde roux - Cup 10 • Bowl 15

SALAD

Add one of the Toppers listed to the right.

GARDEN OR CAESAR
Side Salad - 6

SUGAR BEETS & GOAT CHEESE
Sugar beets, purple onions, goat cheese, arugula, crispy prosciutto, balsamic dressing - 12

SPINACH & STRAWBERRY
Spinach, strawberries, onions, dried fruits, candied nuts, goat cheese, crispy prosciutto, herb balsamic dressing - 12

BLUE CHEESE MUSHROOM & ARUGULA
Wood-oven roasted mushrooms, fire roasted tomatoes, dried cranberries, bubbly hot blue cheese, arugula, bacon - 14

WOOD-GRILLED VEGETABLES
Grilled romaine and vegetables of the day, crumbled blue cheese, bacon jam, balsamic glaze - 15

TOPPERS

WOOD-GRILLED

Chicken Breast 8 • Steak of the Day 14
Shrimp 12 • Haddock 8 • Sausage of the Day 7
Scallop 14 • Tuna 15 • Lobster Tail 18
Catch of the Day 12 • Firm Tofu 6

CHILLED SEAFOOD TOPPERS

Lobster Meat 15
Maine Crabmeat 15

BREADED & DEEP-FRIED

Chicken Breast 8 • Firm Tofu 6
Large Shrimp 12 • Popcorn Shrimp 8
Lobster Tail 18 • Haddock 8
Whole-Belly Maine Clams 14
Oysters 12 • Scallops 12

CURED & HOT SMOKED

Salmon 12 • Jowl Bacon 7 • Pulled Pork 8

SANDWICHES

Served with lettuce, tomato, pickle and our side of the day or upgrade to fries for $2 extra

TRADITIONAL LOBSTER ROLL
Maine lobster meat, herb mayonnaise, salt and pepper, lettuce, grilled New England style roll - Market

HOT LOBSTER ROLL
Butter poached Maine lobster meat, grilled New England style roll - Market

LOBSTER PANINI
Maine lobster, Jowl bacon, fresh cow’s milk mozzarella, lettuce, tomato, roasted red pepper aioli, panini grilled crusty bread - Market

MAINE CRAB ROLL
Maine crabmeat, herb mayonnaise, buttered and grilled New England soft white roll - 18

HADDOCK SANDWICH
Fried, blackened or wood-grilled, bulky roll, tartar sauce - 15

MAINE CLAM OR OYSTER ROLL
Fried oysters or whole belly Maine clams, shredded lettuce, tomato, tartar sauce - 18

CATCH SANDWICH
Wood-grilled catch of the day, kimchi, (spicy Korean slaw), cucumber wasabi sauce, grilled ciabatta - 18

BLACKENED RARE TUNA
Rare local tuna, seared salad, cucumber wasabi sauce, grilled ciabatta - 18

OPEN FACE CRAB AND CHEDDAR MELT
Crabmeat, avocados, fresh salsa, cheddar cheese, flat bread, balsamic drizzle - 18

FRENCH DIP
Steak of the day, caramelized onions, horseradish sauce, Gruyere cheese, crusty bread, au jus - 16

WOOD-GRILLED SAUSAGE OF THE DAY
Local sausage, stone ground mustard, fire-roasted peppers and onions, crusty roll - 12

PASTRAMI & KIMCHI REUBEN
Tender knife carved pastrami, Kimchi, thousand Island dressing, Swiss Cheese, panini grilled bread - 14

CHICKEN & PASTRAMI CLUB
Wood-grilled chicken, pastrami, bacon, Swiss, lettuce, tomato, herb mayonnaise, grilled bread - 15

PULLED PORK SANDWICH
House smoked pulled pork, BBQ sauce, Mexican slaw, grilled ciabatta bread - 14

VEGETARIAN FLATBREAD
Wood-grilled vegetables, ratatouille, caramelized onions, goat cheese, arugula, balsamic glaze - 15

MINE OYSTER BURGER
Wood-grilled ½ lb. lean ground beef patty, ciabatta - 12

BURGER TOPPERS: $2 each

Cheddar, Swiss, American, blue cheese, Jowl bacon, bacon jam, caramelized onions, roasted mushrooms

* Consuming raw or under cooked meats, poultry, fish, seafood, shellfish, oysters or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
STEAMED MAINE LOBSTER 1 ½ lb steamed Maine lobster, drawn butter - Market
WOOD-GRILLED MAINE LOBSTER 1 ½ lb spilt and wood-grilled Maine lobster, drawn butter - Market
WOOD-GRILLED OR BLACKENED Haddock 16 • Shrimp 21 • Local Tuna 24 Scallops 24 • Catch of the day 21 Pick two (1 preparation) 28
WOOD-GRILLED PLATTER Catch of the day, Shrimp, Scallops, Little Neck Clams and Oysters - 36 Add a ½ Lobster - 46
FRIED SEAFOOD PLATTER Served with fries and slaw Haddock, Popcorn Shrimp, Scallops, Whole belly Maine clams and Oysters - 36 • Add Fried Lobster - 45
SESAME TUNA Sesame seed encrusted and seared rare local tuna, grand Marnier teriyaki glaze, seaweed salad - 27

SCALLOPS AND SUCCOTASH Wood-grilled scallops, corn and black bean succotash, garlic aioli - 28
LOBSTER AND CRAB STUFFED HADDOCK Haddock, lobster and crab imperial stuffing, garlic herb butter, buttery crumbs - 29
FIRECRACKER SHRIMP, CHICKEN OR TOFU Breaded and deep-fried shrimp, chicken or firm tofu, firecracker sauce - Shrimp 21 • Chicken 18 • Tofu 17

WOOD-OVEN PIZZA

10” Thin roasted garlic glazed crust!

All pizzas are prepared on a hand tossed, garlic and olive oil glazed crust, with sauces made from scratch and topped with a house blend of mozzarella, cheddar, provolone and Parmesan cheeses

RED PIZZA - Homemade red sauce, mozzarella cheese - 12
WHITE PIZZA - Ricotta & mozzarella cheese - 12
PESTO PIZZA - Pine nuts, basil, olive oil, mozzarella - 12

BUILD YOUR OWN Pick one of the above listed pizzas and add any of the following Toppings:
Tomatoes, Onions, Peppers, Sun-Dried Tomato, Pepperoni, Roasted Garlic, Extra Cheese, Carmelized Onions - 2 each
Roasted Vegetables, Mushrooms, Jowl Bacon - 3 each
Sautéed Ground Beef, Wood-Grilled Sausage of the Day - 4 each
Wood-Grilled Chicken or Pulled Pork - 6 each
Diced Shrimp or Scallops - 8 each

MINE OYSTER FUSION TACOS

Served with a choice of flour or corn tortillas, homemade beans, salsa of the day and sour cream

FISH TACOS Fried or blackened haddock, Mexican slaw, queso fresco cheese and cilantro lime avocado crema - 17

OYSTER TACOS Crunchy fried oysters, seaweed salad, queso fresco cheese, cilantro lime avocado crema - 18

LOBSTER TACOS Maine Lobster, corn and black bean salsa, shredded lettuce, garlic lime aioli - 24

KOREAN TACOS Crispy pork belly, Korean BBQ sauce, kimchi - 16

SMOKED SALMON TACOS Smoked salmon, kimchi, diced tomatoes, capers, horseradish mayo - 18

CHICKEN TACOS BBQ chicken, wood-grilled pineapple salsa, Mexican slaw, cilantro lime avocado habanero crema - 16

BEEF TACOS Mine Oyster’s ground beef taco meat, Mexican slaw, queso fresco, cilantro lime avocado habanero crema

STEAK FAJITAS TACOS Fajitas sauce marinated and grilled steak of the day, wood-grilled peppers and onions, queso fresco cheese - 20

SIDES: Pub Fries 7 • Onion Straws 7 • Sweet Potato Fries 8 • Potato of the Day 5 • Rice of the Day 5 • Corn on the Cob 3

STEAK & SAUCE OF THE DAY
ADD ANY OF THE FOLLOWING FOR AN ADDITIONAL CHARGE
1/2 Wood-Grilled Lobster 14 • Stuffed Lobster Tail 20
Large Scallops 12 • Large Shrimp 12 • Fried Oysters 12

Fried Whole Belly Maine Clams 14

MINE OYSTER BBQ PLATE FOR 2
Wood-grilled BBQ Scallops and Shrimp, 1/2 Rack Ribs, Chicken and Sausage of the day - 45