



STARTERS & SPECIALTIES

House Made Ricotta

summer berry preserve, medjool dates, mesquite honey, grilled garlic lavash crackers 10

Marinated Beef Skewers*

grilled, crispy garlic herb potato cake, blackberry barbecue sauce 15

Crab Cakes

dressed mixed greens, roasted garlic aioli, red pepper relish 16

Sautéed Mussels

white wine, herbs, garlic, baguette 13

Calamari Frites

lightly fried, cilantro Thai chili sauce, ginger sesame slaw 12

Bacon Wrapped Scallops

Maine maple glaze 16

Scallop Fritters

light batter of scallops, red pepper, onion, celery, fried, Casco Bay dipping sauce 10

SOUPS & SALADS

Fish Chowder

blueberry muffin 9/12
recipe includes clams

Lobster Stew

blueberry muffin mkt

Grain Bowl

dressed arugula and mixed greens, Italian faro, marinated cucumber, cherry tomatoes and cotija cheese, avocado 12

Summer Salad

mixed greens, fresh berries, crumbled goat cheese, toasted sunflower seeds, herb vinaigrette 12

Caesar

romaine, shaved parmesan, house made dressing 6/9

Garden

mixed greens, veggies, cranberries 5/8
with choice of house made dressing:
sweet celery seed, bleu cheese or balsamic

Salads served with your choice of:

Lobster Salad mkt	Calamari Frites 7
Crabmeat Salad 16	Chicken Breast 5
Salmon* 8	Beef Skewers* 8
Shrimp Skewers 8	

FRIED SEAFOOD

baskets and dinners served with fries and cole slaw
dinners with a blueberry muffin

Haddock 13/23

Clams mkt

based upon availability

Shrimp 14/24

Sea Scallops 18/28

Seafood Dinner 26

choose two of the following: haddock, shrimp, scallops

SIDES

French Fries 3

Onion Rings 3

Potato Chips 3

served with cajun remoulade

Nightly Vegetable 3

Coleslaw 3

Homemade Mac n' Cheese 6

ENTRÉES

served with a blueberry muffin

Seafood Lasagna

shrimp, scallops, salmon and haddock, béchamel sauce, lobster bisque, baguette 25

Parmesan Crusted Haddock

pan-seared, smashed Yukon gold potatoes, nightly vegetable, roasted tomato beurre blanc 25

Seared Halibut

herb risotto, asparagus, lemon caper butter sauce 32

Grilled Salmon*

pineapple and black bean jasmine rice, nightly vegetable, strawberry jalapeño glaze, strawberry tarragon chutney 26

Pan-Seared Scallops

sweet potato mash, sautéed spinach and grape tomatoes, beurre blanc 30

Seafood Cioppino

sautéed scallops, shrimp, haddock and mussels, charred tomato broth, baguette 32

Steamed Lobster

lobsters are provided by our local fishermen of Casco Bay
french fries and coleslaw mkt
add a lobster mkt

Basil Gnocchi

pan-fried, seared wild mushrooms, fontina mornay 20
add shrimp 8
add chicken 5

Statler Chicken

pan-seared, roasted summer squash and zucchini ratatouille sauce, linguine 24
*vegan without chicken

Braised Short Rib

chili and lime glazed, creamed boursin barley, corn on the cob 28

Dolphin Cut* and Lobster Tail

grilled, garlic butter poached lobster tail, smashed Yukon gold potatoes, nightly vegetable, béarnaise mkt

SANDWICHES

served with house made potato chips and pickle

Haddock

lightly breaded, deep fried, melted cheese 12

Blackened Haddock

lettuce, tomato, cucumber dill sauce 12

Lobster Roll

lightly dressed mkt

Crabmeat Roll

lightly dressed 18

Salmon BLT*

grilled, pesto mayonnaise 14

Chicken or Mushroom Parmesan

fried chicken or grilled portobello cap, caramelized onions, roasted tomato spread, mozzarella cheese 10

Pulled Beef

sriracha lime barbecue sauce, Swiss cheese, fried onions 14

Cheeseburger*

brisket and short rib blend, cheddar, lettuce, tomato, fire roasted jalapeño aioli 12
add bacon 2

Blue Mango Veggie Burger

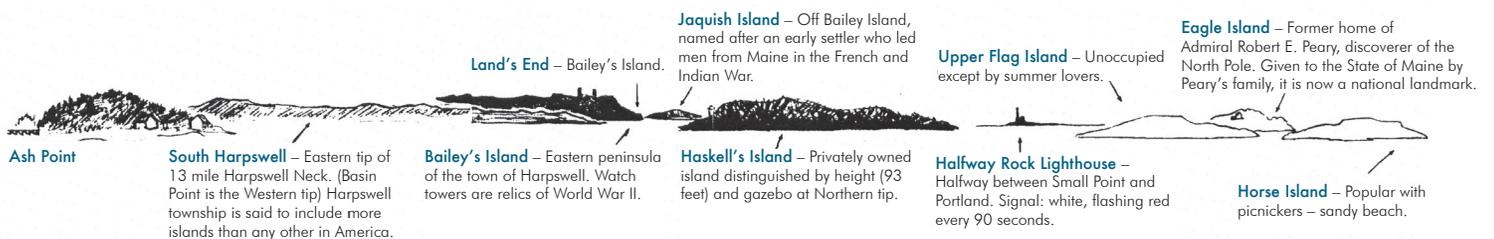
made in Maine, lettuce, tomato, grilled pineapple salsa 10

Please inform us of all food allergies and dietary requirements;
feel free to ask your server about menu items whose preparation may be adjusted to accommodate a gluten-free diet.
Despite our best efforts small pieces of shell may remain in our freshly picked crabmeat and lobster.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



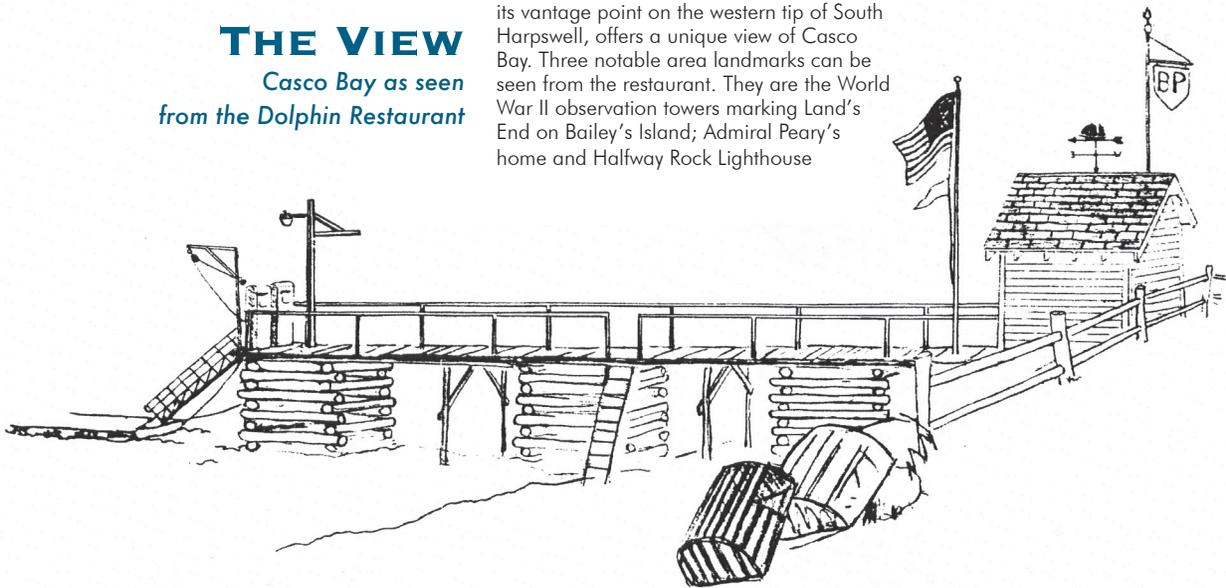
THE
DOLPHIN
MARINA AND RESTAURANT
HARPSWELL, MAINE



THE VIEW

Casco Bay as seen
from the Dolphin Restaurant

The Dolphin, looking south and east from its vantage point on the western tip of South Harpswell, offers a unique view of Casco Bay. Three notable area landmarks can be seen from the restaurant. They are the World War II observation towers marking Land's End on Bailey's Island; Admiral Peary's home and Halfway Rock Lighthouse



ABOUT US...

Traveling 14 miles from Brunswick, along picturesque Harpswell Neck peninsula you find us located on the very tip of Basin Point in Pott's Harbor. Dolphin Marina and Restaurant has been a family owned and operated business for over 50 years. Established in 1966 by Malcolm and Jean Saxton, a continuing commitment to fresh and local products, along with dedication to a warm and welcoming atmosphere has long made the Dolphin a gathering place for locals and visitors traveling by land and sea.

Our marina offers seasonal and transient slips and moorings, fuel, launch service, boat storage and transport.

Monitoring Channel 9

Discover what has made us a local favorite.