

## STARTERS & SPECIALTIES

Caprese

fresh mozzarella curds, heirloom cherry tomatos, red and yellow peppadew peppers, basil, balsamic reduction, flatbread cracker 10

Marinated Beef Skewers\* grilled, Swedish potato roastie, ahi amarillo cream 15

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

Sautéed Mussels white wine, herbs, garlic, focaccia baked fresh daily 13

Calamari Frites dressed carrot slaw, sweet Thai chili sauce 12

**Bacon Wrapped Scallops** Maine maple glaze 16

Whole Chicken Wings jerk spice rubbed, Maine blueberry BBQ, bleu cheese 12

# SOUPS & SALADS

Fish Chowder blueberry muffin 9/12 recipe includes clams

Lobster Stew blueberry muffin mkt

Caesar romaine, shaved parmesan, focaccia croutons, house made dressing 6/9

### Garden

mixed greens, veggies, pickled onion 5/8 with choice of house made dressing: sweet celery seed, bleu cheese, ranch, balsamic vinaigrette

### Autumn Salad

mixed greens, mulled wine poached apples, roasted walnuts, candied ginger, goat cheese, cranberry apple vinaigrette 12

Salads served with your choice of:

Lobster Salad mkt Crabmeat Salad 16 Salmon\* 8 Shrimp Skewers 8

Calamari Frites 7 Chicken Breast 5 Beef Skewers\* 8 Falafel 5

# 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

Potato Chips 3 Coleslaw 3

Onion Rings 3 Seasonal Vegetable 3 Homemade Mac n' Cheese 6 ENTRÉES

served with a blueberry muffin

Seafood Risotto scallops, shrimp and salmon, asparagus, fresh herbs 26

## Parmesan Crusted Haddock

pan-seared, smashed red bliss potatoes, seasonal vegetable, roasted tomato beurre blanc 25

**Roasted Halibut** parmesan israeli cous cous, Mediterranean relish, roasted garlic pesto 32

Grilled Salmon\*

corn and manchego cheese polenta cake, grilled asparagus, romesco sauce 26

### **Pan-Seared Scallops**

quinoa tabouli, celery root purée, sweet potato nest, lavender beurre blanc 32

### Seafood Fra Diavlo

sautéed mussels, shrimp, haddock and calamari, spicy tomato and pepper marinara, focaccia 28

## Steamed Lobster

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

## White Bean and Quinoa Ragu

cannellini beans, Tuscan kale, shitake mushrooms, tomatoes, white bean and cumin purée 20

ADD. Salmon\* 8 Shrimp 8 Beef Skewers\* 8

Chicken Breast 5 Falafel 5

## Chicken and Dumplings

roast chicken, German potato dumplings, seasonal squash, saffron and leek broth 24

## **Bistro Steak Tips**

grilled tenderloin, hand made creamed spaetzle, braised red cabbage, Chambord demi-glaze 28

## 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\*

jerk spice rubbed, Thai chili slaw, roasted tomato, lettuce, lemon caper aioli 14

Chicken

buttermilk ranch marinated thigh, deep fried, crispy skin, lettuce, tomato, onion 10

### Cheeseburger\*

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

# House Falafel Gyro

tzatziki, lettuce, tomato, pickled onion, feta, grilled naan 10

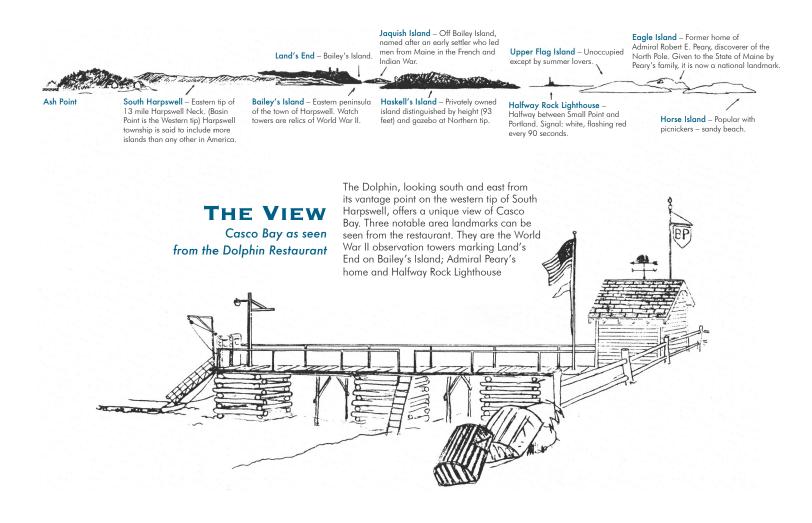
Please inform us of all food allergies and dietary requirements;

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.



## HARPSWELL, MAINE



# 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.