

STARTERS & SPECIALTIES

Roasted Garlic Ricotta

marinated tomato relish, kalamata tapenade, naan 13

Artichoke Hearts

lightly breaded, fried, garlic lemon aioli $\,12\,$

Grilled Beef Skewers*

sweet and red potato hash, horseradish aioli 21

Sautéed Mussels

white wine, herbs, garlic, ciabatta 21

Bacon Wrapped Scallops

applewood smoked, Maine maple glaze 24

Calamari Frites

lightly breaded, fried, sweet Thai chili sauce 16

Fried Clams

hand selected specials mkt

Chicken Wings

Jamaican jerk dry rub, blueberry BBQ, bleu cheese dressing,

SOUPS & SALADS

Fish Chowder

blueberry muffin 10/14 recipe includes clams

Lobster Stew

blueberry muffin mkt

romaine, parmesan, ciabatta croutons, house made dressing 12

Garden

mixed greens, veggies, pickled onion, white balsamic vinaigrette 12

Autumn Salad

mixed greens, roasted butternut squash, red onion, goat cheese, toasted walnuts, dried cranberries, apple cider viniagrette 15

Lobster Salad mkt ADD:

Chicken Breast 9 Salmon* 15 Beef Skewers* 18

Shrimp Skewers 12

FRIED SEAFOOD

served with fries, cole slaw and a blueberry muffin

Haddock 25

Scallops 33

Clams mkt (based on availability)

Available a la carte:

Haddock 13 Scallops 25 Clams mkt

SIDES

Onion Rings 7 Homemade Mac 'n Cheese 8

ADD lobster mkt French Fries 6

Potato Chips 4 Seasonal Vegetable 4

Trio of House Aiolis 5 Cole Slaw 4

ENTRÉES

Seafood Risotto

scallops, shrimp and salmon, asparagus, fresh herbs 33

Parmesan Crusted Haddock

pan-seared, smashed Yukon gold potatoes, seasonal vegetable, roasted tomato beurre blanc 32

Seared Salmon*

chili garlic glaze, coconut curry vegetable rice, sweet ponzu sauce 33

Lobster and Scallop

fresh liguine, arugula, tomato, roasted garlic, rosemary cream sauce 45

Seafood Cioppino

shrimp, haddock, mussels, tomatoes, kaffir lime and lemongrass white wine broth, ciabatta 32

Casco Bay Lobster

steamed, Old Bay steak fries, cole slaw ADD a lobster mkt

Mediterranean Quinoa

sautéed artichoke hearts, spinach, roasted tomatoes, feta, white bean puree 26

Salmon* 15 Chicken Breast 9

Shrimp Skewers 12 Scallops 25

Beef Skewers* 18

Chicken Pesto

handmade rigatoni, sautéed breast, shallot, marinated tomatoes, spinach, pesto cream sauce 28

Bistro Steak*

8 oz, grilled, sweet potato ricotta mash, asparagus, chimi churri pesto 36

SANDWICHES

served with house potato chips and pickle

lightly breaded, deep fried, melted cheese 20

Blackened Haddock

lettuce, tomato, cucumber, lemon dill aioli 20

Lobster Roll

lightly dressed, fresh picked in house daily mkt

Lobster Melt

tomato, havarti, roasted garlic lemon aioli mkt

Salmon*

jerk spice rubbed, sweet chili slaw, lemon caper aioli 22

fried, lettuce, tomato, onion, melted cheese, honey chipolte sauce 17 ADD bacon 2

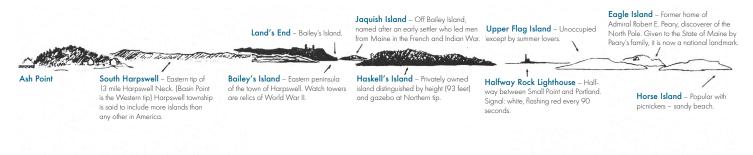
Cheeseburger*

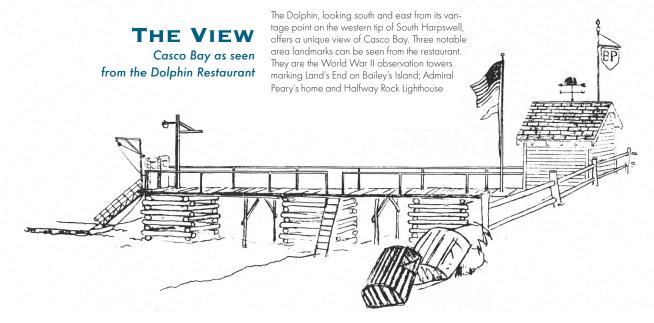
brisket and short rib blend, cooper cheese, lettuce, tomato, roasted jalapeno aioli 20 ADD bacon 2

Grilled Vegetable Wrap

marinated portobello mushrooms, zucchini, summer squash, red pepper, spinach, pesto mayo 15







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.

Restaurant: (207) 833-6000 | Marina: (207) 833-5343 | info@thedolphin.me | www.thedolphin.me