

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

DRAFT

Boothbay Craft Brewing Thirsty Botanist , Boothbay, ME <i>7.0 ABV - New England IPA. Bright, juicy and tropical.</i>	9
Allagash White Belgian Wheat Ale , Portland, ME <i>5.2 ABV - Fresh citrus, coriander and spice.</i>	8
Geary's English Pale Ale , Portland, ME <i>4.5 ABV - Dry, clean and crisp.</i>	7
Baxter Logger Road Lager , Lewiston, ME <i>3.9 ABV - Mexican style lager. Light and refreshing.</i>	7
Cushnoc All Souls IPA , Augusta, ME <i>6.2 ABV - American style IPA. Tropical with piney resin.</i>	8
Peak Happy Hour Pilsner , Portland, ME <i>4.7 ABV - Crisp, Fresh and crushable.</i>	7
Geaghans Irish Red , Bangor, ME <i>5.5 ABV - Red Ale. Malt forward, slightly sweet.</i>	7
Maine Beer Company Lunch IPA , Freeport, ME <i>7.0 ABV - Tropical, citrus, pine.</i>	9
Dasch Blueberry Seltzer , Brunswick, ME <i>6.3 ABV - Maine blueberries.</i>	8
Lone Pine Sparkler Blueberry Sour , Portland, ME <i>4.8 ABV - Tart and bright blueberry flavor.</i>	8
Downeast Cider , Boston, MA <i>5.1 ABV - Unfiltered, with explosive flavors.</i>	7
Sam Adams Summer Ale , Boston, MA <i>5.30 ABV - American Wheat Ale. Fresh citrus and subtle spice.</i>	7
Dogfish 60 Minute IPA , Delaware <i>6.0 ABV - Hoppy, with citrus and pine notes.</i>	7
Stella Artois , Belgium <i>5.0 ABV - Pale Lager. Fresh and clean.</i>	7
Bud Light , Missouri <i>4.2 ABV - Crisp, light and smooth.</i>	6

BOTTLES & CANS

Miller Lite	5	Twisted Tea	6
Coors Light	5	PBR 16 oz	5
Bud Light	5	Guinness 16 oz	7
Budweiser	5	Atlantic Blueberry Ale	7
Bud Select 55	5	Portland Zoo Pilsner	8
Michelob Ultra	5	Dogfish Head SeaQuench Sour	6
Corona Extra	6	Clausthaler Lager (N/A)	6
Heineken	6	Athletic Run Wild IPA (N/A)	6
Orono Tubular IPA	9		

SELTZERS & CIDERS

White Claw <i>Black Cherry, Mango</i>	6	High Noon <i>Grapefruit, Lemon, Peach</i>	6
NÜTRL Seltzer <i>Pineapple</i>	6	Downeast Cider <i>Strawberry</i>	6
Truly Hard Lemonade	6		



McSeagull's

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COCKTAILS

McSeagull's Bloody
Tito's, house mix, garnished with lemon, lime, olives, celery, spicy pickle, and Tajin rim.
ADD SHRIMP COCKTAIL 5

McSeagull's Mule
Tito's, Maine blueberries, lime, ginger beer.

Spiked Raspberry Tea
Tito's, raspberry iced tea, lemonade.

McSeagull's 75
Tito's, elderflower liqueur, fresh lemon, prosecco.

Cucumber Breeze
Kettle One, fresh lime, mint, simple.

Lavender Lemon Martini
Hardshore Gin, lavender lemon simple, lemon juice, garnished with a lavender sprig.

Sparkling Paloma
Hornitos Plata, bitters, grapefruit, sparkling rosé.

Blueberry Mojito
Bacardi, mint, fresh limes, Maine blueberries, club.

Rum Punch
3 Bacardi rums, fruit juices, dark rum floater. Make it a bucket!

Spicy Mango Margarita
Hornitos Reposado, Triple Sec, jalapeno infused simple, fresh lemon & lime juice, splash of sour, with a Tajin rim.

Bourbon Smash
Bulleit, Maine blueberries, simple, club.

Espresso Martini
Stoli vanilla, Kahlua, espresso, Bailey's (optional).

SOFT DRINKS

Coke
Diet Coke
Sprite
Ginger Ale
Pink Lemonade
Raspberry Iced Tea
Blue Powerade

BOTTLED DRINKS
Maine Root Root Beer
Maine Root Blueberry Soda
Red Bull & Red Bull Sugar Free
Acqua Panna Water
San Pellegrino Sparkling

WHITE

Pavão Vinho Verde , Portugal <i>Crisp apple, bright lemon and a little spritz.</i>	8	32
Sella & Mosca 'La Cala' Vermentino , Sardinia, Italy <i>Fresh summer peaches, ripe pear and mineral notes.</i>	10	38
Tiamo Pinot Grigio , Veneto, Italy <i>Nectarine, white flowers and crisp acidity.</i>	10	38
Justin Sauvignon Blanc , Paso Robles, California <i>Grapefruit, green apple, and white peach.</i>	12	45
Whitehaven Sauvignon Blanc , Marlborough, New Zealand <i>Tropical fruit, gooseberry, light and refreshing.</i>	8	32
Grğich Fume Blanc , Napa, California <i>Fresh melon, pineapple, kiwi with a crisp balance.</i>		68
Château Souverain Chardonnay , Sonoma, California <i>Roasted Pear, lemon curd and lush.</i>	11	43
J Vineyards Chardonnay , Sonoma, California <i>Orange blossom, fresh ginger and a lovely richness.</i>	11	43
Cave de Lugny Mâcon-Villages , Burgundy, France <i>Apricot, fresh citrus, summer garden herbs.</i>	12	45
Gilles Noblet Pouilly Fuisse , Burgundy, France <i>Apple, citrus, elegant and persistent.</i>		84
High Heaven Riesling Columbia Valley, Washington <i>Crisp, clean with honeysuckle and citrus.</i>	11	43

SPARKLING & ROSÉ

La Marca Prosecco , Veneto, France <i>Crisp and delicate bubbles.</i>	187ml	9
Lunetta Prosecco Rosé , Trentino, Italy <i>Clean, fresh with light peach flavors.</i>	187ml	9
Roederer Estate Brut , Champagne, France <i>Crisp, with complex pear, spice and hazelnut notes.</i>		84
Fleurs de Prairie Rosé , Provence, France <i>Summer strawberry, rose petals and herbs.</i>	10	38
Rodney Strong Rosé of Pinot Noir , Sonoma, California <i>Bright Raspberry, with lively tropical flavors.</i>	12	46

RED

MacMurray Ranch Pinot Noir , Sonoma, California <i>Dark cherry, lavender and gooseberry.</i>	11	43
Clos du Bois Merlot , Monterey, California <i>Blackberry, mocha and spices.</i>	8	32
Salentein Kilka Malbec , Mendoza, Argentina <i>Velvety with plum and violet.</i>	12	45
Famille Perrin Côtes du Rhône Nature , Rhône, France <i>Black currant, white pepper and baking spice.</i>	10	39
Columbia Cabernet Sauvignon , Washington State <i>Toffee, ripe blackberry and red currant.</i>	9	34
Louis M. Martini Cabernet Sauvignon , Napa, California <i>Elegant, dark fruit, clove and cinnamon.</i>		86
Cantina Zaccagnini Montepulciano , Abruzzo, Italy <i>Orange blossom, fresh ginger and a lovely richness.</i>	15	49