

On Ice

LOBSTER BAR

Raw

MAINE OYSTERS
SHRIMP COCKTAIL
LITTLE NECK CLAMS

3.50 EA
3 EA
1.50 EA

STEAK TARTARE
SCALLOP CEVICHE

13
14

THE HIGHLINER TOWER

12 oysters, 6 shrimp cocktail, 6 littleneck clams, chilled Maine lobster 80

PEEKYTOE CRAB TACOS
Kewpie mayo, avocado, radish, wonton shell 12

Bites

MAINE LOBSTER TACOS
Kewpie mayo, micro celery, wonton shell 16

LOBSTER SPRING ROLL
Mango, cucumber, mint, cilantro, cabbage 16

LIGHT

MAINE CRAB CAKES
Green goddess dressing, pickled red onion, frisee, charred citrus 15

BBQ PORK SKEWERS
Pickled papaya 10

BOB'S CHICKEN WINGS*
Sweet and sour hot sauce, goat cheese ranch 10

STEAMED MAINE MUSSELS
Lemongrass, tamarind, tomato, basil, cilantro, toasted baguette 15

NEW ENGLAND CLAM & CORN CHOWDER
Bacon, onion, celery, potato 9

FRESH

CHILLED SHRIMP & QUINOA SALAD
Local greens, pepitas, local goat feta, roasted mushrooms, lemon basil vinaigrette 19

TUNA POKE BOWL
Sushi rice, wakame, avocado, pickled carrots, wontons, cucumber, pickled ginger, nori strips, wasabi tobiko 19

BLACKENED TOGARASHI CHICKEN SALAD
Chilled chicken, edamame, crispy wontons, pickled carrots, cashews, miso dressing 17

ARTISAN CAESAR SALAD
Cotija cheese, cornbread croutons, garlic anchovy dressing half 7 full 12
• Add Chilled Chicken 8 Add Shrimp 10 Add Lobster 15 •

CRISPY

"Make it a Maine" add French Fries & Coleslaw \$8

WHOLE BELLY CLAMS
Fried clams, house tartar sauce 29

BUFFALO FRIED SHRIMP
Pickled celery, blue cheese crema 16

FRIED OYSTERS
Togarashi aioli 24

TOASTED

THE BURGER
Angus beef, bacon, cheddar, P.L.O.T., potato roll 16

Served with French Fries
THE CLUB
Roasted turkey, bacon, lettuce, tomato, avocado, garlic mayo 16

THE VEGGIE B
Local greens, cheddar, avocado, sriracha mayo, potato roll 14

CRISPY FRIED CHICKEN SANDWICH
Cabbage slaw, thousand island, pickles, potato roll 15

THE BIG FISH SANDWICH
Fried haddock, tartar sauce, shredded lettuce, coleslaw, potato roll 16

DON'T LEAVE KPT WITHOUT IT

BAKED HADDOCK
Local haddock, cheddar, saltine crumbs, roasted potatoes 28

BAKED SEA SCALLOPS
'Nduja-cheddar mornay, bread crumbs, potatoes 32

THE LOBSTER ROLL
Mayo, lemon, chive, New England roll 28

BEER BATTERED FISH & CHIPS
House tartar sauce, coleslaw 26

LOBSTER IN THE ROUGH

Whole Maine lobster, corn on the cob, roasted potatoes, coleslaw 40

MAINE'S

PAN SEARED HALIBUT
Clams, smoked bacon, onion, potato, crème fraiche 33

BBQ CHICKEN UNDER A BRICK
Grilled breast and leg confit, garlic broccollini, bacon chipotle creamed corn 27

SAUTÉED TOFU
Mushroom ragout, mixed vegetables 21

LOBSTER 'NDUJA MAC & CHEESE
'Nduja-cheddar mornay, roasted tomatoes, baby spinach, bread crumbs, cippollini onion 36

SEARED SHRIMP & SCALLOPS
Lobster fried rice, sesame egg, baby shanghai 36

GRILLED RIBEYE
Confit marble potatoes, roasted king oyster mushrooms, Bercy butter 39

FOR THE TABLE

BOATHOUSE SLAW
House recipe 5

STEAMED EDAMAME
Togarashi & soy 8

GRILLED SHISHITOS
Nori salt 9

CONFIT NEW POTATOES
Rosemary, garlic, thyme 6

GRILLED CORN
Kewpie mayo, bonito flakes, yakisoba sauce 9

BUCKET OF FRIES
Sriracha mayo 7

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness



*\$1.00 of every Bob's Chicken Wings will be donated to Full Plates Full Potential, helping to eliminate childhood food insecurity in Maine.