

# SALTWATER GRILLE

## RAW BAR & STARTERS

- Oysters\*** (GF)(DF).....4 ea  
housemade mignonette, cocktail sauce
- Shrimp Cocktail\*** (GF)(DF).....4 ea  
housemade cocktail sauce
- Shipyard Summer Steamers**.....MKT  
steamed in Shipyard Summer Ale, butter, broth
- Smoked Trout Dip** (GF).....18  
with rosemary crackers
- Fried Calamari** (GF).....24  
sweet peppers, side garlic aioli, parmesan cheese, balsamic
- Bang Bang Shrimp** (GF).....24  
spring mix, pea shoots, gochujang aioli, sweet peppers
- Shipyard Mussels** (DFA)(GFA).....29  
garlic, chorizo, shallots, white wine, fennel, bread
- Prosciutto Fig Board** (GF).....18  
figs wrapped in prosciutto, salad of arugula with balsamic reduction, pink peppercorn goat cheese, candied nuts, rosemary crackers
- Avocado Tuna Tower** (GFA).....21  
tuna, sweet peppers, cucumber, onion, avocado, gochujang sauce, wonton chips

## SPOON & FORK

- Seafood Chowder** (GFA).....10/14  
clams, haddock, potato, celery, onion, bacon
- SWG House Salad** (GF)(DF).....12  
greens, tomato, red onion, cucumber, white balsamic vinaigrette
- Caesar Salad** (GF).....14  
chopped romaine lettuce, homemade caesar dressing, shaved parmesan, white anchovies, gf breadcrumbs
- Berries & Greens** (GF).....16  
spring mix, strawberries, blueberries, sliced almonds, red onion, goat cheese, strawberry vinaigrette
- salad add ons: 6 oz grilled steak\* (18), shrimp (12)  
4 oz seared scallops (18), grilled chicken breast (10)  
haddock (14), grilled salmon\* (16), lobster salad (20)

## HANDHELDS

served with french fries

- SWG Smash Burger\*** (GFA).....20  
two seared beef patties, tomato, lettuce, cheddar, black garlic aioli, pickles, brioche bun \*add bacon
- Haddock Sandwich** (GFA).....20  
fried haddock, lettuce, tomato, tartar, brioche bun
- Chicken Pesto Sandwich** (GFA).....23  
Grilled chicken, pesto, fresh mozzarella, tomato, balsamic, brioche bun
- Veggie Life Burger** (VA)(GFA)(DFA).....21  
tomato, lettuce, brioche bun \*add cheese
- Street Tacos** (GF).....21  
blackened haddock, corn tortilla, pico, avocado crema

## LOBSTER

- Baked Stuffed Lobster** (GF).....MKT  
scallop & shrimp stuffing, garlic, celery, onion, lemon, newburg sauce & choice of two sides
- Steamed Lobster** (GF).....MKT  
warm butter, lemon & choice of two sides (lazy style + 10)
- SWG Lobster Roll** (GFA).....MKT  
choice of cold with lemon thyme aioli OR warm with butter, fries
- Lobster Truffle Mac & Cheese**.....43  
3 oz lobster, cavatappi, shaved truffle, asparagus, tarragon cheese sauce

## MAIN(E)S

- Pan Seared Tuna** (GF).....38  
seared tuna, togarashi spice, rice, topped with napa cabbage, broccolini, red peppers, with ponzu sauce
- Pan Seared Scallops** (GF).....46  
6 oz scallops served with a ginger beet purée, tomatoes, artichokes, asparagus, fingerling potatoes
- Grilled Salmon** (GF).....36  
topped with spinach, tomatoes, artichokes over parmesan risotto with lemon caper cream sauce
- Baked Stuffed Haddock** (GF).....44  
scallop & shrimp stuffing, farm vegetables, newburg sauce
- Grilled Ribeye\*** (GF).....62  
grilled 12 oz ribeye, fingerling potatoes, black garlic demi glaze, farm vegetables
- Chicken Roulade** (GF).....27  
Stuffed with sun-dried tomatoes, fresh mozzarella & basil, wrapped with prosciutto over farm vegetables, topped with lemon thyme demi sauce
- Napa Stir Fry** (GF)(V)(DF).....30  
vegetarian stir fry, napa cabbage, peppers, broccolini, mushrooms, thai chili sauce, ponzu sauce  
*add 6 oz grilled steak (18), grilled shrimp (12), grilled salmon (14), haddock (14), 4 oz seared scallops (18), grilled chicken breast (10), lobster salad (20)*

## SIGNATURE FRIED SEAFOOD

with coleslaw, fries, tartar sauce, lemon

- Fish & Chips** (GF).....34
- Scallops** (GF).....40
- Shrimp** (GF).....38
- Clams** (GF).....40
- SWG Fisherman's Platter** (GF).....52  
haddock, scallops, shrimp, clams

## SIDES

Coleslaw 4 | French Fries 6 | Rice 6 | Fingerling 6  
Farm Vegetables 8 | Risotto 7 | Broccolini 7

Vegan (V), Dairy-Free (DF), Dairy-Free Available (DFA)  
Gluten-Free (GF), Gluten-Free Available (GFA)

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. 20% Gratuity will be added to parties of 6 people or more.

# SALTWATER GRILLE

## HOUSE COCKTAILS

### Violet Hour | 15

Gin, Cucumber Vodka, Creme de Violette, Lemon

### Jetport | 15

Bourbon, Aperol, Amaro Nonino, Lemon

### The Cove | 15

Hornitos Plata, Citrus, Aperol, Agave, Nori Sea Salt

### Harbor Heat | 15

Mezcal, Lime, Chili Pepper Honey, Ginger Beer

### Saltwater Sunset | 15

Vanilla Vodka, Pineapple, Grenadine, Amaretto

### Delgada Colada | 15

Rum, Coconut, Pineapple, Lime

### SWG Summer Sangria | 15

## NA COCKTAILS

### Sage Against The Machine | 12

Ritual Tequila, lime, Cranberry Reduction, Sage Simple

### Cool As A Cuke | 12

Ritual Gin, Lime, Fever Tree Cucumber

## SELTZERS, CIDERS & THC

### Après So Was Red (Raspberry + Rhubarb)

Portland, ME, 5%, 12oz | 8

### Après Argonaut (Ginger + Lemon)

Portland, ME, 5%, 12oz | 8

### Après Rotating Flavor

Portland, ME, 5%, 12oz | 8

### Alte Beverage Co THC (5mg) Infused (NA)

Tangerine Cranberry | 9

## DRAFT BEER

Golden Ale **Shipyard Export** ME, 5.1% | 10

Seasonal **Shipyard** ME | 10

Wheat **Sea Dog Blueberry** ME, 4.6% | 10

Wheat **Allagash White** ME, 5.2% | 10

IPA **Orono Brewing Tubular** ME, 7.2% | 12

Milk Stout **Mast Landing Gunner's Daughter**  
ME, 5.5% | 10

IPA **Bissell Substance Ale** ME, 6.6% | 12

Pilsner **Miller Lite** IL, 4.2% | 8

Wheat **Weihenstephaner** Germany, 5.4% | 10

Cider **Downeast Rotating** MA, 4.2% | 10

## BOTTLES/CANS

Wheat **Sea Dog Sunfish Ale** ME, 4.6% | 8

Pale **Austin Street Patina** ME, 5.3% | 8

Hazy IPA **Foundation Fetch** ME, 6.2% | 10

Lager **Bud Light** MO, 4.2% | 7

Lager **Corona Extra** MX, 4.6% | 7

Lager **Michelob Ultra** MO, 4.2% | 7

Stout **Guinness** IE, 4.2% | 7

N/A **Athletic Golden** CT <.5% | 7

N/A **Athletic Lime & Salt** CT <.5% | 7

NA **Heineken Zero Lager** HO, <.5% | 6

## SPARKLING WINE

Prosecco **Acinum** Italy | 12 / 48

Prosecco Rosé **Angelini** Italy | 14/56

NA Sparkling Müller-Thurgau **Fritz Müller** Germany | 12/48

## WHITE WINE & ROSE

Pinot Grigio **Bella Italia** Italy | 14/54

Picpoul **Peteite Roubie** France | 15/58

Sauvignon Blanc **Whitehaven** New Zealand | 14/54

Chardonnay **Fess Parker** California | 14/54

Riesling **Dr. Fisher Steinbock** Germany | 12/46

Rosé **La Marouette** France | 14/54

NA Sauvignon Blanc **Seaglass** California | 10/40

NA Sparkling White Tea Brut **Töst** Dorset, VT | 10

## RED WINE

Pinot Noir **Inscription** Oregon 14/54

Malbec **Piattelli** Argentina | 13/50

Cabernet Sauvignon **Flagship Paso Robles** California | 15/58

Red Blend **Cotes Du Rhone Domaine Des Cedres**  
France | 15/58

Montepulciano **Zaccagnini** Italy | 14/54

NA Cabernet Sauvignon **One Of One** California | 11/44