



WATERFRONT DINING

INSIDE OR OUTSIDE

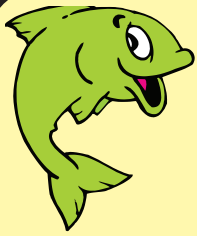
BREAKFAST • LUNCH • DINNER

63 Atlantic Avenue, Boothbay Harbor, Maine 04538 • Parking for Patrons

PRIVATE PARTIES • LOBSTER BAKES • CATERING

Contact Ralph • 207-380-3818 • ralphsmith2@yahoo.com

members of **BBH RESTAURANT GROUP** MINE OYSTER • BOATHOUSE BISTRO • COD'S HEAD FISH HOUSE



FISH HOUSE APPETIZERS



COD FISH CAKES 9

Twin Codfish cakes, (codfish, potatoes, shallots, green onion, egg, salt and pepper), are pan-fried and served with a dollop of firecracker slaw

SMOKED FISH DIP 9

Smoked fish of the day, sour cream, boursin cheese, diced jalopenos, onions, shallots, garlic, capers, grilled Naan bread

SHRIMP & PINEAPPLE SKEWER 12

4 large shrimp are threaded on a skewer with fresh chunks of pineapple and grilled, served painted with chipotle BBQ atop grilled bread

CALAMARI 10

Crispy, breaded and deep-fried, calamari, (tubes and tentacles), are tossed with banana peppers and served with a side of smoked tomato aioli

SPICY CATFISH FINGERS 10

Deep-fried Catfish, (dipped in buttermilk, dredged in a mixture of cornmeal, flour and cayenne pepper), is served with smoked tomato aioli

SMOKY TOMATO MUSSELS 13

(1 lb.) Damariscotta River mussels and garlic are simmered in smoky tomato seafood broth, flambéed with sweet vermouth and served with warm cornbread



BBQ APPETIZERS

ST. LOUIS RIBS ¼ Rack 8 • ½ Rack 15 • Full Rack 25

BBQ spice rubbed and slow smoked for hours, served finished on the grill painted with a chipotle BBQ

BBQ QUESADILLA 9

BBQ meat of the day, house salsa (smoked corn, jalapeño, grilled pineapple, tomatoes, onion, peppers, cumin, cilantro), baked-beans, three cheese blend and shredded cabbage

SMOKED CHICKEN WINGS 8

(6) Large wing segments are dry rubbed, slow smoked and flash fried, served tossed in a spicy chipotle BBQ sauce

SMOKED TENNESSEE TENDERLOIN 8

That's right, rubbed, painted with stone ground mustard and smoked for hours! You've never tasted bologna like this!

FRIED OKRA 7

Doesn't get any more southern than this! Crispy breaded and deep fried okra, served with tomato aioli

SMOKY JALAPEÑO HUSH PUPPIES

Small 7 • Large 10

Deep-fried cornbread with smoked jalapeños and Gouda cheese, served with a maple bourbon dipping sauce

NACHOS GRANDE 9

Corn tortilla chips topped with baked beans, three-cheese sauce, house salsa (smoked corn, jalapeño, grilled pineapple, tomatoes, onion, peppers, cumin, cilantro), sliced black olives, shredded lettuce, sour cream and quacamole

ADD Chili 15 • **ADD** BBQ Meat of the Day 15

SOUPS

CHOWDER Cup 6 • Bowl 9

Fresh seafood of the day, potatoes, onions, celery, bacon, cream and a flour roux

WICKED NORTH OF THE BORDER CHILI

Cup 6 • Bowl 9

BBQ meats, tomatoes, tomato paste, onion, peppers, jalapeño, black beans, pinto beans, northern white beans, cilantro, cumin, hot sauce and beef stock

SALADS

GARDEN SALAD 8

Mixed greens topped with Chef's choice of garden fresh vegetables of the day

CHOPPED CAESAR 9

Romaine is chopped, tossed with Caesar dressing, Parmesan cheese and cornbread croutons

ARUGULA SALAD 10

Farm fresh arugula is topped with grilled watermelon, feta cheese and ginger lime dressing

Top any of the above salads with one of the following:

Pulled Chicken 5

(6) Grilled Shrimp 10

Fried Codfish 6

(¼ lb.) Lobster 15

Blackened Catfish 7

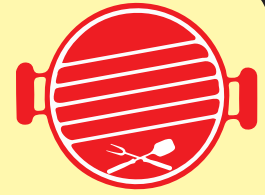
House-Smoked Fish of the day 12

HOUSE SMOKED SALMON SALAD 15

Smoked salmon, capers, hard-boiled egg, red onion, tomato, arugula, vinaigrette, boursin cheese and a grilled Naan bread



BBQ SIDES



HOUSE CURED & SMOKED HAM MAC N CHEESE 3

Elbow macaroni, house smoked ham, scallions, three-cheese sauce and breadcrumbs

SMOKED BAKED BEANS 3

Great Northern white beans, bacon, tomato paste, molasses, brown sugar, onions, peppers, beer and garlic

COLLARD GREENS 3

Boiled down with chicken stock, a ham hock, garlic vinegar, sugar, salt, and pepper and chopped BBQ of the day

SUCCOTASH 3

Smoked corn and Lima beans are sautéed with EVO, onion, garlic, red bell pepper and zucchini

MAINE POTATO SALAD 3

Potatoes, mayonnaise, sour cream, ham, carrots, sweet peas, onion, hard-boiled eggs, diced dill pickles, salt and pepper

FIRECRACKER SLAW 3

Red cabbage, red bell pepper, red onion, grated carrots, green onion, rice vinegar, sugar, dry mustard and ginger

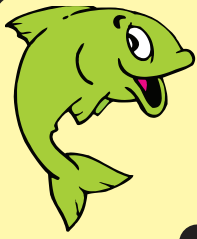
CORN ON THE COBB 3 each

MAINE POTATO LOGS 3

Deep-fried and served seasoned with BBQ spice

JALAPEÑO CORNBREAD 1.50 each

Made from Scratch with smoked corn and jalapeños



FISH HOUSE SANDWICHES



Served with a choice of one of the following sides:

**Fries • Baked Beans • Mac n Cheese • Collard Greens • Succotash
Potato Salad • Firecracker Slaw • Corn on the Cobb**

(1/4 LB.) MAINE LOBSTER ROLL 18

Lobster, mayonnaise, fine-diced celery, buttered and grilled New England style roll

FRIED FISH SANDWICH 13

Catfish or Codfish breaded and deep-fried, grilled challah roll

BLACKENED FISH SANDWICH 13

Catfish or Codfish, Cajun seasonings, pan-blackened, house salsa, (smoked corn, jalapeño, grilled pineapple, tomatoes, onion, peppers, cumin, cilantro) and a grilled challah roll

GRILLED CATCH SANDWICH 12

Today's fish of the day dusted with BBQ spice, flame grilled and served on a grilled challah roll

FISH TACOS 15

(3) Grilled corn tortilla, fried haddock, shredded cabbage, three cheese blend, cilantro lime yogurt sauce, avocado and house salsa (smoked corn, jalapeño, grilled pineapple, tomatoes, onion, peppers, cumin, cilantro)

CAJUN PINEAPPLE SHRIMP WRAP 12

Sautéed shrimp, house salsa, (smoked corn, jalapeño, grilled pineapple, tomatoes, onion, peppers, cumin, cilantro), Cajun seasoning, shredded purple cabbage, large flour tortilla

SMOKED SALMON & NAAN BREAD 15

House smoked salmon, boursin cheese, shredded cabbage, sliced avocado, cilantro lime yogurt sauce, grilled Naan bread



BBQ SANDWICHES



All of the following served on a grilled Challah bun with a choice of one side and the Sauce Boss Caddy.

Served with a choice of one of the following sides:

Fries • Baked Beans • Mac n Cheese • Collard Greens • Succotash
Potato Salad • Firecracker Slaw • Corn on the Cobb

SMOKE HOUSE BURGER 12

½ lb. burger, smoky Gouda cheese, house cured and smoked bacon, lettuce, tomato and a pickle

BEEF BRISKET (Please specify lean or fatty) 13

Rubbed with brisket rub and smoked for 15 hours with apple wood, served sliced thin and piled high

PULLED PORK 11

Boston butts are rubbed with spices and smoked for hours, coarse-chopped and drizzled with red pepper vinegar

PULLED CHICKEN 10

Pulled rotisserie chicken tossed in chipotle BBQ sauce

SMOKED BOLOGNA & CHEESE 10

Smoked bologna sliced thick, served with American cheese and stone ground mustard

SMOKED HAM & CHEESE 10

House-smoked ham, Gouda cheese, horseradish aioli, red pepper relish, wrapped in foil and baked

BLT 9

House cured and smoked bacon, lettuce, tomato and smoky tomato aioli

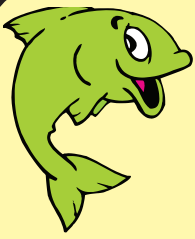
CHEF'S SAUSAGE SANDWICH OF THE DAY 10

Made in house sausage of the day served on an oversized hotdog roll with sautéed onions and stone ground mustard

THE SAUCE BOSS CADDY

The following sauces will be served in a caddy on the table for you to apply as generous as you like!

• CHIPOTLE BBQ • MUSTARD BBQ • BOURBON STYLE BBQ •



FISH HOUSE ENTREES



Served with cornbread, watermelon and a choice of two sides: Potato Logs, collard greens, succotash, corn on the cob, baked beans, mac n cheese, potato salad, slaw

MAINE LOBSTER Market

1 ½ lb. Steamed Maine lobster

LOBSTER MAC N CHEESE 21

Lobster, elbow macaroni, three-cheese sauce, smoked ham, scallions and breadcrumbs

SMOKED FISH OF THE DAY 18

Brown sugar, soy sauce, sea salt marinated and smoked fish

ENGLISH STYLE FISH & CHIPS 16

Fresh codfish is dredged in seasoned flour, dipped in beer batter and deep-fried, served with potato logs & one side

LOUISIANA BLACKENED CATFISH 17

Catfish is dredged in Louisiana Cajun spice and blackened

SHRIMP & GRITS 18

Pan-Blackened or Fried Gulf Shrimp are served with southern cheese grits, hush puppies and one side

CATCH OF THE DAY Market

Chef's fresh fish and preparation of the day



BBQ ENTREES



Served with cornbread, sliced watermelon and a choice of two sides from the following: Fries, collard greens, succotash, corn on the cob, baked beans, Mac n cheese, potato salad, firecracker slaw

ST. LOUIS RIBS Full Rack 28 • ½ Rack 18 • ¼ Rack 14

Seasoned with our own rib rub, smoked with apple wood and finished on the grill with chipotle BBQ sauce

BEEF BRISKET 18

Seasoned with our own brisket rub and smoked for 15 hours! Tender melt in your mouth BBQ ecstasy!

PULLED PORK 15

Boston butts are rubbed with spices and smoked for hours, coarse-chopped and drizzled with red pepper vinegar

SMOKED HAM 15

House smoked ham is served with a honey maple glaze

GRILLED SAUSAGE OF THE DAY 15

Our sausages are made in house daily.

PULLED CHICKEN 14

Pulled chicken is tossed in chipotle BBQ sauce

CAVE MAN LOLLIPOP 15

A giant turkey leg is brined, rubbed, smoked, fried and tossed in house BBQ

The following sauces will be served in a caddy on the table for you to apply as generous as you like!

• **CHIPOTLE BBQ** • **MUSTARD BBQ** • **BOURBON STYLE BBQ** •

LAND & SEA COMBO PLATES

Served with choice of two sides:

Mac n Cheese, baked beans, collard greens, succotash, corn on the cob, potato salad, firecracker slaw, potato logs or cornbread. Sauce Boss Caddy served on the side

SAMPLER FOR 1 27

¼ rack of ribs, beef brisket, pulled pork, house bbq tossed, smoked and flash fried chicken wings, bologna and ham

BBQ BELT FOR 2+ 50

Served with a bowl of Chili, 2 sides, cornbread and watermelon slices, ½ rack St. Louis ribs, beef brisket, pulled pork, ½ rotisserie chicken, smoked ham, bologna and sausage of the day.

CHICKEN & RIBS 18

¼ chicken (white or dark meat) & ¼ rack of ribs

PICK TWO 23

½ rack of ribs, beef brisket, pulled pork or chicken, smoked bologna, sausage, ham, blackened or fried codfish or catfish

SURF & TURF "BBQ STYLE" 35

1 ½ lb. steamed Maine lobster and beef brisket

FISH & BBQ 25

Your choice of fried or blackened codfish or catfish and one of the following:
¼ rack of ribs, beef brisket, pulled pork, ¼ chicken (white or dark), grilled sausage of the day, turkey leg, house-cured and smoked ham

The following sauces will be served in a caddy on the table for you to apply as generous as you like!

• **CHIPOTLE BBQ** • **MUSTARD BBQ** • **BOURBON STYLE BBQ** •