



COD'S HEAD

FISH HOUSE & "MEXICAN" BBQ



STARTERS

OYSTERS ON THE 1/2 SHELL Damariscotta River, Maine – 3 each • 16 1/2 dozen • 30 dozen

MAINE STEAMERS Sautéed in butter with wine, corn, peppadew sweet chills and fresh herbs – 18

SMOKED SCALLOPS & BACON Scallops are brined with brown sugar and sea salt, smoked with hickory, wrapped in bacon and flash fried, served bathing in Southwestern baked beans – 3.50 each (minimum order of 3)

GUACAMOLE Ripe avocados, cilantro, Pico de Gallo salsa, lime juice and jalapeños, served with corn tortilla chips – 8

CALAMARI Buttermilk soaked calamari is deep-fried with spicy breading, served with salsa verde – 12

FRIED MANCHEGO Breaded and deep-fried Manchego cheese served with spicy salsa – 12

HOUSE SMOKED SEAFOOD OF THE DAY Your server will tell you today's selection – Market

FISH CAKES House smoked Catch of the day mixed with garlicky mashed potatoes, formed into twin cakes, served pan-fried with cilantro lime yogurt sauce – 12

BBQ OYSTERS & BACON Fresh shucked Glidden Point Select oysters topped with Chipotle BBQ sauce, bacon and cheddar cheese – 3.25 each (Minimum order of 3)

CHIPOTLE WINGS (8) Wing segments are brined, smoked, flash-fried and tossed in chipotle BBQ sauce – 9

BABY BACK RIBS Baby back pork ribs are rubbed with cumin, chili powder, Spanish paprika, dried oregano and garlic salt, steamed over fruit juices, smoked for hours then finished on the grill with chipotle BBQ sauce – 14

BBQ MUSSELS Maine mussels are sautéed with Chorizo, Pico de Gallo salsa, butter, white wine and cilantro, served with grilled bread – 15

CUMIN RUBBED GRILLED SHRIMP (5) Large shrimp are rubbed with cumin and pan-fried, served painted with house BBQ sauce on grilled bread – 15

BBQ QUESADILLA A 6 inch grilled flour tortilla stuffed with BBQ meat of the day (tossed in chipotle BBQ sauce), Pico de Gallo salsa and cheddar cheese, served with sour cream – 9

SWEET BROWN SUGAR BBQ MEATBALLS 6 petite meatballs, (ground beef, pork, onions, garlic, fresh herbs, egg and breadcrumbs), are pan-fried and finished in oven with brown sugar BBQ sauce – 8

SOUPS

CHOWDER OF THE DAY Your server will tell you today's selection – Cup 6 • Bowl 9

RALPH'S CHILI Ground beef, pinto beans, black beans, peppers, onions, garlic, jalapeños, tomatoes, beef stock, tomato paste, cumin and fresh herbs
Cup 6 • Bowl 9

SIDES

- Southwestern Beans – 4
- Basket of Fries – 5
- Coleslaw – 3
- Grilled Asparagus – 6
- Dirty Rice – 4
- Potato of the day – 4
- Vegetable of the day – 5
- Corn on the Cob – 4

SALADS

GARDEN OR CAESAR Small 7 • Large 10

MEXICAN SALAD BOWL Chopped iceberg lettuce tossed with chipotle cilantro lime yogurt dressing, topped with Southwestern beans, jalapeños, sliced black olives, shredded cheddar cheese, Pico de Gallo salsa, sour cream, guacamole and served in a fried tortilla bowl – 12

HOUSE SMOKED SALMON SALAD Brown sugar cured and smoked salmon served atop mixed greens with hard boiled egg, capers, purple onion and tomatoes, served dressed with Maine maple vinaigrette – 17

NACHOS

HOUSE NACHOS Corn tortilla chips topped with Southwestern beans, Pico de Gallo salsa, jalapeños, black olives and cheddar cheese, served with shredded lettuce, salsa and sour cream – 10

ADD ANY OF THE FOLLOWING TO PERSONALIZE YOUR NACHOS for an additional charge

- House Chili 5
- Taco Meat 7
- Maine Lobster 12
- House Smoked Salmon 12
- Pulled Pork 6
- Pulled Chicken 6
- Grilled Chorizo Sausage 7
- Beef Brisket 9

SALADS TOPPERS

for an additional charge

SMOKE HOUSE & MEXICAN

- Pulled Chicken 6
- Pulled Pork 6
- Beef Brisket 9
- Smoked Salmon 12
- Taco Meat 7

GRILLED, FRIED, BLACKENED

- Shrimp 10
- Haddock 7
- Scallops 12
- Codfish 8

TRADITIONALLY MAINE

- Maine Lobster Meat 12

* Consuming raw or under cooked meats, poultry, fish, seafood, shellfish, oysters or eggs may increase your risk of food born illness, especially if you have certain medical conditions.



COD'S HEAD



FISH HOUSE & "MEXICAN" BBQ

SANDWICHES, BURGERS & BBQ

Sandwiches are served on a grilled Telera roll unless otherwise noted and with a choice of fries, southwestern beans or cole slaw

Entrées are served with baked beans, coleslaw and cornbread

MAINE LOBSTER ROLL

Lobster, mayonnaise, celery, served on a buttered and grilled New England style roll – Market

HOT LOBSTER ROLL

lobster, served on a buttered and grilled New England style roll – Market

HADDOCK SANDWICH

Fried or Blackened – 14

SMOKED SALMON WRAP

Flour tortilla, smoked salmon, red onion, shredded lettuce, Pico de Gallo salsa, cilantro lime yogurt sauce – 15

WHISKEY BBQ BURGER (8 oz.) Grilled ground-beef burger topped with smoky bacon, Gouda cheese and whiskey BBQ sauce – 15

GRIDDLE "BBQ" SLIDERS (3) Sliders cooked on the flat-top sizzling in their own juices all glazed with Chipotle BBQ sauce and individually topped as follows: blue cheese and bacon, cheddar and bacon, Gouda and bacon) – 15

BUILD YOUR OWN BURGER Cooked on the flat-top sizzling in its own juices – 12

Add any for an additional charge:

Cheddar, Swiss, or American – 2

Smoked maple bacon or blue cheese – 3

PULLED PORK Dry rubbed and cooked for hours, low and slow, served naked (without sauce) or tossed in house chipotle or mustard BBQ sauce
Sandwich 12 • Entree 16

BEEF BRISKET Dry rubbed and 14 plus hours in the smoker, served naked with your choice of chipotle or mustard BBQ on the side
Sandwich 15 • Entree 20

PULLED CHICKEN Dry rubbed and cooked for hours, low and slow, served with your choice of chipotle or mustard BBQ
Sandwich 12 • Entree 18

ENTRÉES

Entrées are served with Southwestern beans, coleslaw and cornbread unless otherwise specified

STEAMED MAINE LOBSTER

Served with corn on the cob and potato of the day – Market

FISH AND CHIPS

Breaded and deep-fried haddock, fries and slaw – 17

TEQUILA LIME SHRIMP Large shrimp are sautéed in olive oil with peppers, onions, garlic, fresh cilantro, tomato, cumin, jalapeño and lime slices, served over rice with a tequila lime avocado crema – 24

RARE TUNA & SALSA Fresh tuna is blackened rare and served sliced on a bed of Southwestern beans with dirty rice, Pico de Gallo fresh salsa and avocado crema – 24

CORIANDER ENCRUSTED SCALLOPS Large scallops are encrusted with coriander and pan-seared, served with dirty rice and vegetable of the day – 24

BABY BACK RIBS Pressure cooked over fruit juices, smoked with hickory for hours, low and slow and finished on the grill painted with chipotle BBQ sauce **½ Rack 14 • Full Rack 24**

½ ROTISSERIE CHICKEN Rubbed with southwestern spices and cooked on the spit – 16

BBQ PLATTER FOR 2 Beef brisket, pulled pork, ½ rotisserie chicken of the day, ½ rack of baby back ribs and grilled chorizo sausage – 48

BBQ SMOKED SALMON House smoked salmon is wrapped in bacon, painted with house BBQ and baked served with dirty rice and vegetable of the day – 21

SAUCE BOSS CADDY:

Whiskey BBQ • Carolina Mustard BBQ • Maine Maple Blueberry BBQ



SOUTH OF THE BORDER

Served with dirty rice, Southwestern baked beans, salsa and sour cream



QUESADILLA

A grilled flour tortilla stuffed with Pico de Gallo fresh salsa, cheddar jack cheese, southwestern baked beans, jalapeños and one of the following stuffers:

BURRITO

A rolled flour tortilla stuffed with Pico de Gallo fresh salsa, cheddar jack cheese, southwestern baked beans, jalapeños, cilantro jalapeno mayonnaise and one of the following stuffers:

CHIMICHANGA

A rolled flour tortilla stuffed with Pico de Gallo fresh salsa, cheddar jack cheese, Southwestern baked beans, spicy sriacha avocado crema and one of the following stuffers is flash fried and topped with enchilada sauce:

TACO'S

Choose either flour or corn soft tortillas stuffed with Pico de Gallo fresh salsa, Southwestern baked beans, shredded lettuce, homemade taco sauce and one of the following:

SOUTH OF THE BORDER STUFFERS

**Chipotle BBQ Pulled Pork or Chicken 14 • Beef Brisket 18 • Taco Meat 15
Fried or Blackened Haddock 16 • Maine Lobster Meat 21**