



Appetizers

Nachos

Tri-Colored Tortilla Chips Layered with Shredded Monterey Jack Cheddar Cheese & Jalapeños - 9

Add any of the following: Marinated Herb Chicken 5 • Jamaican Jerk Chicken 5
Cajun Chicken 5 • Steak 8 • Avocado Puree 2 • Chili 3 • Onions 1 • Peppers 1 • Black Beans 1
Crab MP • Lobster MP

Ultimate Nachos

“The Works” Tri-Colored Tortilla Chips Layered with Shredded Monterey Jack Cheddar Cheese, Jalapeños, Black Beans, Onions, Peppers & Chili - 13



Clam Chowder
cup 4 • bowl 7

Lobster Bisque
cup 6 • bowl 9

Porthole Chili

Award Winning Chili Served with Shredded Cheddar, Chives & Sour Cream - cup 5 • bowl 8



Seared Crab Cakes*

Classic Maine Crab Cakes Served on a Bed of Mixed Greens Topped with Lemon Aioli - 12



Fish Tacos*

Fried Haddock or Sautéed Cajun Haddock, Sweet Cabbage Slaw, House Made Mango Pico De Gallo & Sriracha Aioli On a Flour or Blue Corn Tortilla - 2 for 8

Mussels*

Served in White Wine, Lemon & Herb Butter or Marina Sauce Served with Grilled Bread - 12



Porthole Lobster Scallop Cake*

Lobster & Scallop Cake with Red Pepper Lobster Sauce - 14

Fried Calamari

Fried Ringlets & Tentacles Tossed with Balsamic Glaze with Tomatoes, Mixed with Arugula & Parmesan Cheese - 14

Maine Steamers

1 lb or 2 lbs - MP



Lobster Spinach Artichoke Dip

Served with Indian Naan Pods - 12

Shrimp Cocktail*

Five Jumbo Shrimp Served with House Made Cocktail Sauce - 8

Brussels Sprouts

Maine Maple Glazed Brussels Sprouts with Bacon & Shallots - 8

Avocado Fries

Fried Avocado Served with Southwest Dipping Sauce - 8

Boneless Chicken Fingers* - 8

French Fries - 4

Onion Rings - 5

Haddock Fingers - 7

Porthole Spuds

Waffle Fries with Cheese, Bacon & Sour Cream - 8



Porthole Chicken Wings*

Sauces: Buffalo, Sweet Thai Chili, Tangy BBQ, Sea Salt & Vinegar or Plain. Served with Celery, Carrots & Bleu Cheese or Ranch - 6 for 6 • 12 for 11

Salads

**Add to Any Salad:* Herbed Chicken 5 • Cajun Chicken 5 • Jamaican Jerk Chicken 5 • Grilled Steak 8
Crab Meat MP • Lobster MP • Fresh Scallops MP

Dressing Options: House Zesty Italian, Honey Balsamic Vinaigrette, Blueberry Vinaigrette, Ranch, Bleu Cheese, Honey Mustard

Porthole Wedge

Iceberg Lettuce Topped with Bleu Cheese Dressing, Cherry Tomatoes & Bacon Bits - 7

Classic Caesar Salad

Romaine Lettuce Tossed with Caesar Dressing, Parmesan Cheese & Croûtons - 8

Mixed Greens

Mixed Greens, Seasonal Vegetables & Tomatoes, Served with Croûtons - 8



Marinated Beet Salad

Fresh Arugula Tossed with Balsamic Vinaigrette Over Red & Golden Beets, Topped with Candied Spiced Walnuts & Goat Cheese - 9

Seasonal Fruit Salad

Mixed Greens, Strawberries, Blueberries, Mandarin Oranges & Feta Cheese with Blueberry Balsamic - 9

Chef Salad

Mixed Greens with Ham, Turkey, Swiss & American Cheese & Boiled Egg - 12



Denotes a Porthole Favorite

SINCE 1929


20% service charge will be added to parties of 6 or more
We respectfully ask to limit splitting of checks to a maximum of 3 per table



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Sandwiches

All Sandwiches Served with Lettuce, Tomato & Red Onion, Chips & a Sour Pickle.
Substitute French Fries - 2 • Substitute Onion Rings - 3 • Substitute Side Salad - 3

 **Porthole Lobster Roll**
1/4 LB of Lobster on a Brioche Roll with Lettuce,
Choice of Lemon Aioli, Mayo or Drawn Butter - MP

Crispy Chicken Cutlet*
Breaded Chicken Topped with Cheddar Cheese,
Bacon, Fried Egg & Ranch Dressing on a Toasted
Bun - 12

Grilled Chicken Sandwich*
Choice of Herb Marinated, Jamaican Jerk or Cajun
Chicken breast with Lettuce, Tomato & Red Onion
Served with Spicy Mayo on a Toasted Bun - 10


 **Fish Taco Meal**
Fried Haddock or Sautéed Cajun Haddock, Sweet
Cabbage Slaw, House Made Mango Pico De Gallo &
Sriracha Aioli On a Flour or Blue Corn Tortilla - 12

Turkey Club
Toasted Bread, Bacon, Lettuce, Tomato & Mayo
with Freshly Sliced Turkey - 11

Veggie Burger
Local Blue Mango Veggie Burger with Avocado,
Green Leaf & Pepper Jack Cheese. Served with
Special Sauce on a Toasted Bun - 10

B.L.T.
Classic B.L.T. Served on Choice of Toasted Bread
with Mayo - 9

Fried Seafood

 **Fish & Chips**
Seasoned Beer Battered Haddock
with Cabbage Slaw & Lemon Tartar
Sauce Served with French Fries - 13

Items below served with Fries, Coleslaw & Choice of Tartar or Cocktail Sauce.

Shrimp - 17

Clams - 20

Calamari - 16

 **Seafood Platter**
Haddock, Scallops, Clams,
Shrimp - 24

Scallops - 19

Clam Cake Dinner
2 Homemade Clam Cakes - 9

Entrées


 **Seared Diver Scallops ***
Served with Mixed Greens,
Mango Salsa & Roasted
Red Potatoes - MP

Pan Seared Tuna *
Pan Seared Tuna Encrusted with
Black & White Sesame Seeds On
a Bed of Seaweed Salad Topped
with Mango Salsa Served with
Basmati Rice Drizzled with
Ginger Teriyaki Glaze - 20

Mediterranean Swordfish *
Topped with Sautéed Artichokes,
Mushrooms, Tomatoes, Olives &
Cilantro Pesto Over Basmati
Rice - 19


Blackened Salmon *
Salmon Fillet with Mandarin
Orange Glaze with Roasted Red
Potato & Vegetable - 19

Lemon Broiled Haddock *
Served with Roasted Red Potato
& Vegetable - 19

 **Maine Lobster ***
1 1/4 lb. Steamed Lobster or
Twin Lobster Served with
Steamed Corn, Red Potatoes,
Warm Roll & Drawn Butter - MP

Bouillabaisse
Lobster, Shrimp, Scallops,
Mussels & Haddock in a Spicy
Tomato Broth - MP


Pappardelle
Alfredo or Marinara - 11
Pappardelle Additions:
Chicken* 5 • Steak* 8 • Shrimp 8
Scallops MP • Crab MP
Lobster MP • Veggies 2

 **Tournedos Rockport ***
Two 4 oz Angus Beef Filets
Served on Herbed Croustades
& Topped with Fresh Lobster,
Asparagus with an Orange
Bearnaise Sauce Served with
Roasted Red Potato - 24

Porthole Burger*
Angus Beef Burger Charbroiled to your liking on a
Toasted Bun - 9
Add Cheese - 1, Add Bacon - 2, Add Veggies - .50 each

Steak & Cheese
Steak Tips on a Crusty Roll with Melted Four
Cheese Blend - 12
Add Mushrooms, Onions, Peppers - .50 each

Tuna Melt
Traditional House Made Tuna Salad with Tomato,
Bacon & Cheddar Cheese. Served on Choice of
Toasted Bread - 9

 **Beer-Battered Haddock Sandwich**
Seasoned Beer Battered Haddock Fish Fillet with
Lettuce, Tomato & Tartar Sauce on a Toasted Bun - 11

Blackened Haddock Sandwich
Fresh Haddock Pan Blackened with Frizzled
Leeks, Coleslaw & Lemon Aioli. Served with Lettuce
& Tomato on a Toasted Bun - 12

Casco Bay Crab Burger
Crabmeat Burger on a Toasted Bun with Lemon
Aioli - 11


Portobello Mushroom Sandwich
Marinated Portobello on a Ciabatta Roll with
Goat Cheese and Fried Avocado with Porthole
Southwestern Sauce - 10



Fruits de Mer
Fresh Lobster, Shrimp &
Scallops Sautéed with Tomatoes,
Asparagus, Mushrooms, Shallots
& Garlic Served on a Bed of
Pappardelle Pasta with your
Choice of a Light Lobster Alfredo
Sauce or Marinara Sauce - MP

Chicken Aberdeen *
A Tender Skinless Breast of
Chicken with Sautéed Artichokes,
Mushrooms, Sundried Tomatoes,
Scallions, Garlic, Capers, White
Wine & Fresh Lemon Served Over
Pappardelle Pasta - 16

Steak Tips *
Black Angus Steak Tips with
Mushrooms, Peppers & Onion
with Roasted Red Potato and
Vegetable - 17

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