

## STARTERS

**Mushroom 'Fries' \$12 (v)**  
fried portabella strips with fresh herb seasoning and side of roasted garlic aioli

**Onion Rings \$12 (v)**  
fried panko battered with side of roasted red pepper remoulade

**Chicken Wings \$15 (gf)**  
buffalo, barbecue, dry rub or plain with bacon ranch, blue cheese, or maple dijon

**Prosciutto Wrapped Scallops \$18 (gf)**  
3 pan seared sea scallops, horseradish parsnip puree, drizzled maple syrup

**Marshall Cove Mussels \$19**  
blistered cherry tomatoes, shallots, toasted garlic, fresh thyme, pinot dijon cream sauce, toasted baguette

**WTP Fresh Bread Basket \$5**  
Scratch-baked bread served with our whipped, seasoned butter



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## SOUP

**Shrimp, Sweet Potato & Bacon Chowder (gf)**  
cup \$6, bowl \$9

**French Onion Soup with Gruyere Cheese, Crouton**  
\$6

**Soup of the Day**  
cup \$6, bowl \$9

## SALADS

**Garden \$7, \$13 (v)(gf)**  
mixed greens, red onion, cherry tomatoes, carrots, roasted peppers, oil & vinegar

**Kale Caesar \$16**  
kale greens, croutons, parmesan, anchovies, lemon, caesar dressing

**Harvest \$17 (gf)**  
baby spinach, brie cheese, raisins, dehydrated apple, candied butternut squash, spiced & toasted pecans, crispy prosciutto, warm maple balsamic on the side

**Calamari Salad \$18**  
fried calamari with banana peppers, fried capers, red onion, cherry tomatoes, mixed greens, balsamic glaze and roasted red pepper remoulade

House-made dressing. Add to salads:  
fried buttermilk chicken +\$9  
grilled salmon +\$16  
grilled shrimp +\$15  
lobster salad +\$19

## LAZY LOBSTER DINNER \$30

4oz. of fresh local Maine picked lobster served in clarified butter, roasted fingerling potatoes, coleslaw

## SANDWICHES

**Blackened Fish Sandwich \$21 \*\***  
cajun blackened grilled cod, green leaf lettuce, sliced tomato, red onion, lemon caper tartar sauce, toasted brioche bun

**Lobster BLT \$25 \*\***  
House-picked fresh lobster salad, applewood bacon, green leaf lettuce, heirloom tomato, toasted sourdough \*\*

**WTP Burger! \$20**  
house-ground burger, gorgonzola, balsamic reduced red onion, roasted portabella, bacon jam, roasted garlic aioli, toasted brioche bun

**Pub Cheeseburger \$19 \*\***  
house ground burger, cheddar, green leaf lettuce, sliced tomato, red onion, toasted brioche bun

**Buttermilk Fried Chicken Sandwich \$19**  
with pimento cheese, coleslaw, mayo, house made dill pickles on a brioche bun

**Turkey Day Panini \$19**  
house smoked turkey breast, crispy onion rings, demi glaze, stuffing, cranberry mayo, toasted sourdough

**Three-Cheese Grilled Cheese, \$16 (v)\*\***  
cheddar, munster, gruyere on toasted sourdough

*all sandwiches served with french fries or Side Salad*

## ENTREES

### **Fish and Chips \$22**

beer battered cod, coleslaw, house-made tartar sauce, lemon twist, golden fried chips \*\*

### **Grilled Salmon \$30 (gf)**

spinach, mushroom, bacon and sweet potato hash, cranberry compote, pomegranate drizzle (gf)

### **Potato Crusted Halibut \$32 (gf)**

pan seared with andouille sausage & kale greens sauté, sundried tomato puree, shaved olive powder, lemon twist

### **Seafood Risotto \$36 (gf)**

house picked lobster, sea scallops, shrimp, sauteed kale greens, creamy fresh herb risotto, red wine reduction with toasted baguette

### **Eggplant Parmesan \$25 (gf)**

Panko-breaded eggplant, spaghetti squash, sundried tomato puree, mozzarella, fresh basil, parmesan

### **Shepherd's Pie \$20 (gf)**

lamb, roasted vegetables, mashed potatoes, red wine demi glaze

### **Lamb Shank \$32 (gf)**

slow braised bone-in with creamy whipped polenta, broccolini, red wine demi glaze

### **Pasta Bolognese \$28**

meat sauce consisting of ground pork, ground veal, tomato and touch of cream served with pappardelle, herb ricotta, basil pesto, parmesan, toasted baguette

### **Ribeye\* \$38 (gf)**

16 oz. grilled to temp, roasted fingerling potatoes, roasted root vegetables, black garlic truffle butter (gf)

### **Bricked Chicken \$26**

8oz. full bone-in, skin-on chicken breast and drumette, ricotta gnocchi, roasted butternut squash, sauteed winter greens, fresh herb pan gravy

\*Add steamed lobster to create Surf 'N Turf! (mp)

## KID'S MENU

### **Chicken Fingers \$10**

### **Fried Cod \$10 \*\***

### **Hamburger \$10 \*\***

### **Pasta with butter \$8**

served with french fries & apple sauce.

*Kid's Menu available for guests 10 & younger.*

(v) vegetarian, (gf) gluten-free; \*\* can be made gluten-free, (mp) market-priced. Please share with server allergy or dietary needs.

## Save Room for Our Fresh-Baked Desserts!

*To Our Treasured Customers* - if during your dining experience there is *anything* we can do to make your meal and service absolutely perfect, please share so that we may address anything in the moment. We strive for 100% delight! If after your dining experience you were delighted, the team here really appreciates a kind word in-person or on Google, Open Table or Trip Advisor. We look forward to serving you again!

The Whale's Tooth Pub transitioned ownership in January, 2021. Using Maine locally-sourced ingredients from farm and sea, we hope you enjoy our unique culinary twist on traditional pub food alongside our daily refined specials.

## Whale's Tooth Hours:

Closed Monday/Tuesday.

Open Wednesday-Friday: 4-9; Saturday: 11-9; Sunday: 11-8 (delicious brunch items available 11-2).

Visit us at [www.whalestoothpub.com](http://www.whalestoothpub.com) for any News & Events, and follow us on Instagram and Facebook.