

SOUPS & SALADS & APPETIZERS

Waterfront Clam Chowder Cup ~4.50, Bowl~6.50

Our House Recipe for 32 Years

Garden Gazpacho

Cucumber, Zucchini Squash, Bell Pepper, Garlic, Scallion, Tomatoes, Herbs and Spices.

Bowl~5

Caesar Salads

Romaine tossed with our Caesar Dressing, Anchovy & Croûtons with Parmesan Cheese

~8

Chicken ~10 Ducktrap Smoked Salmon ~11 Maine Lobster Meat ~18

Chicken Dijon Salad

Romaine & Spinach with Dijon Vinaigrette, Chicken, Mushroom, Bacon, Artichoke,

Croûtons & Blue Cheese~12

Waterfront's Lobster & Orange Salad

Sweet Orange Segments, Shaved Fennel and a Creamy Lemon Poppy-seed Dressing

Roasted Pear, Nut & Cranberry

Baby Greens, Toasted Nuts, Blueberry Vinaigrette & Goat Cheese ~11

Warm Duck Salad

Spinach, Kalamata Olives, Roasted Red Pepper, Walnuts & Feta with Balsamic

Vinaigrette~12 **Warm Spinach Salad~ 9**

Titanic Salad

An Iceberg Lettuce Wedge, with Bleu Cheese Buttermilk Dressing, Smokey Bacon Bits,

Toasted Nuts, Tomato and Chives~8

Waterfront's Garden Salad ~ 6 Small ~4

Oysters on the Half Shell

Six Local Oysters with Cocktail Sauce & Lemon~14

Steamers

Maine Clams Simply served with Broth, Melted Butter & Fresh Lemon~14

Mussels Marinere

White Wine, Garlic, Butter, Onion, Scallion & Black Pepper served with Sourdough ~12

Calamari and Shrimp

Lightly Fried and served with our Homemade Cocktail Sauce & Fresh Lemon Small~8

Large ~12

Rock Crab and Artichoke Fondue

Local Crab Meat, Artichoke Hearts, Cheese, Cream, Red Pepper & Spices. Baked & served

with our Toasted Sourdough~11

Phyllo-Wrapped Baked Brie

stuffed with Almonds and Cranberries and Served with Fruit and Crackers ~10

Mediterranean Dip

Hummus, Spinach, Roasted Red Pepper, Feta Cheese, Kalamata Olives and Scallions

Layered and Drizzled with Olive Oil Served with Pita Chips~8

Deep Fried Oysters

With Horseradish Tartar Sauce ~12

Butternut Squash Ravioli

Amaretto Cream, Parmesan, Shallots, Almonds & Sage ~12

MEALS

Served with your choice of Potato or Rice

& served with Vegetable of the Day

Baked Haddock

Boat Caught Atlantic Haddock with Basil Aioli~20

Fresh Atlantic Salmon

With a Coriander, Fennel Crust and a Pinot Noir Reduction ~20

Grilled Tenderloin Medallions

With Mushroom, Dijon, Peppercorn Cream~20

Lazy Lobster

Fresh Picked Lobster Sauteed with Asparagus & Butter ~26

Dry Aged New York Steak

Served with a Spinach & Brandy, Basil, Mushrooms ~26

Seared Sea Scallops

Large Sea Scallops Seared and Topped with with a Minted Coconut Pesto ~20

Fresh Steamed Maine Lobster ~ Priced Per Size~

From our lobster Tanks One to Five pound Lobster when Available!

Maine Crab Cakes

Local Picked Crab Blended with Peppers, Onions Herbs, Spices and Bread Crumbs Pan
Seared & served with Remoulade Sauce~20

Local whole Belly Fried Clams~ 20

Winter Caught Penobscot Bay Fried Maine Shrimp ~17

Fried Atlantic Haddock & Chips ~18

Fisherman's Platter

Fresh Haddock, Clams, Maine Shrimp and Scallops deep fried to a golden brown and
served with Tartar Sauce~22

Fried in 100% Non-Hydrogenated Canola Oil

BOWLS

Lobster Linguine

Fresh Picked Maine Lobster Sauteed with Brandy, Smoked Gouda, Cream
and Linguine, Served with a House Salad~19 **or with Maine Shrimp~16**

Cioppino

Shrimp, Fish, Scallops, Clams in a Tomato Broth with Fresh Herbs and Sourdough Bread
~18

Chicken Marsala

Chicken Breast Sauteed with Marsala Wine, Herbs, Mushrooms and Served Over Linguine
~17

The Maine Shore Dinner

All the pleasures of a Traditional Maine Clam Bake without getting covered in sand!
A cup of Clam Chowder, One Pound Maine Lobster, Steamed Clams, Mussels & Corn
Served with Broth, Butter & Lemon ~26

LIGHT ENTREES

Bistro Steak

Open faced with sauteed Mushrooms, Garlic and Onions
and Choice of Potato~ 14

Warm Bistro Lobster

Fresh Picked Maine Lobster Sauteed Butter a touch of Lemon Served Open Faced on Focaccia Bread, with Arugula, Boursin Cheese and and Choice of Potato~ 18

Waterfront's Chicken Enchilada

Cheeses, Onions, Scallions, Green Chilies in a flour Tortilla

Topped with a Spicy Enchilada Sauce Roasted Corn Salsa and Sour Cream 12

Sesame Crusted Tuna

Seared and Topped with a Wakame salad, Wasabi, Soy and Pickled Ginger

Served over a Soba Noodle Salad ~18

Multi Salad

Fresh Garden Salad dressed with Balsamic Vinaigrette and topped with

Herb Chicken salad, Beet Slaw, Three-Bean salad, and Toasted Nuts ~12

33 years ago we started the Waterfront in an old boat shed. Modest beginnings have shaped our long term vision, and though our cuisine is simple it's wholesome, affordable and comfortable, the ideal food for locals and visitors alike.

In addition to our inside and outside dining area we envisioned part of the restaurant where locals could enjoy a summer cocktail with a heaping plate of our famous mussels, or a juicy local beef hamburger following a day working or playing on the water.

The "deck" is a seat-yourself affair that locals have affectionately dubbed "Camden's front porch."

Tonight it's your turn to grab a seat or join some friends at a table on Camden harbor have a snack, a beverage and relax to the trill of seabirds, lively conversation and the gentle rhythm of the boats swaying on the tide; it's summer in Maine and this is truly the way life should be.



40 Bayview Street

Camden, Maine 04843

N 44° 12' 30.7512" * W 69° 3' 46.8709"

We proudly support Local Farmers & Growers
with the use of Fresh Local Produce