

# **The Waterfront's Harbor Grille**

Summer 2011

## **SOUPS, SALADS & APPETIZERS**

**Waterfront Clam Chowder** Cup ~4.50, Bowl ~6.50

**Garden Gazpacho** 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

### **Mediterranean Dip**

Hummus, Spinach, Roasted Red Pepper, Feta Cheese, Kalamata Olives and Scallions Layered and Drizzled with Olive Oil Served with Pita Chips~8

### **Grilled Tuna**

with a Wakame salad, Wasabi, Soy and Pickled Ginger Served over a Soba Noodle Salad ~18

### **Titanic Salad**

An Iceberg Lettuce Wedge, with Bleu Cheese Buttermilk Dressing, Smokey Bacon Bits, Toasted Nuts, Tomato and Chives~8

### **Multi Salad**

Fresh Garden Salad dressed with Balsamic Vinaigrette and topped with Herb Chicken salad, Beet Slaw, Three-Bean salad, and Toasted Nuts ~12

### **Waterfront's Garden Salad**

Regular~ 6 Small ~4

### **Maine Cheese Board**

Locally made Cheese served with Coarse Mustard & Crackers~ 8

### **Mussels Marinere**

Steamed in White Wine, Garlic, Butter, Spanish Onion, Scallion & BlackPepper~ 12

### **Steamers**

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

### **Oysters on the Half Shell**

Six Fresh Local Oysters shucked to order~14

### **Calamari and Shrimp**

Lightly Fried and served with our Homemade Cocktail Sauce & Lemon Small~8 Large ~12

### **Skewered Gulf Shrimp Satays**

Marinated in Ginger and Lime with a Peanut Dipping Sauce ~ 12

## **MUNCHIES**

**Side of Raw Bar Fries~5**

**Onion Rings with Horseradish Tartar Sauce~6**

**Pita Chips and Hummus~5**

**Chicken Wings ~8**



## **SANDWICHES**

**Maine Lobster Roll~16 Maine Rock Crab Roll ~ 13**

Mayonnaise, Parsley & Light Seasoning placed on a French Roll with Leaf Lettuce

**Local Aldermere Farms Beef Burger**

(all Natural Beef) with Lettuce, Tomato, Onion and Cheese if you Please~ 9

**Colorado Burger**

Smokey BBQ Sauce, Cheddar Cheese & Bacon ~10

**Portobello Cap**

on Focaccia with Roasted Red Pepper, Spinach, Red Onion and Boursin Cheese~ 9

**Black & Jack Chicken Wrap**

Spiced Chicken with Cheddar & Monterey Jack Cheeses, Tomato, Onion and Bell Pepper~9

**Salmon Burger**

Blended with Herbs and Spices, Grilled & topped with Wakame salad and a Miso Glaze~10

**Sliders**

**Herb Chicken Salad ~7 French Dip~8 Crab ~9 Lobster~11**

Sandwiches are served with a

Choice of Chips, Cole Slaw, Three Bean or Potato Salad

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.

### **Wines By The Glass**

#### **White**

Albarino, Martin, Codax, Spain	7.5
Riesling, St. Urbans Hof, Germany	7
White Zinfandel, Beringer, CA	7
Pinot Grigio, Bollini, Italy	8
Pinot, Grigio, "Good Pinot Grigio", Italy	7
Sauv Blanc, Charton La Fluer, France	7.5
Sauv Blanc, Kono, New Zealand	7.5
Sauv Blanc, Honig, Napa	8
Fume Blanc, Chateau St Jean, Sonoma	7.5
Chard, Sonoma Cutrer, Russian River	8.5
Chard, Kendall-Jackson Vintner's Rsv, Ca	8
Chard, Bernier, Lorie France	7
Chard, La Crema, Sanoma ½ Bottle	18
Vinho Verde "Vera" Portugal	7
Caprene Malvolti, Prosecco Italy	8

#### **Red**

Pinot Noir, Steele Caneros, Monterey	8
Pinot Noir, Mark West, CA	7.5
Pinot Noir, Shug, Carneros ½ Bottle	18
Merlot Leese-Fitch, California	7
Tempranillo "ergo" Spain	7.5
Cote Deu Rhone, Perrin, Rhone Valley France	7
Zinfandel, Dry Creek Heritage, California	7.5
Shiraz Mark Davidson, Australia Organic	7.5
Malbec, Zolo, Mendoza	7.5
Cabernet Sauv, Liberty School	8

**House Wines Glass 6 ~ ½ Liter 14**

**Full Liter 24**