

## **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**

### **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**

### **Multi Salad**

Fresh Garden Salad dressed with Balsamic Vinaigrette and topped with Herb Chicken

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

### **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 Mariniere**

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

## **SANDWICHES**

All sandwiches served with a choice of Side

**Maine Lobster Roll** ~16

**Maine Rock Crab Roll** ~ 13

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

## **Grilled Crab, Bacon & Avocado**

On Sourdough Bread with Cheddar Cheese, Hickory Smoked Bacon, Avocado and a Touch

of Mayonnaise~13

## **Warm Bistro Lobster**

Open Faced on Focaccia Bread, with Arugula, Boursin Cheese and a touch of Lemon~16

## **Smoked Turkey Club**

Bacon, Tomato, Lettuce, Red Onion and Mayo on Dark German Whole Grain Bread~9

## **Chicken Salad**

Seasoned with Fresh Herbs, Served in a Spinach Wrap with Arugula and Tomato~8

## **Fried Haddock Sandwich**

Served on a Roll with Cheddar Cheese, Lettuce, Tomato & Remoulade~9

## **Fried Haddock Reuben**

Topped with Coleslaw and Swiss Cheese and Russian Dressing on Rye Bread~9

## **Salmon Burger**

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

### **Grilled Tuna Melt**

Swiss Cheese, Albacore Tuna salad, Red Onion, Fresh Tomato on House Made  
thick sliced Peasant Bread ~8

### **The Big Cheese**

Grilled Peasant Bread, 3 Cheeses Onion, Tomato and Basil ~7

### **Local Aldermere Farms Beef Burger**

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

### **Colorado Burger**

BBQ Sauce, Cheddar Cheese & Bacon~10

### **Portobello Cap**

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

### **Sliders**

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

### **Bistro Steak**

Open faced on Sourdough with sauteed Mushrooms, Garlic, Onions ~ 13



The Waterfront Restaurant Bayview Street, Camden, Maine  
open seven days a week Year Round Lunch & Dinner

## **MAINE FAVORITES**

served with Fries and a choice

of Cole Slaw, Three Bean or Potato Salad

**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



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