



# COD'S HEAD



## LUNCH AND DINNER

### APPETIZERS

#### ON THE ½ SHELL

Norumbega Selects Fresh from the Damariscotta 3.25 ea. • ½ Doz. 18 • Doz. 30

#### MAINE LOBSTER MARTINI

Lobster Meat served in a Martini glass drizzled with drawn butter and topped with Pico de Gallo Salsa and lime – 18

#### CALAMARI

Deep-Fried Rings and Tentacles Served with a Trio of Sauces, (honey mustard, horseradish sour cream, spicy thousand Island dressing) – 12

#### CRAB STUFFED MUSHROOMS

Button Mushrooms are Stuffed with Crab Imperial and Baked with Garlic Butter – 15

#### BACON WRAPPED SCALLOPS

(3) Large Scallops are Wrapped in Bacon and Deep-Fried, Served with Honey Mustard Dipping sauce – 15

#### SHRIMP QUESADILLA

A Flour Tortilla Stuffed with Sautee Shrimp, Goat Cheese and Carmelized Onion – 11

#### FRIED ½ RACK

Babyback Ribs Cooked Low and Slow, Basted with House BBQ Sauce and Flash Fried – 15

#### WINGS

Dry Rubbed, Smoked, Flash-Fried and Tossed in Spicy BBQ Sauce – 10

#### FRIED MUSHROOMS

Button Mushrooms are Breaded and Deep-Fried, Served with Ranch Dressing – 9

#### GUACAMOLE

Mashed Avocados, Fresh Salsa, Cilantro and Lime Juice Served with Corn Tortilla Chips – 9

### SOUP

**CHOWDER OF THE DAY** Cup 7 • Bowl 9

**SOUP OF THE DAY** Market

### NACHOS

Corn Tortilla Chips Topped with Southwestern Beans, Pico De Gallo Salsa, Cheese Sauce, Shredded Cheese, Jalopenos and Black Olives, Served Topped with Chopped Lettuce, Pico De Gallo Salsa, Sour Cream and Quacamole – 10

(Add a Topper from the List Below)

### SALAD

**GARDEN OR CAESAR** Petite 6 • Large 10

#### MEXICAN SALAD

Romaine, Southwestern Beans, Shredded Cheese, Pico De Gallo Salsa, Jalopenos, Black Olives, Spicy Thousand Island Dressing and Crushed Fried Tortillas

### NACHO & SALAD TOPPERS

**BBQ:** Brisket 8 • Pulled Pork 6 • Pulled Chicken 6 • Diced BBQ Combination 10 • Smoked Salmon 10

**GRILLED, FRIED OR BLACKENED:** Haddock 8 • Scallops 12 • Shrimp 10 • Chicken Breast 8

**DEEP-FRIED ONLY:** Sea Clam Strips 8 • Damariscotta Oysters 12

Hot Smoked Salmon 10 • Chilled Lobster Meat - Market

### TRADITIONAL ROLLS

*Served on a Buttered and Grilled New England Style Roll with Fries*

#### TRADITIONAL OR HOT LOBSTER ROLL

Mayonaise or Butter – Market

#### MAINE CLAM ROLL OR OYSTER ROLL

Breaded and Deep Fried Maine Clams or Oysters – 18



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### SANDWICHES

*Served on a buttered and grilled Telera roll with fries unless otherwise noted*

#### HADDOCK SANDWICH

Fried or Blackened Haddock Served with Lettuce, Tomato and Tartar Sauce – 14

#### HADDOCK REUBEN PANINI

Grilled, Blackened or Fried Haddock Served atop Sourdough Bread with Saurkraut, Thousand Island Dressing and Shredded Cheese – 16

#### QUESADILLA

A Grilled Flour Tortilla Stuffed with Southwestern Beans, Pico De Gallo Salsa, Roasted Red Pepper Aioli and Shredded Cheese – 10

#### ADD ANY OF THE FOLLOWING FOR AN ADDITIONAL CHARGE:

Beef Brisket 8 • Pulled Pork or Chicken 6 • Hot Smoked Salmon 8 • Sauteed Vegetables 6

#### SMOKED SALMON WRAP

House Hot Smoked Salmon is Wrapped in a Flour Tortilla with Shredded Lettuce, Horseradish Sour Cream Sauce, Tomatoes, Capers and Crispy Bacon – 18

#### BUILD A BURGER

(6 oz.) Fresh Ground Beef Burger – 10

#### ADD ANY OF THE FOLLOWING BURGER TOPPERS FOR AN ADDITIONAL \$2 EACH:

Cheddar, American, Swiss, Cheese Sauce, Crispy Bacon, Bacon Jam, Fried Jalopenos or Sauteed Onions

## MAINE LOBSTER, SEAFOOD & CHICKEN

*Served with a choice of two of the following:*

*Southwestern beans, fries, potato salad, potato, rice, corn on the cob or vegetable of the day*

**HADDOCK** Fried, Grilled or Blackened – 16 • 12

**LARGE SHRIMP** Fried, Grilled or Blackened – 21 • 14

**SEA CLAM STRIPS** Fried – 15 • 10

**BAY SCALLOPS** Fried, Grilled or Blackened – 24 • 16

**OYSTERS** Fried – 24 • 16

**MAINE LOBSTER** 1½ lb. Steamed or 4 oz. of breaded and deep-fried lobster meat – Market

### STEAMED LOBSTER

**SINGLE, DOUBLE & TRIPLE LOBSTERS!**

(1 lb.) Steamed lobsters, when available - Market

## HADDOCK OR CHICKEN FRANCAIS

*Served with Potato or Rice of the Day and Vegetable of the Day*

**PLAIN** Haddock or Chicken is Dredged in Flour, Dipped in Egg, Rolled in Breadcrumbs and Pan-Fried – 17

**LORENZO** Topped with a Maine Crab Cake and Cheese Sauce – 26

**CAMARON** Topped with Sauteed Garlic Shrimp – 26

**BOOTHBAY** Topped with Lobster Tomato Butter – 32

**CATCH OF THE DAY** Grilled or Blackened – 19

## BBQ ENTREES, SANDWICHES & PANINIS

**BBQ ENTREES** Are Served Naked with Southwestern Beans, Corn on the Cob and Cornbread

**SANDWICHES** Served Naked on a Grilled Telera Roll with Fries

**PANINNI GRILLED** Sourdough Bread, BBQ Meat, BBQ Sauce, Slaw and Shredded Cheese, Served with Fries

**BEEF BRISKET** Entrée 21 • Sandwich 15 • Paninni 16

**PULLED PORK OR CHICKEN** Entrée 16 • Sandwich 12 • Paninni 14

**½ SPICE RUBBED ROTISSERY CHICKEN** Fresh Off The Spit! – 16

**BABYBACK RIBS ENTREE** Low and Slow Full Rack 24 • ½ Rack 16

**PICK TWO:** Beef Brisket • Pulled Pork • ½ Rotisserie Chicken • ½ Rack Of Babyback Ribs • Spicy Sausage 26

**BBQ PLATTER FOR 2:** Beef Brisket, Pulled Pork, ½ Rotisserie Chicken, ½ Rack of Babyback Ribs and Grilled Maine Spicy Sausage – 50

#### SAUCE BOSS CADDY:

**Whiskey BBQ • Carolina Mustard BBQ • Maine Maple Blueberry BBQ**