

# PORT OF CALL

## APPETIZERS

### BUFFALO WINGS\* 12

Flash-cripsed and sauce slathered. With carrot and celery sticks. Buffalo, Coca-Cola BBQ or Honey Sriracha. 1590 CAL

### CHICKEN STRIPS\* 11

Tender chicken breast battered and fried to a golden brown. Served with your choice of honey mustard or barbecue sauce and house made pub chips. 980 CAL

### POUTINE\* 10

Fresh hand-cut fries topped with local cheese curds and a caramelized onion demi glace. 400+ CAL

### QUESADILLA\* 8

Peppers, onions and a blend of cheeses grilled in a buttery tortilla. Served with salsa and sour cream. 1000 CAL Add grilled chicken \$4. 1120 CAL Add steak \$6. 1305 CAL Add shrimp \$6. 1090 CAL

### HUMMUS & PITA 10

Blended chickpeas seasoned with sea salt, lemon and topped with pesto. Served with warm pita wedges, crisp vegetables, crumbled feta and green olives. 1650 CAL

### SLIDERS\* 12

Three mini burgers topped with crisp bacon, Cheddar cheese and a side of our house made pub chips. 1340 CAL

### CRAB CAKES\* 12

Two jumbo lump crab cakes served with traditional coleslaw and tartar sauce. 450 CAL

### LOBSTAH RANGOONS\* 12

Native lobster meat and cream cheese wrapped in crispy wontons. Served with sweet chili sauce and coleslaw. 480 CAL

### NEW ENGLAND CLAM CHOWDAH\* 9/14

Classic New England style clam chowder- clams, potatoes, bacon, onions, celery, rich cream, sherry and fresh herbs. 300+ CAL

### FISH TACOS\* 13

Fried haddock, shredded cabbage, fresh Pico de Gallo and a zesty cilantro lime sauce. 980 CAL

## BURGERS & SANDWICHES

All of our burgers are served with lettuce, tomato, red onion and choice of fries or pub chips.

### CLASSIC BURGER\* 14

8 ozs. of char-broiled Angus, seasoned and topped with your choice of cheese. 680 CAL

### BBQ BACON CHEDDAR BURGER\* 15

8 ozs. of char-broiled Angus, seasoned and topped with barbecue sauce, crisp bacon and melted Cheddar. 1380 CAL

### BUILD YOUR OWN BURGER\* 14

8 ozs. of char-broiled Angus topped with your choice of the following toppings, Cheddar, Swiss, or Pepper Jack cheese, grilled onions, sautéed mushrooms, jalapeno peppers, Pico de Gallo. Add bacon for an additional \$1.75. 770+ CAL

### TUSCAN CHICKEN SANDWICH\* 14

Marinated chicken breast, grilled and topped with Provolone, roasted red pepper, crisp greens and sliced tomato. Served on a grilled Ciabatta with pesto mayonnaise. 1140 CAL

### BLT CLUB WRAP\* 14

Shaved turkey, ham, bacon, lettuce, tomato, Swiss and Cheddar cheese wrapped in a flour tortilla. 1300 CAL

### IMPOSSIBLE BURGER\* 14

Grilled vegan Impossible Burger with lettuce, tomato, onion and pickle. 360 CAL

### LOBSTAH ROLL\* 17

Native lobster meat, mayonnaise and shredded romaine lettuce served on a grilled brioche roll. 650 CAL

## SALADS

### CAESAR SALAD\* 9

Crisp romaine lettuce, shaved Parmesan cheese and croutons tossed in Caesar dressing. 650 CAL Add grilled chicken \$4. 770 CAL Add steak \$6. 955 CAL Add shrimp \$6. 740 CAL

### GRILLED SIRLOIN SALAD\* 15

Sliced grilled sirloin served over mixed greens tossed with balsamic vinaigrette. Topped with blue cheese, tomatoes, red onion. 530 CAL

### SOUTHWEST CHOPPED SALAD\* 14

Mixed greens, grilled chicken breast, roasted corn, avocado, house made Pico de Gallo and a blend of cheeses tossed with chipotle ranch dressing. 1010 CAL

### MAINE SALAD 10

Mixed greens, fresh blueberries, goat cheese crumbles and toasted sunflower seeds served with a blueberry vinaigrette. 700 CAL

## ENTREES

Most of our Entrees are served with your choice of two sides; Pasta dishes are served with a side salad.

### GARDEN PENNE PASTA\* 14

Sautéed garden vegetables and penne pasta tossed with roasted red peppers and pesto. Topped with shaved Parmesan and served with grilled Ciabatta. 960 CAL Add grilled chicken \$4. 1080 CAL Add steak \$6. 1265 CAL Add shrimp \$6. 1050 CAL

### ROSEMARY ARTICHOKE CHICKEN DINNER\* 15

Marinated and grilled 6oz chicken breast topped with a rosemary artichoke gravy. 500 CAL

### NEW ENGLAND FISH & CHIPS\* 16

New England style fried haddock served with fresh hand-cut fries, coleslaw and house made tartar sauce. 800 CAL

### SOUTHWEST CHICKEN & SHRIMP PENNE\* 17

Penne pasta, grilled chicken breast, shrimp, peppers and onion in a delicious smoked chili cream sauce. 1520 CAL

### BAKED HADDOCK\* 19

Haddock seasoned and baked with a light cracker crumb, white wine, butter and lemon. 680 CAL

### NEW YORK STRIP\* 23

Grilled 12oz New York strip steak topped with a caramelized onion demi glace. 550 CAL

### MAINE LOBSTAH DINNER\* 34

Steamed Maine lobster served with corn on the cob, mashed red potato, coleslaw and a side of drawn butter. 600 CAL

## DRINKS

COFFEE	0 CAL	3
TEA	0 CAL	3
MILK	150 CAL	2.5
ASSORTED SOFT DRINKS	0-160 CAL	2.5

## DESSERTS

NY CHEESECAKE	800 CAL	6
BROWNIE SUNDAE	1010 CAL	6

## SIDES

FRENCH FRIES	280 CAL	6
RICE PILAF	210 CAL	6
PUB CHIPS	540 CAL	5
SEASONAL VEGETABLES	30 CAL	6
RED SKIN MASHED POTATOES	200 CAL	6
COLE SLAW	290 CAL	6
SIDE SALAD	150 CAL	7

2,000 calories a day is used for general nutritional advice, but calorie needs vary. Additional nutrition information available upon request.

➔ ROOM SERVICE - Dial Ext: 2145

20% gratuity charge and applicable sales tax will be added to the price of all items.

DINNER SERVED  
11AM - 11PM DAILY

 **Holiday Inn**  
AN IHG® HOTEL

\*Notice: Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.