

SURF POINT 360

STARTERS

SURF POINT NACHOS

Tri colored tortilla chips with Jack cheddar cheese, olives, jalapeños, scallions & tomatoes

11

WITH GUACAMOLE 13.50

WITH CHILI 13.50

CHICKEN QUESADILLA

Flour tortilla topped with grilled chicken, Jack cheddar cheese, black olives, jalapeños, scallions & tomatoes, with salsa & sour cream

10

PORTOBELLO MUSHROOM & CHEESE BITES

Herb breaded & fried, served with our own spicy Marinara sauce

9

ONION RINGS

Deep fried in beer batter & served with a creamy garlic dipping sauce

7

CALAMARI

Golden fried with our spicy marinara sauce

11

LOBSTER RANGOON

Housemade with our sweet chili sauce

11

SOUP

MAINE CLAM CHOWDER

Traditional New England chowder, a cup for 5, a bowl for 7

WINTER CHILI

A hearty meat stew with a warming, spicy seasoning served with tortilla chips

7

GREENS

CLASSIC CAESAR

Romaine, Kalamata olives, shaved Parmesan, garlic seasoned pumpernickel croutons

8

MIXED GARDEN SALAD

Mixed greens, carrots, green peppers, tomatoes, red onions, seasoned croutons

8

ADD TO ANY SALAD

Grilled or Cajun Chicken 5 Grilled Shrimp 8

Lobster 12

ON A ROLL

BLACK ANGUS BURGER

On a toasted bun with lettuce, tomatoes, onions & choice of cheese

11

ADD BLUE CHEESE, BACON, MUSHROOMS

GUACAMOLE, SALSA OR AVOCADO

2.00 for each add on

MAINE LOBSTER ROLL

Mixed lightly with mayonnaise & celery or undressed with drawn butter

17

LOBSTER OPEN FACE BRUSCHETTA

Baked lobster with tomatoes, Parmesan cheese, basil & garlic oil on Ciabatta bread

18

FRIED HADDOCK SANDWICH

With lettuce, tomatoes, onions & tartar sauce

10

Not all items listed in menu descriptions. Please inform your server of any allergies when ordering. Consuming raw or undercooked meats & seafood may increase your risk of food borne illness. Please know that all items are cooked to order. Good food takes time to prepare.

No substitutions please

MAINLAND ENTREES

BBQ BABY BACK RIBS

Award Winning ribs slow cooked in apple cider, finished with BBQ sauce, served with French fries

18 half 26 full

SEA SALT CRUSTED BEEF TENDERLOIN

Pan seared & served with a demi-glace sauce

28

ASIAGO CHICKEN PICCATA

Sautéed chicken breast with capers, lemon, garlic oil & white wine finished with an Asiago cheese crust

23

AT SEA ENTREES

HAZELNUT CRUSTED SALMON

Salmon fillet served with a bourbon, red grape glaze

24

SURF POINT SEAFOOD PIE

New England style with fresh Maine lobster, scallops & shrimp topped with seasoned cracker crumbs with butter & a hint of lemon

27

SEAFOOD BOUILLABAISSE

Lobster tail, mussels, sea scallops & shrimp cooked in a tomato, garlic, white wine & herb broth, served with garlic bread

28

LOBSTER & SHRIMP ORIENTAL

Sautéed lobster, shrimp & oriental vegetables with a spicy garlic sauce, served over steamed rice

27

BROILED SEAFOOD

All broiled seafood is cooked in a white wine & lemon infused butter with a seasoned cracker crumb topping

BROILED HADDOCK

21

WITH SEAFOOD STUFFING

25

BROILED SEA SCALLOPS

24

WITH SEAFOOD STUFFING

28

MAINLAND PASTA

CHICKEN PARMESAN

Pan seared Parmesan & herb crusted chicken breast topped with Provolone cheese & tomato sauce served over linguini pasta

18

AT SEA PASTAS

SHRIMP & LOBSTER SCAMPI

Jumbo shrimp & lobster with finely chopped garlic, basil, tomatoes, white wine, butter & a dash of lemon over linguine pasta

26

LOBSTER ALFREDO FETTUCCINE

Fettuccine topped with chunks of lobster & a creamy lobster Alfredo sauce

24

VEGETARIAN

STIR FRIED ASIAN VEGETABLES

Mushrooms, onions, green peppers, cabbage, baby corn & carrots sautéed in a spicy garlic sauce served with rice

18

LITTLE SAILORS'

GRILLED HOT DOG

8

PASTA ALFREDO

10

CRUNCHY CHICKEN TENDERS

With honey mustard, barbecue or sweet n sour sauce

8

GRILLED CHEESE

Oozing with American

8