

THE FALMOUTH SEA GRILL

215 FORESIDE ROAD, FALMOUTH, MAINE 207.619.7711

Raw Bar

Oysters 2.75 ea.
Served with house-made cocktail sauce & lemon

Littleneck Clams Connecticut 1.25 ea.
Served with house-made cocktail sauce,
horseradish & lemon

Shrimp Cocktail Louisiana 2.25 ea.
Served with house-made cocktail sauce,
horseradish & lemon

Raw Bar Sampler

Eight Oysters, Eight Littlenecks, Six Shrimp Cocktail & Chilled Maine Lobster

Served with house-made cocktail sauce, horseradish,
champagne mignonette & lemon 60 LG.

Eight Oysters, Eight Littlenecks, Six Shrimp cocktail

Served with house-made cocktail sauce, horseradish,
champagne mignonette & lemon 45 SM.

Salads

Mixed Greens Salad 7
Mixed greens, tomatoes, cucumbers & balsamic vinaigrette

Hearts of Romaine 8
Chopped romaine lettuce, thyme croutons, manchego cheese,
white anchovies & garlic dressing

20% gratuity will be added to parties of 6 or more. Eating
undercooked or raw food may result in illness

Starters

New England Clam Chowder 7
Bacon, clams, potatoes & herb garnish

Fried Point Judith Calamari 10
Served with roasted garlic aioli

Wild Maine Mussels 10
Chorizo, hard apple cider, scallions, garlic, tomatoes &
crème fraiche

Crab Cakes 14
Hand-picked crab meat, grilled scallions, tomato spicy mango
salsa

Lemongrass Chicken Springrolls 7
Served with orange chili-lime sauce

Fried Maine Shrimp 10
Cocktail sauce

Local Fried Seafood

All fried entrees are served with house-made french fries,
cocktail sauce & dill tartar

Calamari 24
Maine Shrimp 24
Gulf Shrimp 22

Market sides 6

Seasonal Market Vegetable
House Made Parmesan Fries
Mixed Mini Potatoes
Mashed Potatoes

Simple Grilled Seafood

Served with market vegetable, mashed potatoes
& lemon vinaigrette
Gulf Shrimp 22
Faroe Island Salmon 25

Mains

Lobster Scampi M.P.
Linguini, mushrooms, tomatoes, garlic, white wine & butter

Gulf of Maine Hake 24
Rainbow swiss chard, cous cous, black olives, basil tomato
broth

Gulf of Maine Flounder 24
Haricot vert, delicata squash, hazelnuts & brown butter

Seared Salmon 25
Herb risotto, grilled frisee, sautéed mushrooms

Twin Maine Lobsters M.P.
Steamed, mashed potatoes, seasonal vegetable & drawn
butter

Maine Lobster Roll M.P.
Lettuce, mayonnaise & toasted roll

Steak Frites 24
Flat iron steak, homemade French fries & marinated
tomatoes

Roasted Chicken 19
Au jus, mashed potatoes & seasonal vegetables

Burger 11
Red onion, lettuce, tomato & cheddar cheese