

# FORD'S FISH SHACK

## LITTLE PLATES

**Raw Oysters\*** ½ DZ 15 | 1 DZ 30

Wicked Pissah Oysters - Ford's Signature Oyster

"To eat an oyster is to kiss the sea on the lips" - Leonard Beck

**Angry Mussels** 1 LB, 14 | 2 LB, 27

Chorizo, Tomatoes, Garlic, Onions, Ciabatta Bread

**Devilish Good Eggs** 10

Bacon & Spiced Pecans. Add an Egg, 2

**Jumbo Shrimp Cocktail**

½ DZ, 15 | Baker's DZ, 30

**Ipswich Clam Appetizer**

Pint, 15 | Quart, 30

**Chesapeake Puffer Fish** 12

Bone-in, Flash Fried, Buffalo Sauce, Celery Root Slaw & Blue Cheese Dressing

**Steamed Shrimp**

½ LB, 12 | 1 LB, 24

Old Bay, Cocktail Sauce

**Rhode Island Calamari** 12

Sweet Cherry Peppers, Lobstah Ginger Sauce

**Rocket Shrimp** 12

Crispy Shrimp, Chili Garlic Sauce, Thin Beans & Asian Slaw

**Guacamole** 10

Avocados, Tomatoes, Red Onions, Cilantro, Lime Juice & Tortilla Chips

- Add Pico De Gallo, 2 -

## SOUP & SALADS

**Chopped Salad** 7

Napa, Frisee, Roasted Corn, House-made Croutons, Cucumbers, Cranberries, Tomatoes & Buttermilk Tarragon Dressing.

- Add Blue Cheese or Goat Cheese, 2 -

**New England Clam Chowdah (Sun-Thurs)** 7

Bacon, Spiced Crackers

**Caesar Salad** 7

Romaine Hearts, House-Made Croutons, Reggiano-Parmesan

**BLT Wedge** 9

Iceberg, Bacon, Grape Tomatoes, Radishes, Blue Cheese Crumbles & Green Goddess Dressing

**Lobstah Bisque (Friday & Saturday)** 8

Sambuca Cream

## SALAD PLATES

**BLT Oyster Salad** 18

Wedge Salad, Crispy Oysters

**Salmon Salad\*** 17

Marinated, Short-smoked, Chopped Salad, House-made Croutons, Buttermilk Tarragon Dressing

- Add Blue Cheese or Goat Cheese, 2 -

**Chicken Caesar Salad** 14

Romaine Hearts, Grilled Chicken Breast, House-Made Croutons & Reggiano-Parmesan

**Lobstah Cobb Salad** 23

Romaine Hearts, Bacon, Tomatoes, Avocado, Blue Cheese, Champagne Vinaigrette, Deviled Egg

## ENTRÉES

**Maine Seafood Baskets**

Thin Fries -- Gulf Shrimp, 19 | Ipswich Clams, 23 | Sea Scallops, 21 | Oysters, 19 | Pick 2, 20 | Pick 4, 30

- Add 4oz Fried Cod, 7 Add Lobstah Tail, 17 Add Crab Legs, 15 -

**Fish of the Day\*** MP

Chef's Daily Feature

**Crab Cakes** 24

Coleslaw, Thin Fries & Remoulade Sauce

**Atlantic Salmon\*** 19

Marinated Short-Smoked, Dijon Cream Sauce

**Pecan Crusted Trout** 20

Spiced Pecans, Citrus Chardonnay, Chorizo Mac & Cheese

**Alaskan Snow Crab Legs** 1 LB, 35 | 2 LB, 63

Steamed or Chilled, Grilled Corn

**Filet Mignon & Crab Cake\*** 6oz, 29 | 8oz, 35

Roasted Mushroom, Au Jus

**New England Cod** 22

Cracker-Crusted Baked Cod, Jumbo Lump, Crabmeat, Tarragon Butter Sauce

**Fish & Chips** 17

Cod, Thin Fries & Tartar Sauce

**Billy's Lobstah Tails** 2 Tails, 36 | 3 Tails, 48

Fried or Grilled, Thin Fries, Grilled Corn & Melted Butter

**8oz Filet Mignon\*** 29

Chorizo Mac & Cheese, Roasted Mushroom & Au Jus

**Oyster & Shrimp Jambalaya** 19

Andouille Sausage, Penne Pasta, Creole Sauce

**½ Rack & Tail** 29.5

Pork Ribs, Sweet & Tangy BBQ Sauce, Lobstah Tail, Thin Fries -- While They Last!

½ Rack & Crab Cake, 24

½ Rack & ½ LB Alaskan Crab Legs, 29.5

Full Rack, 27

BRUNCH FEATURES – AVAILABLE SAT & SUN 11:00AM–3:00PM

**Crab Cake Benedict\* 17**

Two Crab Cakes, Buttermilk Biscuit, Two Poached Eggs, Hollandaise Sauce, Brunch Potatoes, Asparagus

HAND-HELDS  
SERVED W/ THIN FRIES

**Crab Cake Sandwich 18.5**

Lettuce, Tomato & Remoulade Sauce

**Fried Fishwich 11**

Cod, White American Cheese, Tartar Sauce, Lettuce & Tomato

**Chicken Sandwich 14**

Grilled Chicken Breast, Basil Aioli, Havarti Cheese, Roasted Red Peppers, Arugula, Ciabatta Bread

**Ford's Tacos 15**

Blackened Fish or Flash Fried Shrimp, Flour Tortillas, Napa, Chipotle Lime Dressing, Marinated Tomatoes, Radish & Lime  
(Corn Tortillas (GF) available upon request)  
– Add Guacamole, 3.5 –

**Ford's Burger\* 13**

Smoked Cheddar Cheese, Lettuce, Tomato & Mustard-Mayo  
– Make it a Surf & Turf, add a Crab Cake, 8.5 –

ROLLS  
SERVED W/ GRILLED CORN & THIN FRIES -- ALL ROLLS ARE AVAILABLE AS FOOTLONGS

**Oyster Roll 17**

Crispy Oysters, Lettuce & Remoulade Sauce  
– Footlong, 30 –

**Shrimp Roll 16**

Crispy Shrimp, Lettuce & Remoulade Sauce  
– Footlong, 28 –

**Clam Roll 19**

Whole Belly Clams, Lettuce & Tartar Sauce  
– Footlong, 34 –

**Lobstah Rolls 24**

- Traditional --Chilled Mayo Dressing
- Connecticut Style-- Sautéed Warm Butter
- Grand Mainer® --- Chilled Lobstah, Crispy Whole Belly Clams & Remoulade Sauce  
– All Rolls are available as Footlongs – Lobstah, 44 –

SIDES

**Green Beans & Pearl Onions 4**

**Crinkle-Cut Sweet Potato Fries 4**

**Broccolini 4**

**Grilled Corn 4**

**Coleslaw 4**

**Chorizo Mac & Cheese 7**

**Ford's Thin Fries 4**

**Basil Mashed Potatoes 4**  
– Dinner Only –

WICKED ADD-ONS

**Lobstah Tail 17**  
Fried or Grilled

**4 Shrimp 8**  
Fried or Pan Seared

**3 Scallops 8**  
Fried or Blackened

**½ LB Alaskan Snow Crab Legs 15**

**Crispy Filet of Cod 7**

**Crab Cake 8.5**

**½ Rack of Ribs 11**

**Mini Corn Muffins w/ Maple Butter**  
4, \$2 | 6, \$3 | 8, \$4

**4 Fried Oysters 8**

KID'S MENU

**Mac & Cheese 7**  
Thin Fries

**Sautéed Shrimp 9**  
Green Beans

**Hamburger 7**  
Add White American Cheese, 0.50

**½ LB Alaskan Crab Legs 12**  
Steamed or Chilled, Grilled Corn

**Chicken Tenders 7**  
Thin Fries

**Grilled Salmon 8**  
Green Beans

**Battered Fried Fish 7**  
Thin Fries

**Popcorn Shrimp 7**  
Thin Fries

**½ Rack of Ribs 12**  
Thin Fries

**Maine Root Beer or Blueberry Float 6**  
Vanilla Ice Cream

THIRSTY?

**Iced Tea** 3  
Sweet or Unsweetened

**Maine Root Soda** 4  
Blueberry, Root Beer, Mexican  
Cola, Ginger Brew

**Saratoga Sparkling Water 12oz** 3

**Blueberry Lemonade** 4.5  
House-Made Lemonade,  
Blueberries, Lemons & Mint  
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**Saratoga Spring Water 28oz** 4.5

**Assorted Soft Drinks** 3  
Coca-Cola Products

FORD'S SIGNATURE COCKTAILS, 12

**Dark & Stormy**  
Gosling's Black Seal Rum, Maine  
Root Ginger Brew

**Ford's Manhattan**  
Catoctin Creek, Sweet Vermouth,  
Bitters & Brandied Cherries

**Stress Martini**  
Deep Eddy Peach Vodka, Malibu  
Coconut Rum, Peach Schnapps,  
Orange & Pineapple Juice

**Ford's Fantastic Lemonade**  
Smirnoff Blueberry Vodka,  
House-made Lemonade, Mint &  
Blueberries

**Felix's Margarita**  
Milagro Silver, Organic Lime Juice,  
Agave Syrup, Patron Citronage &  
Grand Mainer

**Ford's Sangria**  
White, Red or Rose Wine, Fresh  
Fruit, Peach Schnapps & Triple Sec

**Cape Cod Cooler**  
Smirnoff Cranberry Vodka, Cranberry, Pineapple, Orange Juice

WINE

OUR WINES ARE AVAILABLE BY THE GLASS 6OZ OR 9OZ POUR

**Moet & Chandon Imperial Brut Champagne** 89

**Kenwood Yulupa Cuvee Brut | CA** 9.5 | Split

**Frisk Riesling | Australia** 8.5 | 12.75 | 31

**Torre Di Luna Pinot Grigio | Italy** 9 | 13.5 | 32

**The Seeker Sauvignon Blanc | Marlborough** 9 | 13.5 | 33

**Sebastiani Chardonnay | Sonoma** 9 | 13.5 | 32

**Jordan Chardonnay | Sonoma** 65

**Markham Chardonnay | Napa** 39

**Kosta Browne One Sixteen Chardonnay | Russian River Valley** 90

**Belleruche Rosé | FR** 10 | 15 | 37

**Ferari Brut Rosé NV | Italy** 54

 **Ford's Fish Shack Wine | CA** 6oz, 6.5 | 9oz, 9.75 | BTL, 27  
Chardonnay, Pinot Grigio, Merlot, Cabernet Sauvignon or Sauvignon Blanc

**Meomi Pinot Noir | CA** 10.5 | 15.75 | 39

**La Crema Pinot Noir | Monterey** 11.5 | 17.25 | 43

**En Route "Les Pommiers" Pinot Noir | Russian River Valley** 108

**Benzinger Family Winery Pinot Noir | Anderson Valley** 69

**Educated Guess Cabernet Sauvignon | Napa** 12 | 18 | 45

**Punto Final Malbec | Mendoza** 8.5 | 12.75 | 31

**Peter Franus Zinfandel | Napa** 62

BEERS ON TAP, 7

**Allagash White**

**Narragansett Lager**

**Alewerks Tavern Brown Ale**

**Beer Sampler -- Choose any 4 , 11**

**Lionshead Deluxe Pilsner**

**Parkway Get Bent Mountain IPA**

**Bell's Two Hearted Ale**

DESSERTS

**White Chocolate Bread Pudding**  
Bourbon Crème Anglaise, Blueberries, Caramel Sauce  
& Vanilla Ice Cream

**Banana Pudding**  
Fresh Whipped Cream, Chocolate & Caramel Sauce

**Blueberry Pie**  
Pecan Streusel Topping, Cinnamon Ice Cream