

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

Chilled, Cocktail Sauce

Ipswich Clams Pint, 15 | Quart, 30

Flash-Fried Ipswich Whole Belly Clams, Tartar Sauce

Smoked Salmon Bruschetta 12

Tomatoes, Balsamic Reduction, Basil, Red Onion, Goat Cheese, Ciabatta Bread

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

Lobstah Bisque (Friday & Saturday) 8

Sambuca Cream

BLT Wedge 9

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

New England Clam Chowdah (Sun-Thurs) 7

Bacon, Spiced Crackers

Caesar Salad 7

Romaine Hearts, House-Made Croutons, Reggiano-Parmesan

Chopped Salad 7

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

- Add Blue Cheese or Goat Cheese, 2 -

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 24

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, 17 -

Fish of the Day* 25

Chef's Daily Feature

Crab Cakes 25

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, 37 | 2 LB, 67

Steamed or Chilled, Grilled Corn

Filet Mignon & Crab Cake* 6oz, 30 | 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, 25

½ Rack & ½ LB Alaskan Crab Legs, 31

Full Rack, 27

BRUNCH FEATURE

Available Saturday & Sunday 11:00am-3:00pm

Crab Cake Benedict* 18

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

HAND-HELDS

Served with Thin Fries

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 Burger* 13

Smoked Cheddar Cheese, Lettuce, Tomato & Mustard-Mayo

- Make it a Surf & Turf, add a Crab Cake, 9 -

Crab Cake Sandwich 19

Lettuce, Tomato & Remoulade Sauce

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 -

ROLLS

Served with Grilled Corn on the Cob & Thin Fries

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 26

 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, 46 -

SIDES

Green Beans & Pearl Onions 4

Broccoli 4

Coleslaw 4

Ford's Thin Fries 4

Crinkle-Cut Sweet Potato Fries 4

Grilled Corn 4

Chorizo Mac & Cheese 7

Basil Mashed Potatoes 4

- Dinner Only -

WICKED ADD-ONS

Lobstah Tail 17

Fried or Grilled

½ LB Alaskan Snow Crab Legs 17

½ Rack of Ribs 11

4 Shrimp 8

Fried or Pan Seared

Crispy Filet of Cod 7

Mini Corn Muffins w/ Maple Butter

4, \$2 | 6, \$3 | 8, \$4

3 Scallops 8

Fried or Blackened

Crab Cake 9

4 Fried Oysters 8

KID'S MENU

Mac & Cheese 7

Thin Fries

½ LB Alaskan Crab Legs 14

Steamed or Chilled, Grilled Corn

Battered Fried Fish 7

Thin Fries

Sautéed Shrimp 9

Green Beans

Chicken Tenders 7

Thin Fries

Popcorn Shrimp 7

Thin Fries

Hamburger 7

Add White American Cheese, 0.50

Grilled Salmon 8

Green Beans

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, Ginger Brew

Saratoga Sparkling Water - 12oz 3

Blueberry Lemonade 4.5
House-Made Lemonade, Blueberries, Lemons & Mint

Saratoga Spring Water - 28oz 4.5

Assorted Soft Drinks 3
Coca-Cola Products

FORD'S SIGNATURE COCKTAILS

Dark & Stormy 12

Gosling's Black Seal Rum,
Maine Root Ginger Brew

Ford's Manhattan 12

Catoctin Creek, Sweet
Vermouth, Bitters & Brandied
Cherries

Stress Martini 12

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

Ford's Fantastic Lemonade 12

Smirnoff Blueberry Vodka,
House-made Lemonade, Mint &
Blueberries

Felix's Margarita 12

Milagro Silver, Organic Lime
Juice, Agave Syrup, Patron
Citronage & Grand Mainer

Ford's Sangria 12

White, Red or Rose Wine, Fresh
Fruit, Peach Schnapps & Triple
Sec

Cape Cod Cooler 12

Smirnoff Cranberry Vodka, Cranberry, Pineapple, Orange Juice

WINE

Our wines are available by the glass 6oz or 9oz pour

Moët & 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

Ferrari 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

Meiomi 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

BEERS ON TAP

Allagash White Portland, ME

Narragansett Lager Pawtucket, RI

Alewerks Tavern Brown Ale Williamsburg, VA

Lionshead Deluxe Pilsner Wilkes-Barre, PA

Fairwinds Howling Gale IPA Lorton, VA

Parkway Get Bent Mountain IPA Salem, VA

Bell's Two Hearted Ale Comstock, MI

Great Lakes Amber Ale Cleveland, OH

Beer Sampler - Choose any 4 , 11

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