

Raw & Chilled

Raw Oysters*

“To eat an oyster is to kiss the sea on the lips.”

-Leonard Beck

Cocktail, Horseradish, Mignonette Sauce

Available Upon Request. Ask Your Server for Daily Selections!

Oysters & Bubbles

12 Wicked Pissah® Oysters*
2 Charles Roux Blanc de Blancs
Sparkling Brut Splits, 49

Ford's Seafood Tower*

East & West Coast Oysters, Jumbo Shrimp,
Snow Crab Legs, Whole Lobster
Small, 85 Tall, 135 Grande, 165
Add a Trio of Oyster Shooters, 17

Ford's Signature Oyster Shooters

Single, 6 3 for 17

Fried or Raw, Cucumber Vodka, Mezcal, or Absolut Peppar with a Splash of our House Bloody Mary Mix

Jumbo Shrimp Cocktail

1/2 Dz, 15 Baker's Dz, 30
Cocktail Sauce

Lobstah Cocktail

Chilled, 1 1/4 Lb Lobstah,
Melted Butter, Mustard Dressing MP

Alaskan Snow Crab Legs

1 or 2 Lbs, Chilled or Steamed,
Melted Butter, MP

Little Plates for Sharing (Or Not)

Basket of Six Ford's Famous Corn Muffins – w/ Maple Butter 2

Steamed Shrimp

Old Bay, Cocktail Sauce

1/2 Lb, 13

1 Lb, 26

Guacamole

Avocados, Tomatoes, Red Onions, Cilantro, Lime Juice & Tortilla Chips
Add a Side of Pico De Gallo, 2

11

Rocket Shrimp

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

13

Ipswich Clam Appetizer

Fried Whole Belly Clams, Tartar Sauce

Pint, 16

Quart, 31

Smoked Salmon Bruschetta

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

12

Steamahs - While They Last!

A New England Classic - Steamed Long Neck Clams, Beer, Onions,
Bacon, Red Pepper Flakes (Available Plain for the New England Natives!)

MP

Angry Mussels

Chorizo, Tomatoes, Garlic, Onions, Ciabatta

1 Lb, 16

2 Lb, 31

Maine Chips

Hand-cut Potato Chips, Lobstah, Basil Aioli,
Melted Blue Cheese, Marinated Tomatoes

Less, 12

More, 16

Rhode Island Calamari

Sweet Cherry Peppers, Lobstah Ginger Sauce

14

Devilish Good Eggs

Praline Bacon, Spiced Pecans. Add an Egg, 3

10

Ford's Tacos – Now Available to Share!

Blackened Fish or Flash-Fried Shrimp
6 Tacos, 24 9 Tacos, 35 12 Tacos, 45
Add Guacamole, 3
Corn Tortillas (GF) now available, please ask your server.

Soups & Small Salads

Lobstah Bisque (Friday & Saturday)

Sambuca Cream

8

New England Clam Chowdah (Sunday-Thursday)

Bacon, Spiced Oyster Crackers

7

Caesar Salad

Romaine Hearts, House-Made Croutons, Reggiano-Parmesan

8

BLT Wedge

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

10

Chopped Salad

Napa, Frisee, Roasted Corn, Cucumbers, Cranberries, Tomatoes,
Buttermilk Tarragon Dressing, House-Made Croutons
Add Blue or Goat Cheese, 2

8

Salad Plates

Faroe Island Salmon Salad*

Marinated, Short-smoked, Chopped Salad, Buttermilk Tarragon Dressing
Add Blue or Goat Cheese, 2

23

BLT Oyster Salad

Wedge Salad, Crispy Oysters

21

Lobstah Cobb Salad

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

MP

Chicken Caesar

Grilled Chicken Breast, House-Made Croutons, Reggiano-Parmesan

16

Entrées

Maine Seafood Baskets

Thin Fries

Gulf Shrimp, 22 Ipswich Clams, 24 Sea Scallops, 24 Oysters, 23
Pick Any 2: 24 Pick 4: 38

Add 4oz Fried Cod, 8 Add Lobstah Tail, MP Add Crab Legs, MP
(Shrimp and Scallops Available Pan-Seared or Blackened)

Filet Mignon & Crab Cake*

Mashed Potatoes, Roasted Mushrooms, Au Jus

6oz Filet, 33 8oz Filet, 38

Fish of the Day*

Chef's Daily Feature

MP

1/2 Rack & Tail

Pork Ribs, Sweet & Tangy BBQ Sauce, Lobstah
Tail, Thin Fries – While They Last!
1/2 Rack and Crab Cake, MP
1/2 Rack and 1/2 Alaskan Snow Crab Leg, MP
Full Rack, 27

32

1 1/4 Lb Steamed Lobstah MP

Grilled Corn & Coleslaw
Make It a “Down East Feast”
Add a Soup of the Day & 1/2 Lb Steamahs or
1/2 Lb of Mussels, 16

Filet Mignon*

Chorizo Mac & Cheese, Roasted Mushrooms, Au Jus

6oz Filet, 27

8oz Filet, 32

Pecan Crusted Trout

Spiced Pecans, Citrus Chardonnay,
Chorizo Mac & Cheese

24

Billy's Lobstah Tails

Your choice: Fried or Broiled
Thin Fries, Grilled Corn, Melted Butter
2 Tails, MP 3 Tails, MP

Faroe Island Salmon*

Marinated, Short-Smoked, Mashed Potatoes,
Dijon Cream Sauce

25

Blackened Sea Scallops

Penne, Tequila Lime Sauce,
Sautéed Bell Peppers, Red Onion

Filet Mignon 24

Gulf Shrimp 23

Grilled Chicken 18

Vegetarian 15

Fish & Chips

-A Top 40 Dish, Washington Post 2013-
Cod, Thin Fries, Coleslaw, Tartar Sauce

19

Crab Cakes

“.... Held together by determination.”
-Tom Sietsema, Washington Post
Thin Fries, Remoulade Sauce

MP

New England Cod

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

26

Alaskan Snow Crab Legs

1 or 2 Lbs Steamed or Chilled, Coleslaw,
Grilled Corn

MP

Oyster & Shrimp Jambalaya

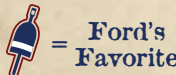
Andouille Sausage, Penne Pasta, Creole Sauce
Topped with Gulf Shrimp and Fried Oysters

24

Substitutions May Include a Reasonable Upcharge.

Please let us know about any allergies you have so that we may better take care of you.


*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Hand-Helds

All Hand-Helds are Served with Thin Fries.
Substitute Sweet Potato Fries, add 1.

Fried Fishwich (Garth's Favorite) 15
Cod, White American Cheese, Tartar Sauce, Lettuce, Tomato

 Crab Cake Sandwich MP
Lettuce, Tomato, Remoulade Sauce

Ford's Tacos 16
Flour Tortillas, Napa, Chipotle Lime Dressing,
Marinated Tomatoes, Radish (Add Guacamole, 3)
Blackened Fish or Flash-Fried Shrimp,
Corn Tortillas (GF) now available, please ask your server.

Chicken Sandwich 15
Grilled, Havarti Cheese, Arugula, Roasted Red
Peppers, Basil Aioli, Ciabatta

Ford's Burger* 14
Mustard-Mayo, Lettuce, Tomato, Smoked Cheddar Cheese.
Add Crab Cake to Make it a Surf and Turf Burger, MP

Rolls

All Rolls are Served with Grilled Corn and Thin Fries.
Additional Substitutions May Include a Reasonable Upcharge.

~~100K~~ 205K Lobstah Rolls - Over 100K Lobstahs Steamed and Shucked MP

Grand Mainer™ - Chilled Lobstah, Mayo, Crispy Whole Belly Clams,
Lettuce, Remoulade Sauce

Traditional - Chilled, Lettuce, Mayo Dressing

Connecticut Style - Sautéed, Warm Butter

Surf & Turf - Sautéed Lobstah, Tenderloin Tips, Horseradish Cream

Oyster Roll - Crispy Oysters, Lettuce, Remoulade Sauce, Grilled Corn 18

Shrimp Roll - Fried Rock Shrimp, Lettuce, Remoulade Sauce, Grilled Corn 17

Clam Roll - Flash-fried Whole Belly Clams, Lettuce, Tartar Sauce, Grilled Corn 21

All Rolls Available as Footlongs

Wicked Add-Ons

Lobstah Tail MP
(Fried or Grilled)

3 Scallops 10
(Blackened, Fried or Pan-Seared)

Crab Cake MP

Crispy Filet of Cod 8

1/2 Rack of Ribs 12

1/2 Lb Alaskan Snow Crab Legs MP

4 Fried Oysters 9

4 Shrimp 9
(Blackened, Fried or Pan-Seared)

Basket of Six Ford's Famous Corn Muffins – w/ Maple Butter 2

Sides

Basil Mashed Potatoes	4	Coleslaw	4	Thin Fries	4
Crinkle Cut Sweet Potato Fries	5	Green Beans & Pearl Onions	4	Grilled Corn on The Cob	4
Broccolini	4	Chorizo Mac & Cheese	8	Hand-Cut Potato Chips	4

Kids Menu

All Kids' Meals Include a Soft Drink, Apple Juice, or Milk.

Mac & Cheese 7
Thin Fries

Batter Fried Fish 8
Thin Fries

Popcorn Shrimp 7
Thin Fries

Hamburger 7
Thin Fries,
Add White American Cheese or Smoked Cheddar Cheese, 1

1/2 Lb Alaskan Snow Crab Legs 15
Steamed or Chilled with Grilled Corn

Chicken Tenders 7
Thin Fries

Petite Filet Mignon* 15
Mashed Potatoes


Grilled Salmon* 10
Green Beans

Sautéed Shrimp 9
Green Beans

1/2 Rack Ribs 13
Thin Fries

Maine Root Beer or Blueberry Float 7
Vanilla Ice Cream

Thirsty?

 Blueberry Lemonade
Homemade Lemonade, Blueberries, Lemons, Mint 4.5

Coffee 3.5
Columbian Regular or Decaf

Saratoga Sparkling Water 12 oz 3

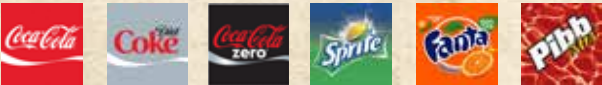
Maine Root Soda 4.5
Blueberry, Root Beer, Ginger Brew

Fresh Brewed Iced Tea 3.5

Saratoga Spring Water 28 oz 4.5

Hot Tea - Assorted Variety 4
Twinings™ of London

Assorted Soft Drinks 3



Scan here for Market Prices

Ask Your Server about for Your Next Event!

