

## 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**

Raw & Chilled

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 Lobstah Tall, 135 Grande, 165 Short, 85 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

13

12

MP

8

7

8

15

MP

16

15

14

Old Bay, Cocktail Sauce

**Steamed Shrimp** 

1/2 Lb, 13 1 Lb, 26

**Rocket Shrimp** 

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

**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

Guacamole

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

Add a Side of Pico De Gallo, 2

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!) **Angry Mussels** 

Chorizo, Tomatoes, Garlic, Onions, Ciabatta

1 Lb, 16 2 Lb, 31

More, 16

14

10

10

8

MP

21

MP

18

21

Less, 12

**Maine Chips** Hand-cut Potato Chips, Lobstah, Basil Aioli,

Melted Blue Cheese, Marinated Tomatoes

**Rhode Island Calamari** 

Sweet Cherry Peppers, Lobstah Ginger Sauce

**Devilish Good Eggs** Praline Bacon, Spiced Pecans. Add an Egg, 2

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

New England Clam Chowdah (Sunday-Thursday) Bacon, Spiced Oyster Crackers

Caesar Salad Romaine Hearts, House-Made Croutons, Reggiano-Parmesan **BLT Wedge** 

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

**Chopped Salad** 

Napa, Frisee, Roasted Corn, Cucumbers, Cranberries, Tomatoes,

Buttermilk Tarragon Dressing, House-Made Croutons

Add Blue or Goat Cheese, 2

## Salad Plates

Faroe Island Salmon Salad\*

23 Marinated, Short-Smoked, Chopped Salad, Buttermilk Tarragon Dressing

Add Blue or Goat Cheese, 2

**Chicken Caesar Salad** 

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

**Lobstah Cobb Salad** 

Romaine Hearts, Bacon, Tomatoes, Avocado, Blue Cheese,

**BLT Oyster Salad** 

Wedge Salad, Crispy Oysters

Substitute Sweet Potato Fries, add 1.

Fried Fishwich (Garth's Favorite)

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

**Crab Cake Sandwich** 

Lettuce, Tomato, Remoulade Sauce

Ford's Tacos 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** 

Peppers, Basil Aioli, Ciabatta

Grilled, Havarti Cheese, Arugula, Roasted Red

Ford's Burger\*

Ford's

**Favorite** 

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

Champagne Vinaigrette, Deviled Egg

Additional Substitutions May Include a Reasonable Upcharge.

205K

Lobstah Rolls - Over 100K Lobstahs Steamed and Shucked

Grand Mainer® - Whole Belly Clams, Chilled Lobstah, Mayo, 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

Shrimp Roll - Flash-Fried Shrimp, Lettuce, Remoulade Sauce 17

Clam Roll - Flash-Fried Whole Belly Clams, Lettuce, Tartar Sauce

All Rolls Available as Footlongs

Substitutions May Include a Reasonable Upcharge. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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

# 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)

Fish of the Day\*

Chef's Daily Feature

1/2 Rack & Tail 32 Pork Ribs, Sweet & Tangy BBQ Sauce, Lobstah Tail, Thin Fries – While They Last! 1/2 Rack & Crabcake, MP 1/2 Rack & 1/2 Alaskan Snow Crab Leg, MP Full Rack, 27

**Billy's Lobstah Tails** 

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

Filet Mignon & Crab Cake\*

Mashed Potatoes, Roasted Mushrooms, Au Jus 6oz Filet, 33 8oz Filet, 38 **Pecan Crusted Trout** 

Spiced Pecans, Citrus Chardonnay, Chorizo Mac & Cheese

Fish & Chips

MP

10

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

**Crab Cake** 

MP ".... held together by determination." -Tom Sietsema, Washington Post-Thin Fries, Remoulade Sauce

**Oyster & Shrimp Jambalaya** Andouille Sausage, Penne Pasta, Creole Sauce

Filet Mignon\*

Chorizo Mac & Cheese, Roasted Mushrooms, Béarnaise Sauce

6oz Filet, 27 8oz Filet, 32

18

9

**Potatoes** 

Faroe Island Salmon\* Marinated, Short-smoked, Mashed Potatoes, Dijon Cream Sauce

**New England Cod** 26 Cracker-Crusted Baked Cod, Jumbo Lump Crabmeat, Tarragon Butter Sauce, Mashed

**Alaskan Snow Crab Legs** MP 1 Lb or 2 Lbs, Steamed or Chilled, Grilled Corn

**Blackened Sea Scallops** 25 Penne, Tequila Lime Sauce, Sauteed Bell Peppers, Red Onion, 24 Filet Mignon Gulf Shrimp 23 Griller Chicken 18 Vegetarian 15

**Lobstah Tail** MP (Fried or Grilled)

3 Scallops (Blackened, Fried or Pan-Seared) 4 Shrimp (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

Basket of Six Ford's Famous Corn Muffins - W/ Maple Butter 2

## Sides

**Crinkle Cut Sweet Potato Fries** 5 **Broccolini** Coleslaw

**Green Beans & Pearl Onions** 4 **Chorizo Mac & Cheese** 8 **Thin Fries** 

**Grilled Corn on The Cob Hand-Cut Potato Chips Basil Mashed Potatoes** 

# Kids Menu

Mac & Cheese 7 Thin Fries **Batter Fried Fish** 8 Thin Fries **Popcorn Shrimp** 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** Thin Fries Petite Filet Mignon\* 15 Mashed Potatoes 1/2 Rack of Ribs 13 Thin Fries **Grilled Salmon\*** 10 Green Beans 9 Sautéed Shrimp Green Beans

**Maine Root Beer or Blueberry Float** 7 Vanilla Ice Cream

### Frozen Blueberry Lemonade Home-Made Frozen Lemonade, Wild Maine Blueberries 4.5

Coffee- Kona Blend Saratoga Sparkling Water 12 oz 3 Saratoga Spring Water 28 oz 4.5 **Decaf Coffee- Columbian Blend Hot Tea - Assorted Variety Maine Root Soda** 4.5 Blueberry, Root Beer, Ginger Brew Twinings<sup>™</sup> of London Fresh Brewed Iced Tea 3.5 **Assorted Soft Drinks** 



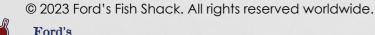
**Favorite** 

Scan here for Market Prices

Ask Your Server about



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3.5

3.5

3