

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, 54

Ford's Seafood Tower*

A Selection of 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, 16 Baker's Dz, 32
Cocktail Sauce

Lobstah Cocktail

Chilled, 1¼ 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, 14 1 Lb, 27

Rocket Shrimp

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

14

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

Guacamole

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

11



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, 18 2 Lbs, 35

Maine Chips

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

16

Rhode Island Calamari

Sweet Cherry Peppers, Lobstah Ginger Sauce

15

Devilish Good Eggs

Praline Bacon, Spiced Pecans. Add an Egg, 3

10

Fish Wings (When Available)

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

14

Ford's Tacos – Now Available to Share!

Blackened Fish or Flash-Fried Shrimp
6 Tacos, 26 9 Tacos, 38 12 Tacos, 49
Add a Side of Guacamole, 3
Corn Tortillas (GF) now available, please ask your server.

Soups & Small Salads

Lobstah Bisque (Friday & Saturday)

Sambuca Cream

9

New England Clam Chowdah (Sunday-Thursday)

Bacon, Spiced Oyster Crackers

8

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, House-Made Croutons, Cucumbers,
Cranberries, Tomatoes, Buttermilk Tarragon Dressing
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

22

Lobstah Cobb Salad

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

MP

Chicken Caesar Salad

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

16

Entrées

Maine Seafood Baskets

Thin Fries

Gulf Shrimp, 23 Ipswich Clams, 25 Sea Scallops, 25 Oysters, 24

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*

Basil Mashed Potatoes, Roasted Mushrooms, Au Jus
6oz, 34 8oz, 39

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!
½ Rack & Crab Cake, MP
½ Rack & ½ Lb Alaskan Snow Crab Leg, MP
Full Rack, 28

33

1¼ Lb Steamed Lobstah

Grilled Corn, Coleslaw
Make It a “Down East Feast”
Add a Soup of the Day, ½ Lb Steamahs
or ½ Lb Mussels, 16

MP

Filet Mignon*

Chorizo Mac & Cheese, Roasted Mushrooms, Au Jus
6oz, 28 8oz, 33

Billy's Lobstah Tails

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

Oyster & Shrimp Jambalaya

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

24

Fish & Chips

Cod, Thin Fries, Coleslaw, Tartar Sauce

19

-A Top 40 Dish, Washington Post 2013-

Blackened Sea Scallops

Penne, Tequila Lime Sauce, Sautéed Bell
Peppers, Red Onion
Filet Mignon 25 Gulf Shrimp 24
Grilled Chicken 19 Vegetarian 16

26



Faroe Island Salmon*

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

25

New England Cod

Cracker-Crusted Baked Cod, Lump Crab Meat,
Tarragon Butter Sauce, Basil Mashed Potatoes

27

Pecan Crusted Trout

Spiced Pecans, Citrus Chardonnay,
Chorizo Mac & Cheese

24

Crab Cakes

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

MP

Alaskan Snow Crab Legs

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

MP

Substitutions May Include a Reasonable Upcharge.



**Ford's
Favorite**

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) Cod, White American Cheese, Tartar Sauce, Lettuce, Tomato	16
 Crab Cake Sandwich Lettuce, Tomato, Remoulade Sauce	MP
Ford's Tacos Flour Tortillas, Napa, Chipotle Lime Dressing, Marinated Tomatoes, Radish Add a Side of Guacamole, 3 Blackened Fish or Flash-Fried Shrimp, Corn Tortillas (GF) now available, please ask your server.	17
Chicken Sandwich Grilled, Basil Aioli, Havarti Cheese, Roasted Red Peppers, Arugula, Ciabatta Bread	16
Ford's Burger* Smoked Cheddar Cheese, Lettuce, Tomato, Mustard-Mayo Add Crab Cake to Make it a Surf and Turf Burger, MP	15

Rolls

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

Lobstah Rolls - Over 100K ^{312K} 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	19
Shrimp Roll - Flash-Fried Shrimp, Lettuce, Remoulade Sauce	18
Clam Roll - Flash-Fried Whole Belly Clams, Lettuce, Tartar Sauce	21

All Rolls Available as Footlongs

Wicked Add-Ons

Lobstah Tail (Mike's Go To) (Fried or Broiled)	MP	4 Shrimp (Blackened, Fried or Pan-Seared)	8	1/2 Rack of Ribs	12
3 Scallops (Blackened, Fried or Pan-Seared)	10	Crab Cake	MP	1/2 Lb Alaskan Snow Crab Legs	MP
		Crispy Filet of Cod (Fried or Pan-Seared)	8	4 Fried Oysters	8

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


Mac & Cheese Thin Fries	7	Chicken Tenders Thin Fries	7
Batter Fried Fish Thin Fries	8	Petite Filet Mignon* Basil Mashed Potatoes	14
Popcorn Shrimp Thin Fries	8	Grilled Salmon* Green Beans	10
Hamburger Thin Fries, Add White American Cheese or Smoked Cheddar Cheese, 1	8	Sautéed Shrimp Green Beans	9
1/2 Lb Alaskan Snow Crab Legs Steamed or Chilled, Grilled Corn	14	1/2 Rack Ribs Thin Fries	13

Maine Root Beer or Blueberry Float 7
Vanilla Ice Cream

Thirsty?

 **Blueberry Lemonade** 5
Home-Made Lemonade, Blueberries, Lemons, Mint

Maine Root Soda Blueberry, Root Beer, Ginger Brew	4.5	Coffee Columbian Regular or Decaf	3.5
Fresh Brewed Iced Tea	3.5	Hot Tea - Assorted Variety Twinings™ of London	4
Saratoga Sparkling Water 12 oz	3	Assorted Soft Drinks	3.5
Saratoga Spring Water 28 oz	4.5	     	



Scan here for Market Prices

Ask Your Server about  for Your Next Event!