

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 Lobstah
Short, 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

½ 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

½ 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 Bread

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

26

Filet Mignon

25

Gulf Shrimp

24

Grilled Chicken

19

Vegetarian

16

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

Cole Slaw, 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.

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.




= Ford's
Favorite

Hand-Helds

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

Fried Fishwich (Garth’s Favorite) 16
Cod, White American Cheese, Tartar Sauce, Lettuce, Tomato

 Crab Cake Sandwich MP
Lettuce, Tomato, Remoulade Sauce

Ford’s Tacos 17
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.

Chicken Sandwich 16
Grilled, Basil Aioli, Havarti Cheese,
Roasted Red Peppers, Arugula, Ciabatta Bread

Ford’s Burger* 15
Smoked Cheddar Cheese, Lettuce, Tomato, Mustard-Mayo
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.

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) MP
(Fried or Broiled)

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

4 Shrimp 8
(Blackened, Fried or Pan-Seared)

Crab Cake MP

Crispy Filet of Cod 8
(Fried or Pan-Seared)

1/2 Rack of Ribs 12

1/2 Lb Alaskan Snow Crab Legs MP

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

Kids Soft Drink, Juice or Milk 1.75

Mac & Cheese 7
Thin Fries

Batter Fried Fish 8
Thin Fries

Popcorn Shrimp 8
Thin Fries

Hamburger 8
Thin Fries
Add White American Cheese or Cheddar Cheese, 1

1/2 Lb Alaskan Snow Crab Legs 14
Steamed or Chilled, Grilled Corn

Chicken Tenders 7
Thin Fries

Petite Filet Mignon* 14
Basil 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?

 Frozen Blueberry Lemonade 5
Home-Made Frozen Lemonade, Wild Maine Blueberries

Maine Root Soda 4.5
Blueberry, Root Beer, Ginger Brew

Fresh Brewed Iced Tea 3.5

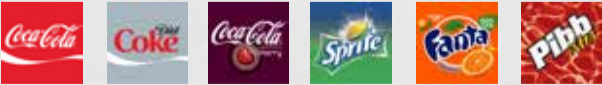
Saratoga Sparkling Water 12 oz 3

Saratoga Spring Water 28 oz 4.5

Coffee 3.5
Columbian Regular or Decaf

Hot Tea - Assorted Variety 4
Twinings™ of London

Assorted Soft Drinks 3.5

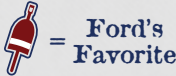


Scan here for Market Prices

Ask Your Server about for Your Next Event!



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