fresh-off-the-hook seafood

FORD'S FISH SHACK®

EST. 2010

CELEBRATING 10+ YEARS!

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
1/2 Dz, 16 Baker's Dz, 32
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 1/2 Lb, 14 1 Lb, 27
Old Bay, Cocktail Sauce

Rocket Shrimp 14
Crispy Shrimp, Chili Garlic Sauce, Thin Beans, Asian Slaw

Ipswich Clam Appetizer Pint, 16 Quart, 31
Fried Whole Belly Clams, Tartar Sauce

Smoked Salmon Bruschetta 12
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! MP
A New England Classic - Steamed Long Neck Clams, Beer, Onions,
Bacon, Red Pepper Flakes (Available Plain for the New England Natives!)

Angry Mussels 1 Lb, 18 2 Lb, 35
Chorizo, Tomatoes, Garlic, Onions, Ciabatta

Maine Chips 16
Hand-cut Potato Chips, Lobstah, Basil Aioli,
Melted Blue Cheese, Marinated Tomatoes

Rhode Island Calamari 15
Sweet Cherry Peppers, Lobstah Ginger Sauce

Devilish Good Eggs 10
Praline Bacon, Spiced Pecans. Add an Egg, 3

Fish Wings (When Available) 14
Bone-in, Flash-Fried, Buffalo Sauce, Celery Root Slaw,
Blue Cheese Dressing

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) 9
Sambuca Cream

New England Clam Chowdah (Sunday-Thursday) 8
Bacon, Spiced Oyster Crackers

Caesar Salad 8
Romaine Hearts, House-Made Croutons, Reggiano-Parmesan

BLT Wedge 10
Iceberg, Bacon, Grape Tomatoes, Radishes, Blue Cheese Crumbles,
Green Goddess Dressing

Chopped Salad 8
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

BLT Oyster Salad 22
Wedge Salad, Crispy Oysters

Lobstah Cobb Salad MP
Romaine Hearts, Bacon, Tomatoes, Avocado, Blue Cheese,
Champagne Vinaigrette, Deviled Egg

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

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, Havarti Cheese, Arugula, Roasted Red
Peppers, Basil Aioli, Ciabatta

Ford's Burger* 15
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.

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

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.

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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)

Fish of the Day* MP
Chef's Daily Feature

1/2 Rack & Tail 33
Pork Ribs, Sweet & Tangy BBQ Sauce, Lobstah Tail, Thin Fries – While They Last!
1/2 Rack & Crab Cake, MP
1/2 Rack & 1/2 Lb Alaskan Snow Crab Leg, MP
Full Rack, 28

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

Filet Mignon & Crab Cake*
Basil Mashed Potatoes, Roasted Mushrooms, Au Jus
6oz, 34 8oz, 39

Pecan Crusted Trout 24
Spiced Pecans, Citrus Chardonnay, Chorizo Mac & Cheese

Fish & Chips 18
Cod, Thin Fries, Coleslaw, Tartar Sauce
-A Top 40 Dish, Washington Post 2013-

Oyster & Shrimp Jambalaya 24
Andouille Sausage, Penne Pasta, Creole Sauce
Topped with Gulf Shrimp and Fried Oysters

Crab Cake MP
Cole Slaw, Thin Fries, Remoulade Sauce
"... Held together by determination."
-Tom Sietsema, Washington Post

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

Faroe Island Salmon* 23
Marinated, Short-Smoked, Basil Mashed Potatoes, Dijon Cream Sauce

New England Cod 27
Cracker-Crusted Baked Cod, Jumbo Lump Crabmeat, Tarragon Butter Sauce, Basil Mashed Potatoes

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

Blackened Sea Scallops 26
Penne, Tequila Lime Sauce,
Sautéed Bell Peppers, Red Onion,
Filet Mignon 25 Gulf Shrimp 24
Grilled Chicken 19 Vegetarian 16

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
Crinkle Cut Sweet Potato Fries 5
Broccolini 4
Coleslaw 4
Green Beans & Pearl Onions 4
Chorizo Mac & Cheese 8
Thin Fries 4
Grilled Corn on The Cob 4
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 Smoked 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 of 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 Ford's Wicked Catering for Your Next Event!

= Ford's Favorite

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