

T A V E R N M E N U



R A W B A R

RAW OYSTERS OF THE DAY M.P

JUMBO SHRIMP COCKTAIL 4 EA

S O U P + S A L A D

CLASSIC WEDGE (GF) 17

Iceberg lettuce, cherry tomatoes, pork belly, blue cheese dressing

HOUSE CAESAR 16

Romaine, parmigiano reggiano, house-caesar dressing, garlic croutons

SALAD ADDITIONS: GRILLED OR BLACKENED SALMON +12 SHRIMP +12 CHICKEN +8

SOUP OF THE DAY M.P

GUMBO 12 | 14

M A I N S

GRILLED STEAK FRITES (GF) 32

8 oz flank, chimichurri sauce

MISO GLAZED ATLANTIC SALMON 32

Steamed jasmin rice, mirin, sake, ginger, scallions, sesame seeds

FISH + CHIPS 32

Haddock, cornmeal dredge, house tartar sauce

FRIED SEAFOOD PLATTER 36

Haddock, jumbo shrimp, whole-belly clams, cornmeal dredge, house tartar sauce

S M A L L P L A T E S

STEAMED MUSSELS (GF) 22

Poblano chili broth, grilled bread

CRAB CAKES 22

Lump crab, bread crumbs, parsley, lemon, scallions, house tartar sauce

BEALS ISLAND FRIED 20

WHOLE-BELLY CLAMS

Cornmeal dredge, house tartar sauce

CRISPY BRUSSELS SPROUTS 18

Smoked pork belly, crumbled blue cheese, fig gastrique

HOUSE-CUT ONION RINGS 12

Cornmeal dredge, old bay aioli

HOUSE-CUT FRENCH FRIES 8

VEGETABLE OF THE DAY 8

S A N D W I C H E S

DEER ISLAND RACHEL 22

Fried haddock, swiss, coleslaw, thousand island dressing, sliced rye

GRILLED CHICKEN SANDWICH 22

Smoked pork belly, lettuce, tomato, onion, green goddess aioli, brioche bun

CLASSIC BURGER 20

Half-pound grass-fed angus, lettuce, tomato, red onion, brioche bun

ADDITIONAL BURGER TOPPINGS: 2 EA

Smoked Pork Belly
Swiss, Cheddar or Blue Cheese

*** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions***

K I D S ' M E N U

CHICKEN FINGERS + HOUSE-CUT FRIES 12

cornmeal dredge

GRILLED CHEESE SANDWICH + HOUSE-CUT FRIES 12

Sliced cheddar, brioche bun

PASTA + BUTTER SAUCE 12

H A P P Y H O U R

HOURS

WED - SUN
3-5 PM

2 5 % O F F

B E E R , W I N E , C O C K T A I L S

S M A L L B I T E S 1 0

VEGETABLE SPRING ROLLS

Sweet chili sauce

FRIED JALAPENO POPPERS

Old bay aioli

BUFFALO MAC + CHEESE BITES

Old bay aioli

BEEF EMPANADAS

Pico de gallo

C U P O F S O U P 9

SOUP OF THE DAY

GUMBO

S I D E S

HOUSE-CUT FRENCH FRIES 6

HOUSE-CUT ONION RINGS 9

**L I V E
M U S I C**

5 - 7:30

**E V E R Y
W E D N E S D A Y , T H U R S D A Y & S U N D A Y**

**\$ 5 C O V E R C H A R G E P E R T A V E R N
P A T R O N , E X C L U D I N G C H I L D R E N**

T H A N K Y O U F O R Y O U R P A T R O N A G E

**THE HOMEPORT INN & TAVERN
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P R I V A T E E V E N T S

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G I F T C E R T I F I C A T E S

Gift certificates are available for purchase at the bar or
inquire with your server.
