

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, Lobstah Claws Short, 89 Tall, 139 Grande, 165 Add a Trio of Oyster Shooters, 20
Ford’s Signature Oyster Shooters Single, 7 3 for 20 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 Lobstah Claws, 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 3

 Steamed Shrimp Old Bay, Cocktail Sauce 1/2 Lb, 14 1 Lb, 27	Angry Mussels Chorizo, Tomatoes, Garlic, Onions, Ciabatta 1 Lb, 18 2 Lb, 35
Rocket Shrimp Crispy Shrimp, Chili Garlic Sauce, Thin Beans, Asian Slaw 14	Maine Chips Hand-cut Potato Chips, Lobstah, Basil Aioli, Melted Blue Cheese, Marinated Tomatoes 16
Ipswich Clam Appetizer Fried Whole Belly Clams, Tartar Sauce Pint, MP Quart, MP	Rhode Island Calamari Sweet Cherry Peppers, Lobstah Ginger Sauce 15
Smoked Salmon Bruschetta Tomatoes, Balsamic Reduction, Basil, Red Onion, Goat Cheese, Ciabatta Bread 13	Devilish Good Eggs Praline Bacon, Spiced Pecans. 13
Guacamole Avocados, Tomatoes, Red Onions, Cilantro, Lime Juice & Tortilla Chips Add a Side of Pico de Gallo, 2 13	Fish Wings (When Available) Bone-in, Flash Fried, Buffalo Sauce, Celery Root Slaw, Blue Cheese Dressing 16
 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	Ford’s Tacos - Now Available to Share! Blackened Fish or Flash-Fried Shrimp 6 Tacos, 28 9 Tacos, 42 12 Tacos, 56 Add a Side of Guacamole, 3 Corn Tortillas (GF) now available, please ask your server.


Soups & Small Salads

Soup Duo 10 A Cup of Ford's Famous Lobstah Bisque and Clam Chowdah	
Lobstah Bisque Sambuca Cream 9	New England Clam Chowdah Bacon, Spiced Oyster Crackers 8
Chopped Salad Napa, Frisee, Roasted Corn, Cucumbers, Cranberries, Tomatoes, Buttermilk Tarragon Dressing, House-Made Croutons Add Blue or Goat Cheese, 2 8	Caesar Salad Romaine Hearts, House-Made Croutons, Reggiano-Parmesan 8
	 BLT Wedge Iceberg, Bacon, Grape Tomatoes, Radishes, Blue Cheese Crumbles, Green Goddess Dressing 11

Salad Plates

 Faroe Island Salmon Salad* Marinated, Short-Smoked, Chopped Salad, Buttermilk Tarragon. Add Blue or Goat Cheese, 2 23	Lobstah Cobb Salad Romaine Hearts, Bacon, Tomatoes, Avocado, Blue Cheese, Champagne Vinaigrette, Deviled Egg MP
BLT Oyster Salad Wedge Salad, Crispy Oysters 23	Chicken Caesar Grilled Chicken Breast, House-Made Croutons, Reggiano-Parmesan 17

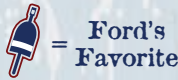
Entrées

Maine Seafood Baskets Thin Fries Gulf Shrimp 24 Ipswich Clams MP Sea Scallops 26 Oysters 25 Pick Any 2: 25 Pick 4: 40 Add 4oz Fried Cod, 9 Add Lobstah Tail, MP Add Crab Legs, MP (Shrimp and Scallops Available Pan-Seared or Blackened)		Filet Mignon & Crab Cake* Mashed Potatoes, Roasted Mushrooms, Au Jus 6oz Filet, 36 8oz Filet, 41	
Fish of the Day* Chef's Daily Feature MP	Billy's Lobstah Tails Your choice: Fried or Broiled Thin Fries, Grilled Corn, Melted Butter 2 Tails, MP 3 Tails, MP	Faroe Island Salmon* Marinated, Short-Smoked, Mashed Potatoes, Dijon Cream Sauce 26	
1/2 Rack & Tail 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 Legs, MP Full Rack, 30 35	Oyster & Shrimp Jambalaya Andouille Sausage, Penne Pasta, Creole Sauce Topped with Gulf Shrimp and Fried Oysters 25	New England Cod Cracker-Crusted Baked Cod, Jumbo Lump Crabmeat, Tarragon Butter Sauce, Basil Mashed Potatoes 27	
1 1/4 Lb Steamed Lobstah Grilled Corn & Coleslaw Make It a "Downeast Feast", Add a Soup of the Day & 1/2 Lb Steamahs or 1/2 Lb of Mussels, 16 MP	Fish & Chips Cod, Thin Fries, Coleslaw, Tartar Sauce 23 -A Top 40 Dish, Washington Post 2013-	Pecan Crusted Trout Spiced Pecans, Citrus Chardonnay, Chorizo Mac & Cheese 25	
Filet Mignon* Chorizo Mac & Cheese, Roasted Mushrooms, Au Jus 6oz Filet, 30 8oz Filet, 36	Blackened Sea Scallops Penne Pasta, Tequila Lime Sauce, Sautéed Bell Peppers, Red Onion Grilled Chicken, 19 Gulf Shrimp, 25 Filet Mignon, 26 Vegetarian, 16 28	 Crab Cakes Thin Fries, Coleslaw, Remoulade Sauce ".... Held together by determination." -Tom Sietsema, Washington Post MP	
Alaskan Snow Crab Legs 1 Lb 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.



Hand-Helds

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

Fried Fishwich 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.	18
Chicken Sandwich Grilled, Havarti Cheese, Arugula, Roasted Red Peppers, Basil Aioli, Ciabatta	16
Ford's Burger* Mustard-Mayo, Lettuce, Tomato, Smoked Cheddar Cheese. 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 472K Lobstahs Steamed and Shucked	MP
Grand Mainer™ - Chilled Lobstah, Mayo, Crispy Whole Belly Clams, Lettuce, Remoulade Sauce	
Traditional - Chilled, Mayo Dressing	
Connecticut Style - Sautéed, Warm Butter	
Surf & Turf - Sautéed Lobstah, Tenderloin Tips, Horseradish Cream	
Oyster Roll - Crispy Oysters, Lettuce, Remoulade Sauce	22
Shrimp Roll - Flash-Fried Shrimp, Lettuce, Remoulade Sauce	21
Clam Roll - Flash-Fried Whole Belly Clams, Lettuce, Tartar Sauce	MP
<div>All Rolls Available as Footlongs</div>	

Wicked Add-Ons

<div>Lobstah Tail (Mike's Go To) (Fried or Broiled)</div>	MP	4 Shrimp (Blackened, Fried or Pan-Seared)	8	1/2 Rack of Ribs	13
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)	9	4 Fried Oysters	8
<div>Basket of Ford's Famous Corn Muffins - W/ Maple Butter 3</div>					






Sides


Basil Mashed Potatoes	4	Coleslaw	4	Thin Fries	4
Crinkle Cut Sweet Potato Fries	5	Green Beans & Pearl Onions	5	Grilled Corn on The Cob	4
Broccolini	5	Chorizo Mac & Cheese	8	Hand-Cut Potato Chips	4

Kids Menu

Kid's Soft Drink, Juice or Milk 2					
Mac & Cheese Thin Fries	7	Chicken Tenders Thin Fries			8
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 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 of Ribs Thin Fries			14
<div>Maine Rootbeer or Blueberry Float 7 Vanilla Ice Cream</div>					

Thirsty?

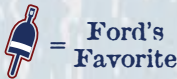
 Frozen Blueberry Lemonade 5 Home-Made Frozen Lemonade, Wild Maine Blueberries					
Maine Root Soda Blueberry, Root Beer, Ginger Brew	4.5	Coffee Columbian, Regular or Decaf			4
Fresh Brewed Iced Tea	3.5	Hot Tea- Assorted Variety Twinings™ of London			4
Saratoga Sparkling Water 12 oz	3	Assorted Soft Drinks			3.5
Saratoga Spring Water 28 oz	4.5				
		   			



Scan here for Market Prices

Ask Your Server about  for Your Next Event!

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