



Maine Brewed Draft Beers

Allagash White 5

Baxter Stowaway IPA 5

Sebago Boathouse Brown Ale 5

Shipyard Blue Fin Stout 5

Bottled Beers

Budweiser 4

Bud Light 4

Palm Belgium Amber Ale 5

Shipyard Export 4.50

Guinness 16 oz Can 5

Amstel Light 4.50

Sam Adams Lager 4.50

Clausthaler (Non alcoholic) 4.50

Heineken 4.50

Our Specialty Cocktails

Blueberry Cosmo

Stoli Blueberry Vodka, Cointreau Orange Liqueur and White Cranberry Juice finished with Fresh Blueberries served in a Chilled Glass 9

Orange Citrus Mojito

Bacardi O Rum, Cointreau Orange Liqueur, Orange Juice & Lime Juice with a Splash of Seltzer shaken with Fresh Mint and sugar and served on the Rocks with an Orange Wedge 8

Byrnes Bleu

Your Choice of Gordon's Gin or Boru Irish Vodka Well Stirred with a Hint of Dry Vermouth & Garnished with Bleu Cheese Stuffed Olives 7

Mango White

Absolut Mango Infused Vodka, Cointreau Orange Liqueur, Splash of Rose's Lime Juice & Shaken with White Cranberry Juice 8

Casco Bay Breeze

Absolut Citron Vodka, Chambord Black Raspberry Liqueur, Pama Pomegranite Liqueur Shaken with Cranberry Juice & Finished with a Sugar Rim 9

Ultimate Cosmopolitan

Grey Goose Vodka, Smirnoff Cranberry Vodka, Cointreau Orange Liqueur, Splash of Rose's Lime Juice & Cranberry Juice served in a Chilled Glass with a "Twist," a Lemon Stuffed Olive 10

Sebasco Sunset Martini

Smirnoff Cranberry Infused Vodka, Stoli Razberi Vodka, Cointreau Orange Liqueur, Pineapple Juice & drop of Grenadine in the bottom of a Chilled Glass 9

White Chocolate Martini

Stoli Vanilla Vodka, White Crème De Cacao, Godiva White Chocolate Liqueur & Frangelico Hazelnut Liqueur served Straight Up with a Chocolate Rimmed Glass 10

“WELCOME ABOARD”

Please Enjoy your Dining Experience in the City of Ships.

Colossal Gulf Shrimp Cocktail

The Admiral's Flagship Starter, Wild Caught Gulf Shrimp served with our Signature Guinness Bloody Mary Cocktail Sauce \$12

Fresh Maine Oysters

A Half Dozen Locally harvested from Maine waters served on the Half Shell with Lemon and our Guinness Bloody Mary cocktail sauce \$14 *Add Additional Oysters each \$2.50*

Oyster Shooter

A Fresh Shucked Oyster, Premium Vodka and our Guinness Bloody Mary Cocktail Sauce served in a Cocktail Shooter Rimmed with Special Seasoning. Bet You can't have just One! \$7

Escargot Stuffed Mushroom Caps

This Delicacy is Roasted with Wine and Herbed Garlic Butter Then topped with Shaved Parmesan and Asiago Cheeses \$8

Pan Seared Duck Sausage

These Succulent Sausages are All natural and full of Flavor. Served with Orange Horseradish Marmalade \$9

Baked Onion Soup

A Crock of Hearty Soup Baked topped with Croutons, Swiss and Shaved Parmesan and Asiago Cheeses \$7 Cup \$4

“STEAKHOUSE SALADS”

The Admiral Wedge

Taste what has made Steakhouses Famous... Crisp Iceberg Lettuce, Vine Ripe Tomato, Crumbled Apple wood Smoked Bacon Drizzled with Our Roquefort Dressing \$7

Steakhouse Caesar

There is Nothing Skimpy about this Classically prepared Salad with Crisp Romaine tossed in Our Tableside Caesar Dressing and topped with Shaved Parmesan and Asiago Cheeses and Anchovies Full Size Caesar \$8 Petite Caesar \$4

The Master Chief's Chopped Salad

Our Signature Salad Featuring Crisp Romaine and Iceberg Lettuce, Red Onion, Vine ripe Tomato, Cucumber, Apple Wood Smoked bacon, Chopped Egg, Blue Cheese crumbles and our Tangy House Made Vinaigrette \$9 Petite Chopped \$5

Add Tenderloin Tips to any Salad \$10

Add Sautéed Gulf Shrimp to any Salad \$6

Add Roasted Salmon to any Salad \$9

Add Pan Seared Chicken Breast to any Salad \$6

“STEAKS”

“AGED 100% Certified Black Angus”

All Steaks are served with Your Choice of:

**BAKED POTATO, STEAKHOUSE RICE, RICE PILAF, CHEESY GRITS OR
GARLIC SMASHED MAINE POTATOES**

And Your Selection of:

BEARNAISE SAUCE, MARCHAND DU VIN BUTTER,

HORSERADISH CRÈME SAUCE, BLUE CHEESE BUTTER or AU POIVRE

CENTER CUT NEW YORK SIRLOIN

8 oz \$17 12 oz \$23 16 oz \$30

CENTER CUT FILET MIGNON

6 oz \$21 12 oz \$365

TENDERLOIN TIPS

6 oz. \$17

The DELMONICO

12 oz \$23 20 oz \$35

THE BATTLESHIP STEAK

24 oz BONELESS RIBEYE \$39

THE ADMIRAL TERES MAJOR

8 oz Shoulder Tenderloin \$20

MAKE IT SURF AND TURF

Add a Skewer of sautéed gulf shrimp \$5.95

ADD SAUTEED MUSHROOMS \$1

ADD SAUTEED ONIONS \$1

“THE HARBOR AND BEYOND”

All Entrees are accompanied by Your Choice of:
**BAKED POTATO, STEAKHOUSE RICE, RICE PILAF, CHEESY GRITS OR
GARLIC SMASHED MAINE POTATOES**

Add a Sautéed Gulf Shrimp Skewer to any entree \$5.95

DUCK BREAST

Pan Seared and served with our Spicy Maine Blueberry Sauce \$17

PT 109 PORK PORTERHOUSE

A Generous Portion of Grilled Pork topped with Roasted Garlic Onion Jelly \$17

BULL HALSEY'S LEMON CHICKEN PICATTA

Sautéed with Fresh Lemon & Capers \$16

LIFEBOAT RACK OF LAMB

A Mouthwatering Rack Rubbed in Garlic and Herbs and Roasted to Perfection

Half Rack \$29 Full Rack \$45

WALK THE PLANK ATLANTIC SALMON FILET

Cedar Plank Roasted Locally Harvested Salmon Filet Finished with Sautéed Spinach and Béarnaise \$17

SEAFOOD STEAK OF THE DAY

The Freshest Selection Available Market Price

GOAT LOCKER MIXED GRILLE

Daily Chef Selection of Meats served with A Sauce Market Price

THE AEGIS SIRLOIN BURGER

A Destroyer Size House 100% Angus Burger on a Fresh Baked Roll, Crisp Lettuce and Vine Ripe Tomato and Red Onion with Your Choice of Cheese \$10 Add Apple wood Smoked Bacon \$2.50

"PASTA DISHES"

"THE DINGHY" ROASTED WILD ROASTED VEGETABLE & MUSHROOM RAVIOLI

Roasted Vegetable & Mushroom Stuffed Ravioli topped with Butter Cream Sauce \$14

LOBSTER RAVIOLI

Lobster stuffed Ravioli topped with a Creamy Tomato Basil Sauce \$21

"ALONG SIDES"

CREAMED SPINACH - SAUTEED BRUSSEL SPROUTS –Creamed Corn

VEGETABLE OF THE DAY

GNOCCHI SAUTEED WITH BROWN BUTTER

Gnocchi AU GRATIN with SMOKED BACON, PARMESAN AND ASIAGO CHEESES

Small Portion serves 1-2 \$4 Large (Serves 2-3) \$6

Before Going Ashore

- The Mast Gourmet Carrot Cake Tower \$8**
The Chocolate Church Grand Finale Cake \$8
Tall Boston Cream Pie \$8
Fantail Featured Cheesecake \$7
White Caps Crème Brulee \$7
Sea Widow Hot Fudge Cake \$6

Single Malt & Aged Whiskey Selections

Glenlivet 12 yr	\$9	Oban 14 yr	\$11
Talisker 10 yr	\$11	Lagavulin 16 yr	\$12
Redbreast 12 yr Aged Irish Whiskey	\$11	Chivas Regal 12 yr	\$8

Desserts In A Glass

Warre's King Tawny Port	\$6	Warre's LBV Port	\$8
Courvoisier VSOP	\$8	B & B	\$8
Hennessy VS	\$7	Romana Black	\$7
Stinger (Brandy & White Crème De Menthe)	\$7	Sambuca Romana	\$7

Coffee Drinks

Millionaire's Coffee	\$9	Irish Coffee	\$7.50
Bailey's Irish Cream, Kahlua, Frangelico Liquor and Coffee		Tullamore Dew Irish Whiskey, Coffee, Sugar and Whipped Cream	
Hot Irish Nut	\$9	Bailey's & Coffee	\$7
Bailey's Irish Cream, Frangelico Liquor, Disaronno Amaretto, Coffee and Whipped Cream		Bailey's Irish Cream, Coffee and Whipped Cream	

ADMIRAL STEAKHOUSE WINE LIST

WHITE WINES

	GLASS	BOTTLE
1 PINOT GRIGIO, SALVALAI, Venetie, Italy	6	24
2 PINOT GRIGIO, ST MICHAEL EPPAN, Alto Adige, Italy	9	36
22 SAUVIGNON BLANC, SANTA RITA "120", Rapel Valley, Chile	6	24
21 SAUVIGNON BLANC, WHITEHAVEN, New Zealand	8	32
140 CHENIN BLANC-VIOGNER, PINE RIDGE, Napa Valley, California	8	32
160 POUILLY FUISSE, LABOURE ROI, Burgundy, France		45
34 CHARDONNAY, WILLIAM HILL 'CENTRAL COAST', California	6	24
35 CHARDONNAY, LLAI LLAI, Bio Bio Valley, Chile	8	32
32 CHARDONNAY, RODNEY STRONG "CHALK HILL", Sonoma, California	10	40
40 RIESLING, RUDI WIEST "RHEIN RIVER", Rheinhessen, Germany	7	28
50 WHITE ZINFANDEL, KENWOOD, Sonoma, California	6	24

CHAMPAGNE & SPARKLING WINES

60 BRUT, KENWOOD 'YULUPA', California	9	
64 PROSECCO EXTRA DRY, CARPENE MALVOLTI, Italy		35
63 CHAMPAGNE, HEIDSIECK & CO MONOPOLE 'BLUE TOP', Champagne, France		70

RED WINES

70 PINOT NOIR, MACMURRAY RANCH, Sonoma, California	8	32
72 PINOT NOIR, DAVID BRUCE, Central Coast, California		45
84 MERLOT, RED ROCK, California	6	24
210 CARMENERE, SANTA RITA MEDALLA REAL, Colchagua Valley, Chile	9	36
190 CHIANTI CLASSICO, ROCCA DELLE MACIE, Tuscany, Italy	8	32
90 SHIRAZ, NINE STONES 'BAROSSA', Barossa Valley, Australia	7.50	30
91 GRENACHE-SHIRAZ, D'ARENBERG "D'ARRY'S", McLaren Vale, Australia	9	36
200 TEMPARANILLO, TORO DEHESA GAGO "G", Castillo Y Leon, Spain	8.50	34
103 MALBEC, DON MIGUEL GASCON, Mendoza, Argentina	8	32
102 MALBEC, SALENTEIN 'RESERVE', Valle de Uco, Argentina	10	40
170 RED BLEND, FRONTIER LOT NO. 92 BY FESS PARKER, California	6	24
112 PETITE SIRAH, FOPPIANO, Russian River Valley, California	8.50	34
127 CABERNET SAUVIGNON, WILLIAM HILL, Central Coast, California	6	24
121 CABERNET SAUVIGNON, SANTA RITA 'RESERVA', Casablanca Valley, Chile	7.50	30
125 CABERNET SAUVIGNON, RODNEY STRONG, Sonoma, California	10	40
127 CABERNET SAUVIGNON, MERRYVALE, Napa, California		59
126 CABERNET SAUVIGNON, SILVER OAK, Alexander Valley, California		95
180 BAROLO, MARCHESI DI BAROLO, Barolo, Italy		82
220 BRUNELLO, CAMIGLIANO BRUNELLO DI MONTALCINO, Tuscany Italy		89
133 ZINFANDEL, DRY CREEK VINEYARDS HERITAGE, Sonoma, California	8.50	34