

The Thistle Inn

55 OAK STREET BOOTHBAY HARBOR 207-633-3541 SERVING DINNER AT 5PM INFO@THETHISTLEINN.COM
ROOM RATE \$159 INCLUDING BREAKFAST

THE THISTLE INN, BUILT IN 1861 AS THE HOME OF A PROMINENT SEA CAPTAIN, HAS BEEN WELCOMING GUESTS SINCE 1960. OUR TAVERN & GRILL OFFERS THE PERFECT MIX OF FINE CUISINE AND CASUAL FARE, WITH A FOCUS ON LOCAL INGREDIENTS FROM OUR REGION'S FARMERS AND FISHERMEN. SIX GUEST ROOMS, NAMED AFTER SCHOONERS THAT HAVE VISITED THE WATERS OF BOOTHBAY HARBOR, ARE REMODELED WITH MODERN CONVENIENCES WHILE RETAINING PERIOD DETAILS. OVERNIGHT GUESTS ARE INVITED TO ENJOY OUR DELICIOUS BREAKFAST AND A SHORT STROLL BRINGS YOU TO THE HEART OF BOOTHBAY HARBOR WHERE YOU CAN ENJOY THE SHOPS, GALLERIES AND PORT ACTIVITIES.

APPETIZERS

GLIDDEN POINT OYSTERS	15
Half Dozen Chilled Oysters Served with a Pomegranate-Lime Mignonette	
THISTLE TUNA TARTAR	12
Sushi Grade Yellowfin Tuna Tossed in a Soy-Ginger and Sesame Glaze, with Sriracha Crème Fraîche	
LOBSTER SPRING ROLL	12
Sweet Thai Chili Sauce and Candied Citrus Zest	
HEIRLOOM CAPRESE	12
Organic Tomatoes, Fresh Basil, Buffalo Mozzarella and aged Balsamic Reduction	
THISTLE HOUSE SALAD	9
Organic Spring Greens tossed with your choice of dressing, English Cucumbers and Plum Tomatoes	
GRILLED CAESAR SALAD	9
Lightly Grilled Romaine, Shaved Asiago Cheese, Anchovy Fillets, and Garlic Croutons	
SPINACH AND SHIITAKE SALAD	9
Crumbled Chevre, Spicy Candied Pine Nuts tossed with Balsamic Vinaigrette	
FRIED OYSTER SALAD	16
Fresh Arugula and Julienned Roasted Peppers	
WATERCRESS SALAD W/ FUJI APPLE AND GORGONZOLA	12
Served with an Apple-Brandy Vinaigrette and Toasted Pistachios	
CRAB CAKES	12
Spicy Remoulade with a Shaved Vegetable Salad	
SAUTÉED MUSSELS	12
A Generous Portion of Fresh Maine Mussels Sautéed in a White Wine, Garlic, Tomatoes and Basil	

ENTREES

GRILLED ATLANTIC SALMON	25
Cucumber and Dill Horseradish Sauce with Sautéed Watercress and Jasmine Rice	
PAN SEARED SEA SCALLOPS	27
Creamy Lemon-Thyme Couscous, Portabella Mushroom, Arugula, and Red Peppers	
SEARED YELLOW FIN TUNA*	24
Sushi Grade Tuna Seared Rare with a Seared Black Bean and Cilantro Cake, and Julienne Vegetables	
SUMMER LOBSTER PAELLA	29
Fresh Maine Lobster, Chorizo, Mussels, Maine Shrimp, Chicken, and Crisp Saffron Risotto Cake	
LAZY LOBSTER	29
Local Maine Lobster served with Rich Mascarpone and Tarragon Risotto, Sautéed Asparagus and Roma Tomato	
BAKED HADDOCK	18
Topped with a Fire Roasted Red Pepper Aioli, Jasmine Rice and Sautéed Vegetables	
FRUITS DE MER	25
Mussels, Maine Shrimp, Fresh Scallops, Curry, Black Garlic, over Angel Hair Pasta	
BAKED SPAGHETTI SQUASH	16
Smoked Tomato Coulis and Black Beans with Wilted Spinach and Shiitake Mushrooms	
DOMESTIC LAMB RACK	28
Black Garlic Mashed Potatoes and Sautéed Spinach and Julienned Vegetables	
HOUSE AGED STEAKS	28
Select your favorite cut of Steak all aged in house for 30 days	
8 oz Filet Mignon or 16 oz Ribeye	
All Steaks Served with Celeriac and Gorgonzola Mashed Potatoes, Grilled Asparagus and Portabella Mushrooms	

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THE THISTLE INN OFFERS AN EXTENSIVE WINE LIST & DAILY SPECIALS THAT HIGHLIGHT SEASONAL SELECTIONS & LOCAL INGREDIENTS. DINNING IS AVAILABLE INSIDE OR OUTSIDE ON OUR PORCH.

THE DORY PUB

HOMEMADE PIZZA	10	DORY BURGER	10
House made hand tossed pizza with 2 toppings: Pepperoni, chorizo, grilled chicken, bacon, red peppers, red onion, garlic, tomatoes, spinach, jalapenos, artichoke hearts, mushrooms, swiss, fresh mozzarella, blue cheese (additional toppings \$1 each)		8 oz Fresh Beef Patty & Hand Cut Fries Bacon, red peppers, red onion, garlic, tomatoes, spinach, jalapenos, artichoke hearts, mushrooms, swiss, fresh mozzarella, blue cheese (toppings \$1 each)	
QUESADILLAS	6	SAUTÉED MUSSELS	12
Peppers, Onion, Tomatoes, Cheddar Cheese, Homemade Roasted Salsa with addition of Chicken +\$2, Chorizo Sausage +\$6, Shrimp +\$4		A Generous Portion of Fresh Maine Mussels Sautéed in a White Wine, Garlic, Tomatoes and Basil	
TRUFFLE FRIES	5	GRILLED TUNA WRAP	15
Truffle Oil and Kosher Salt		Fresh grilled tuna with a side salad	
SWEET POTATO FRIES	6	CRAB CAKES	14
With Horseradish Cream Sauce		Spicy Remoulade with Shaved Vegetable Salad	
CRISPY CHICKEN TENDERS	9	FISH AND CHIPS	13
Plain or Buffalo with Ranch or Creamy Blue Cheese		Served with French Fries and Cole Saw	
REUBEN	12	FRIED MAINE SHRIMP	13
Traditional Rueben with House-made Corned Beef		Served with French Fries and Cole Saw	

ENJOY OUR FULL APPETIZER, ENTREE AND DAILY SPECIALS IN THE DORY PUB

DESSERTS

ESPRESSO MARTINI	9	CRÈME BRÛLÉE DU JOUR	9
Pinnacle Espresso Vodka, Kahlua, Tia Maria and Espresso		Chef's Creation – Crème Brûlée Caramelized to Perfection	
MOCHA MINT BAVARIAN MARTINI	9	FRESH FRUIT AND LEMON CURD PASTRY	9
Bailey's Mint Chocolate, Coffee Liquor, Godiva White Chocolate Liquor		Fresh Fruit with Lemon Curd with Fruit Coulis	
CHOCOLATE MARTINI	9	CHOCOLATE DECADENCE	9
Van Gogh Chocolate Vodka, Godiva White and Dark Chocolate Liquor		Flourless Chocolate Cake and Fresh Strawberries	
EXTENSIVE PORT & DESSERT WINE SELECTION	8-15	WARM CHOCOLATE BROWNIE	9
		Whipped Cream and Choice of House Made Ice cream	
EXTENSIVE SINGLE MALT SCOTCH SELECTION	12-47		

PLEASE CALL FOR RESERVATIONS 207-633-3541