

The logo consists of a black anchor with a rope coiled around its shank. A white rope forms a circular frame around a gold-colored compass rose. The compass rose has eight points, with the cardinal directions being larger and more prominent. The background of the entire image is a light beige color with a repeating pattern of faint, cursive handwriting and nautical symbols like anchors and ropes.

44° NORTH
RESTAURANT
& PUB

APPETIZERS

Seafood Topped Mushrooms

Button mushrooms topped with seafood stuffing, scallop pieces, bacon and cheese - 10.00

Quesadilla

12" tortilla with chopped chicken, red onion and cheddar jack cheese - 7.00

- BUFFALO CHICKEN Quesadilla - 7.50
- BBQ CHICKEN Quesadilla - 7.50
- VEGGIE Quesadilla - 7.00
- GRILLED CHEESE - 6.00

Scallops Wrapped in Bacon

Native scallops wrapped in bacon and served with a side of mango chipotle sauce - 9.50

Calamari Rings

Topped with banana pepper rings and served with a side of marinara sauce - 9.00

Boneless Wings

Your choice of one of the following

- Buffalo Sauce - 7.50
- BBQ - 7.50
- Honey Hot - 7.50
- Mango Habanero - 7.50

Served with Bleu Cheese or Ranch Dressing

Steamed Mussels

Farm raised rope grown mussels steamed with fresh garlic and a splash of wine - 8.00

Wing Dings

Mini crispy chicken wings fried to perfection. 10 for 14.50 • 5 for 7.50

Nachos Grande

A heaping bowl of tortilla chips topped with chili, melted nacho cheese, shredded lettuce, chopped tomatoes and onion. Sour cream, salsa and guacamole served on the side - 9.50

Boom Boom or Buffalo Shrimp

Fried shrimp tossed in a tangy chili pepper sauce or buffalo sauce - 10.50

Trio Sampler

A sampling of Broccoli Bites, Mozzarella Sticks and Breaded Mushrooms - 8.50

Broccoli Cheese Bites

7.00

Breaded Mushrooms

6.00

Mozzarella Sticks

6.00

Fried Pickles

Hamburger pickle chips dipped in a golden butter batter then deep fried - 6.00

Fried Green Beans

Green beans coated in a crispy onion batter then deep fried - 6.00

Smother your Fries

Your choice of one of the following

- Chili & Nacho Cheese - 6.00
- Gravy & Shredded Cheese - 6.00
- Alfredo Sauce & Parmesan Cheese Crisps - 6.50

Shrimp Cocktail

Chilled jumbo shrimp served with our homemade cocktail sauce - 9.00

Spinach Artichoke Dip

Our creamy homemade dip served with tortilla chips - 8.00

Southwest Chicken Egg Rolls

Flour tortillas stuffed with an exciting blend of Southwestern-style ingredients then deep fried until golden brown - 9.00

Coconut Shrimp Spring Rolls

Coconut shrimp, carrots, celery, chopped onion in a light and crispy spring roll - 8.00

**SERVED
ALL
DAY**

HOUSE SPECIALTY

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

SOUP & SALAD

Served all day. We offer the following dressings: Italian, Ranch, French, Caesar, Bleu Cheese, Thousand Island, Raspberry Vinaigrette, Balsamic Vinaigrette, Balsamic Oil and Vinegar

Garden Salad

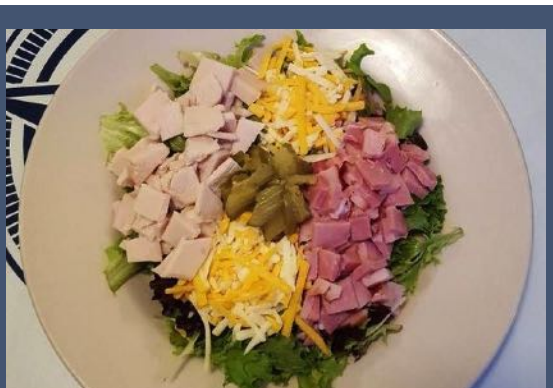
A bed of fresh greens, tomatoes, julienne carrot sticks, sliced cucumbers, red onion slices and herbed croutons - 7.00

Caesar Salad

Chopped romaine lettuce, grated parmesan cheese and herbed croutons tossed in a creamy Caesar dressing - 7.00

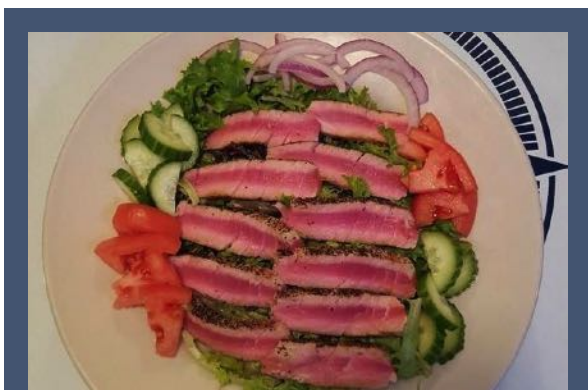
Blackened Bleu Salad*

A garden salad topped w/a sliced 10oz. spicy dragon steak and crumbled bleu cheese. Served w/bleu cheese dressing - 22.00



Chef Salad

A garden salad topped with deli sliced turkey, ham, pickle and shredded cheese - 11.00



Garden Salad Topped w/Garlic Pepper Tuna

A garden salad topped with garlic pepper seared tuna - 18.00

Top Your Salad!

- Calamari - 9.00
- Grilled Jumbo Shrimp - 7.00
- Boneless Buffalo Wings - 4.50
- Seasoned Grilled Chicken - 4.50
- Garlic Pepper Seared Tuna - 11.00
- Buffalo or Boom Boom Shrimp - 10.50

Cobb Salad

A garden salad topped with sliced seasoned chicken, bacon, sliced egg and crumbled bleu cheese - 11.00

Taco Salad

A garden salad served on a bed of fried tortilla chips with a side of chili, guacamole, sour cream and salsa - 11.00

French Onion Soup

Savory onions in a brown broth topped w/a slice of baguette and melted Swiss cheese - 5.50

Soup du Jour

Our soup of the day. Enjoy a cup or bowl. Ask your server.

Beef & Bean Chili

Beef, beans, onions and green peppers in a zesty tomato base. Topped with cheddar jack cheese. Bowl - 5.00 · Cup - 3.00
Add raw onion - .50

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ENTRÉES

ONLY AVAILABLE AFTER 4PM.

All entrées are served with your choice of potato and vegetable. Add a Side Salad for an extra - 3.00

Delmonico*

8 oz. juicy hand cut steak with our signature seasoning - 18.95

Rib Eye Steak*

12 oz. juicy hand cut steak served with your choice of Cajun seasoning or our signature seasoning - 21.95
Ranch Ribeye add 5.00

Pot Roast

Pot roast slow simmered in a savory beef brine, sliced and covered in gravy - 14.95

Teriyaki Tips*

10oz. tenderloin beef marinated in a sweet savory teriyaki sauce - 19.95

Sirloin Tips*

Tender cuts of beef sautéed with green peppers, onions, mushrooms and sherry - 18.95

Smothered Chicken

Two grilled chicken breasts topped with bacon, tomato and cheddar cheese.
Drizzled with ranch dressing - 14.50



Dragon Steak*

10 oz. tender steak seasoned with sweet & spicy chilies, chargrilled and thinly sliced.
A bit spicy but not overwhelming - 19.95

Grilled Chicken Breast

Two grilled chicken breasts with your choice of honey mustard glaze, BBQ sauce, a side of mango chutney or plain - 13.50

Hot Turkey Sandwich

Shredded turkey on a slice of white bread smothered with gravy served with stuffing and cranberry sauce - 10.95

PASTA

All angel hair pasta dishes are served with garlic bread. Add a Side Salad for an extra - 3.00

Chicken or Eggplant Parmesan

Breaded chicken breast or eggplant smothered in marinara sauce and served on a bed of pasta - 14.50

44 North Scallops or Shrimp

Your choice of either scallops or shrimp sautéed in a garlic wine sauce with onions and mushrooms served on a bed of pasta - 21.95

Angel Hair Pasta

Pasta topped with marinara sauce - 10.00

Alfredo or Scampi

One of the choices below served on a bed of pasta, smothered with our own creamy Alfredo sauce or Scampi Butter. Chicken (Alfredo Only) 14.50 · Jumbo Shrimp 19.95 · Shrimp/Scallop Combo 24.95

Manicotti

Three manicotti shells stuffed with a blend of four cheeses. Topped with marinara sauce and parmesan cheese - 13.50



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SEAFOOD

ONLY AVAILABLE AFTER 4PM.

All seafood dishes are served with your choice of potato and vegetable. Add a Side Salad - 3.00

Fisherman's Feast

Four fried favorites on one plate! - 29.95
Featuring Scallops, Clams, Shrimp & Haddock.
If all four are too much, choose two - 19.95

Fried Maine Scallops

18.95

Fried Maine Clams

18.95

Fried Shrimp

14.95

Fried Haddock

15.95



Parmesan Crusted Haddock

Haddock topped with our own secret parmesan crust. Drizzled with butter and baked to perfection - 16.95

Maine Combo*

8 oz. Delmonico Steak with your choice of one of the following fried seafood choices. Shrimp, Scallops, Clams or Haddock - 25.95

Baked Haddock

A generous portion of haddock drizzled with olive oil, lemon juice and dill. Try it sprinkled with Cajun seasoning - 15.95

Baked Stuffed Shrimp

Jumbo shrimp butterflied and topped with our homemade seafood stuffing - 16.95

Baked Stuffed Scallops

Maine scallops with our homemade seafood stuffing - 18.95
Baked Stuffed Shrimp/Scallop Combo - 19.95

Garlic Pepper Seared Tuna

8oz. tuna steak seasoned with black pepper & garlic lightly pan seared, sliced thin served with a side of sesame ginger thai chili oil - 18.95

Baked Haddock with Stuffing

Haddock topped with our homemade seafood stuffing - 17.95

Cedar Plank Salmon

Wild Atlantic salmon steak covered in a mustard brown sugar glaze, baked and served on a cedar plank - 17.95

Boom Boom or Buffalo Shrimp

Deep fried shrimp tossed in a tangy chili pepper sauce or buffalo sauce - 14.95

Grilled Atlantic Salmon

Wild Atlantic salmon steak chargrilled and served plain or with sesame ginger sauce - 16.95

Fried Flounder

Lightly battered tender flaky flounder - 12.95

Sauté Selections

Choose Shrimp or Scallops
Shrimp 15.95 / Scallops 19.95
Shrimp/Scallop Combo 23.95
Choose one Seasoning
Sweet Chili
Garlic Lime
Lemon Pepper
Plain (no seasoning)

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CHILDREN'S MENU

Children under 12 only.

Shrimp Dinner

A petite portion of fried shrimp. Served with your choice of potato and vegetable - 10.95

Southern Style Chicken Fingers

Four extra crispy chicken fingers served with your choice of potato and vegetable - 9.95

Angel Hair Pasta

Your choice of plain with butter or marinara sauce. Served with a slice of garlic bread - 5.95

Macaroni and Cheese

An all time favorite!
Served with a slice of garlic bread - 5.95

1/4 lb Hamburger*

4oz. Hamburger served plain with fries - 7.50
Cheeseburger add - 1.00



Grilled Cheese

Your choice of white or wheat bread and your choice of American cheese or cheddar cheese. Served with chips and a pickle - 5.50

**SERVED
DAILY**

FRIES & SIDES

Soup du Jour

Our delicious soup of the day.
Enjoy a cup or a bowl. Ask your server.

Crispy Coated Fries

2.50

Sweet Potato Fries

2.50

Seasoned Waffle Fries

2.50

Thick Cut Onion Rings

3.00

Sautéed Mushrooms

1.75

Sautéed Green Peppers or Onions

1.50

Jalapenos

1.00

Side of Gravy

1.00



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BURGERS & FRIES

Served all day. All 8 oz. burgers are served with French fries and a pickle.



Guacamole Burger*

Topped with your choice of cheese, guacamole, lettuce and tomato - 13.50

Mushroom Swiss Burger*

Topped with grilled mushroom slices and Swiss cheese - 12.50

Hamburger*

A generous 8 oz. chopped sirloin burger chargrilled to your liking - 11.00

Cheeseburger*

Your choice of American, cheddar, pepper jack or Swiss cheese - 11.50

⚓ Rodeo Burger*

Topped with BBQ sauce, pepper jack cheese and a thick cut onion ring - 12.50

Bacon Bleu Cheeseburger*

Topped with crisp bacon and fresh crumbled bleu cheese - 12.50

⚓ Bronto Burger*

Topped with crispy bacon, BBQ sauce and cheddar cheese - 12.50

Haddock Burger

Lightly breaded haddock deep fried and served with a side of tartar sauce - 11.50
add cheese - .50

Veggie Burger

A vegetarian burger made with beans and garden veggies. Topped with lettuce, tomato and served with guacamole on the side - 10.50

Chicken Burger

Lightly breaded chicken breast deep fried and served with lettuce and mayo - 9.50

⚓ Chicken Parmesan Burger

Lightly breaded chicken breast deep fried and topped with marinara and mozzarella - 10.50

Grilled Chicken Breast Burger

A grilled chicken breast lightly seasoned and chargrilled. Topped with lettuce and tomato - 10.50

Buffalo Chicken Burger

Breaded chicken breast dipped in Buffalo sauce and topped with lettuce, tomato and bleu cheese dressing - 10.50



Chicken Ranch Burger

Lightly breaded chicken breast deep fried and topped with bacon, lettuce, tomato and ranch dressing - 10.50

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BEVERAGES

Specialty Mixed Drinks

We have a fully stocked bar with a wide variety of liquor choices.

Non-Alcoholic Choices

Coke · Diet Coke · Ginger Ale · Root Beer · Sprite · Orange · Shirley Temple
Unsweet Ice Tea · Soda Water · Tonic Water · Red Bull
Cranberry Juice · Lemonade · Milk · Chocolate Milk
Hot Cocoa · Coffee · Tea

Draft Beer

16 or 20 oz.

Bud Light · Sam Adams Seasonal · Shipyard Export · Stony Creek Stout
Local IPA · Allagash White (Subject to Change)

Bottle Beer

Budweiser · Bud Light · Michelob Light · Michelob Ultra
Miller Light · Coors Light · Sam Adams Boston Lager
Maritime Lager · Corona · Heineken · Guinness
Angry Orchard Crisp Apple · Twisted Tea
Clausthaler & O'Doul's (non-alcoholic)

Flight Boards

Beer Flight - Your choice of any 3 Draft Beer samples
Wine Flight - Your choice of any 3 Wine samples (Excludes Prosecco)

Red Wine

Alamos - Malbec
Bogle - Merlot
Castle Rock - Pinot Noir
Ménage à Trois - Red Blend
Seaglass - Cabernet Sauvignon
House - Cabernet Sauvignon
House - Merlot

White Wine

Canyon Road - Moscato
Kendall Jackson - Chardonnay
Kris - Pinot Grigio
Oyster Bay - Sauvignon Blanc
Relax - Riesling
Prosecco
House - Chardonnay
House - White Zinfandel

We reserve the right to add an 18% gratuity
to any party of five or more.