

**44° NORTH**

**RESTAURANT  
& PUB**



## APPETIZERS

### 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

### Tortilla Chips & Dip

Your choice of melted nacho cheese or salsa served with tortilla chips - 5.00

### Nachos Grande

Tortilla chips topped w/chili, melted nacho cheese, lettuce, tomato and onion. Sour cream, salsa and guacamole served on the side - 10.00

### Wing Dings

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

### Boneless Wings

Your choice of one of the following

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

Served with Blue Cheese or Ranch Dressing

### Mussels

Rope grown mussels steamed w/garlic and a splash of wine - 8.00

- Sautéed mussel meats w/butter and garlic (no shell) - 8.95

### Seafood Topped Mushrooms

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

### Scallops Wrapped in Bacon

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

### Boom Boom or Buffalo Shrimp

Fried shrimp tossed in a tangy chili pepper sauce or buffalo sauce - 11.00

### 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

### Fried Avocado Slices

Sliced avocado lightly breaded then deep fried - 7.00

### Shrimp Cocktail

Chilled jumbo shrimp served with our homemade cocktail sauce - 9.00

### Calamari Rings

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

### Southwest Chicken Egg Rolls

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

### Smother your Fries

Your choice of one of the following

- Chili & Nacho Cheese - 6.00
- Gravy & Shredded Cheese - 6.00

**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, Blue Cheese, Thousand Island, Raspberry Vinaigrette, Balsamic Vinaigrette, Balsamic Oil and Vinegar

### Garden Salad

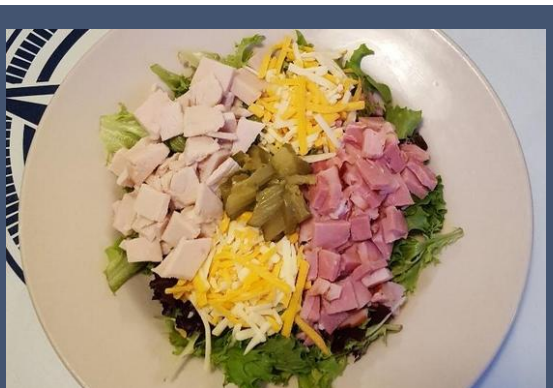
A bed of fresh greens, tomatoes, matchstick carrots, sliced cucumbers, red onion slices and herbed croutons - 7.00

### Caesar Salad

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

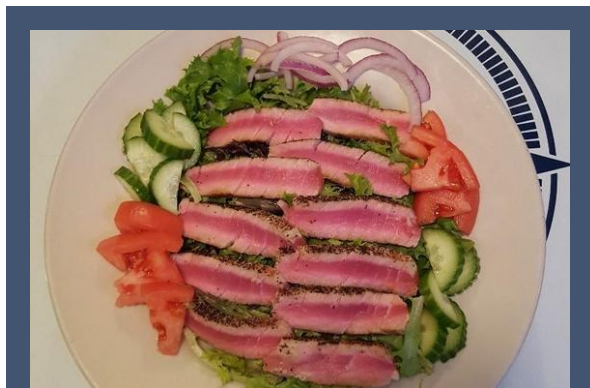
### Blackened Blue Salad\*

A garden salad topped w/a sliced 10oz. spicy dragon steak and crumbled blue cheese. Served w/blue cheese dressing - 23.50



### Chef Salad

A garden salad topped with deli sliced turkey, ham, pickle and shredded cheese - 11.50



### Garden Salad Topped w/Garlic Pepper Tuna

A garden salad topped with garlic pepper seared tuna - 19.00

### 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 - 12.00
- Buffalo or Boom Boom Shrimp - 11.00

### Cobb Salad

A garden salad topped with sliced seasoned chicken, bacon, sliced egg and crumbled blue cheese - 11.50

### Taco Salad

A garden salad served on a bed of fried tortilla chips with a side of chili, guacamole, sour cream and salsa - 11.50

### French Onion Soup

Savory onions in a brown broth topped w/a slice of honey wheat loaf 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 - 5.50 · Cup - 3.50  
Add raw onion - .50

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ALL DAY**

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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

### Rib Eye Steak\*

12 oz. juicy hand cut steak served with your choice of Cajun seasoning or our signature seasoning - 22.95  
Ranch Ribeye add 5.00

### 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 - 19.95

### Pot Roast

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

### 44 North Pork Chops

Centercut bone-in tender pork chops topped w/fried cabbage, bacon, onion, garlic, pepper & ginger - 15.95

### Smothered Chicken

Two grilled chicken breasts topped with bacon, tomato, cheddar cheese then drizzled with ranch dressing - 14.95



### Dragon Steak\*

10 oz. tender steak seasoned with sweet & spicy chilies, chargrilled and thinly sliced. A bit spicy but not overwhelming - 21.50

### Grilled Chicken Breast

Two chicken breasts served plain or with your choice of a side of honey mustard, BBQ sauce, or mango chutney - 13.95

### Aloha Chicken

Two grilled chicken breasts topped w/grilled pineapple drizzled w/teriyaki sauce - 14.95

## 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 - 14.95

### Sautéed Garlic Mussels

Tender mussel meats gently tossed w/real butter and garlic served on a bed of pasta - 14.95

### 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) 14.95 · 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 - 13.95

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## SEAFOOD

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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

19.25

### Fried Shrimp

14.95

### Fried Haddock

16.25



### Parmesan Crusted Haddock

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

### 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 - 19.95

### Baked Haddock

A generous portion of haddock drizzled with olive oil, lemon juice and dill. Try it sprinkled with Cajun seasoning - 16.25

### 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

### Baked Stuffed Haddock

Baked haddock on top of our homemade seafood stuffing - 18.25

### Boom Boom or Buffalo Shrimp

Deep fried shrimp tossed in a tangy chili pepper sauce or buffalo sauce - 15.50

### Cedar Plank Salmon

Wild Atlantic salmon steak covered in a mustard brown sugar glaze, baked and served on a cedar plank - 18.95

### Grilled Atlantic Salmon

Wild Atlantic salmon chargrilled served plain or w/your choice of sesame ginger or wasabi ginger sauce - 17.95

### Swordfish

Chargrilled served plain or blackened - 15.95

## Seasonal Selections

- Lobster Dinner
- Twin Lobster Dinner
- Baked Stuffed Lobster
- Lazy Lobster
- Sautéed Lobster
- Steamed Clams
- Lobster Roll
- Crabmeat Roll

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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 - 11.00

### Southern Style Chicken Fingers

Four extra crispy chicken fingers served with your choice of potato and vegetable - 10.50

### Angel Hair Pasta

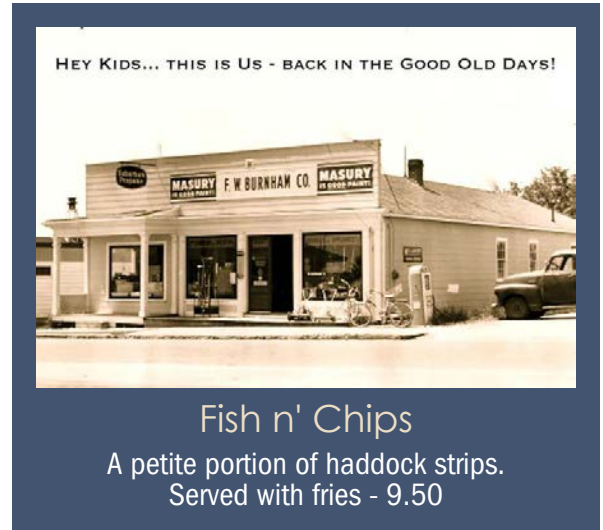
Your choice of plain with butter or marinara sauce. Served with a slice of garlic bread - 6.00

### Macaroni and Cheese

An all time favorite!  
Served with a slice of garlic bread - 6.00

### 1/4 lb Hamburger\*

4oz. Hamburger served plain with fries - 8.00  
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 - 6.00  
Gluten free bread 1.00 extra

**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.  
Choice of Cheese: American, Cheddar, Swiss, Pepper Jack or Blue Cheese

### Hamburger\*

A generous 8 oz. chopped sirloin burger chargrilled to your liking - 11.50

### Cheeseburger

Topped with your choice of cheese - 12.00  
· Add Bacon 1.50

### Mushroom Swiss Burger\*

Topped with grilled mushroom slices and Swiss cheese - 12.95

### Southwest Burger\*

Topped with fried avocado slices, lettuce, tomato, onion and a spicy aioli sauce - 14.95

### Bronto Burger\*

Topped with crispy bacon, BBQ sauce and cheddar cheese - 13.50

### Guacamole Burger\*

Topped with your choice of cheese, guacamole, lettuce and tomato - 13.95

### Rodeo Burger\*

Topped with BBQ sauce, pepper jack cheese and thick cut onion rings - 13.50

### Barnyard Burger\*

Topped with a fried egg, cheese, bacon, lettuce and tomato - 14.95

### Aloha Burger\*

Topped w/grilled pineapple and lettuce then drizzled w/teriyaki sauce. Your choice  
· 8oz Burger - 13.50  
· Grilled Chicken - 10.95

### Haddock Burger

Lightly breaded fried haddock w/side of tartar sauce - 11.95 · Add cheese - .50

### Veggie Burger

A vegetarian burger made w/beans and garden veggies. Topped w/lettuce and tomato. Guacamole on the side - 10.95

### Chicken Burger

Breaded chicken breast topped w/lettuce and mayo - 9.95

### Chicken Parmesan Burger

Breaded chicken breast topped w/marinara and mozzarella - 10.95

### Grilled Chicken Breast Burger

A grilled chicken breast lightly seasoned and chargrilled. Topped w/lettuce and tomato - 10.95

### Buffalo Chicken Burger

Breaded chicken breast dipped in Buffalo sauce topped w/lettuce, tomato and blue cheese dressing - 10.95



### Chicken Ranch Burger

Breaded chicken breast topped w/bacon, lettuce, tomato and ranch dressing - 10.95

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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  
Unswept 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 · Baxter IPA · Allagash White · Allagash Black · Seasonal Selection (Geary's Blueberry/Summer · Downeast Cider/Fall) Subject to Change

### Bottle Beer

Budweiser · Bud Light · Michelob Light · Michelob Ultra  
Miller Light · Coors Light · Sam Adams Boston Lager  
Shipyard Export · Corona · Heineken · Guinness  
Angry Orchard Crisp Apple · Twisted Tea · Truly Spiked & Sparkling  
Clausthaler & O'Doul's Amber (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.