

Starters

Smoked Trout or Salmon Dip9
with Fried Pita Points

Crab Cake.....**GF**.....14
Lump and Blue Crab Cake, Remoulade, & Corn Salsa

Grilled Jerk Shrimp Skewers**GF**.....12
Shrimp with a Pineapple Salsa

Steamed Mussels.....11
White Wine Garlic Cream, Shallots, Grilled Bread

Lobster Ravioli.....16
Ravioli Stuffed with Lobster and Ricotta Topped with a Tomato Basil Alfredo

Crab & Shrimp Au Gratin.....13
Shrimp & Blue Crab baked with a trio of cheeses & served with toasted French bread

Flash Fried Calamari.....10
Jalapeños, Citrus Aioli, Chipotle Orange Marmalade

Peel & Eat Shrimp..Hot or Cold...**GF**.... (1/2 lb)....13

Lobster Mac & Cheese.....14
Maine Lobster Baked with Fontina, Parmesan, Cheddar

Wings.....**GF**.....12
Lemon Pepper, Thai Chili, Buffalo Style or Salt/Pepper

Lobster Rangoon.....12

Oysters

*On the Half Shell (each) **GF**.....Market
Horseradish, Mignonette, Cocktail Sauce & Crackers

Baked Oysters (1/2 Dozen)15

ROCKEFELLER..**GF**.. *Spinach, Bacon & Parmesan*

CRAB STUFFED..**GF**.. *Blue Crab & Mixed Cheeses*

Soups & Salads

Lobster Bisque... 9 New England Clam Chowder... 7

BLT Wedge...**GF**.....5

Hearts of Romaine, Applewood Smoked Bacon, Roma Tomatoes, Crumbled & Creamy Blue Cheese

Caesar5
Parmesan, Garlic Croutons, Anchovy

Spinach Salad...**GF**.....5
Granny Smith Apples, Candied Pecans, Danish Blue Cheese tossed in a Pinot Grigio Vinaigrette

Kale & Arugula.....**GF**.....5
Grapefruit, Orange, Fennel, Mint, White Balsamic Citrus Vinaigrette

Beet Salad.....**GF**.....6
Red & Golden Roasted Beets with Goat Cheese, Sunflower Seeds over a bed of Arugula tossed in a Honey, Ginger White Balsamic Vinegar

Sandwiches

Roast Beef Dip12
Sliced Roast Beef on a Hoagie roll with Melted Swiss Cheese and a red wine au jus for dipping

Crab Cake Sandwich.....16
Lettuce, Tomato, Onion, Cajun Remoulade on Artisan Brioche

Lobster Roll.....22
Lobster Meat, Drawn Butter, on a Traditional Lobster Roll

Maine Street Burger11

Chicken Breast Sandwich.....11
Choice 2 toppings: Cheddar, Swiss, Fontina, Blue Cheese, Goat Cheese, Mushroom, Jalepenos, or Bacon

Fresh Off The Boat

Choose From the Board

Today's Fresh Fish....Market Price

Choose Your Preparation

Blackened, Grilled or Sautéed

Choose Your Topping

*Caper Brown Butter **GF***

Bourbon Teriyaki,

*Cucumber & Avocado Pico **GF***

*Pineapple Salsa **GF***

Lemon Buerre Blanc

Tacos (3)

Jerk Shrimp or Jerk Steak Tips with Pineapple Salsa & Pesto Slaw.....12

Fried Catfish with Cucumber Avocado Pico & Pesto Slaw.....12

Buffalo Chicken Tacos.....12
Fried or Grilled Chicken with Cilantro Pesto Slaw and Blue Cheese

From the Land

*Chicken Breast Dinner.....14
Local Springer Mountain Chicken Breast, Choice of Grilled, Blackened or Fried, with One Side

*8 oz Angus Beef Filet Mignon.....32

*14 -16 oz Angus Coffee Crusted Ribeye.....32

Add Ons Shrimp, Chicken or Steak Tips*.....6

Scallops.....9.....Lobster Tail.....Mkt

Specialties

Fish & Chips16
Homemade Beer Battered Cod Fried, Served with House Cut Fries, Malt Vinegar & Tartar Sauce

Fried Shrimp.....16
Homemade Batter, House Cut Fries & Cocktail Sauce

Maine Street Trout**GF**.....20
Topped with Lemon Beurre Blanc and Capers, Served with Garlicky Green Beans and Creamy Grits

Shrimp & Grits...**GF**.....20
Andouille Sausage, Tasso Ham Tossed in a White Wine Garlic Tomato Sauce.....Add Scallops.....23

Tomato Basil Linguini12
*Tomatoes, Fresh Basil, Spinach, Red Onion in a Garlic White Wine Cream. Add *Chicken or Shrimp.....6*

Twin Lobster Tail.....**GF**.....Market Price
Twin Maine Lobster Tails Baked and Brushed with Butter, Served with Two Sides

Lobster Ravioli.....23
Ravioli Stuffed with Lobster and Ricotta Topped with a Tomato Basil Alfredo

Pasta di Mare.....24
Linguine tossed in a Zesty Tomato Garlic, White Wine Sauce, Topped with Shrimp, Calamari, Scallops and Mussels

Vegetable Stir Fry.....12
*Seasonal Grilled Vegetables Sautéed with your Choice of Bourbon Teriyaki or Olive Oil, Basil and Garlic, served over Rice Pilaf. Add *Chicken or Shrimp.....6*

Sides – *House Cut Fries, Garlicky Green Beans, Charred Cream Corn, Rice Pilaf, Cauliflower Rice, Cilantro Pesto Slaw, Garlic Mashed Potatoes, Grilled Vegetables, Garlicky Greens, Collards, Broccoli or House Potato Chips.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
 Suggested 18% Gratuity added to parties of 6 or more. If you have special dietary needs Maine Street Coastal Cuisine will do our best to please. GF=Gluten Free
 Substitute a Gluten Free Bun for an additional \$2

House Wines \$6

Chardonnay, Riesling
Cabernet Sauvignon, White Zinfandel
Merlot, Pinot Grigio, Moscato

White Wines

Ruffino Pinot Grigio.....7/26
Whitehaven Sauvignon Blanc (NZ).....10/38
Merf Chardonnay.....8/30
Sterling Chardonnay (CA).....8/30
Kendall Jackson Chardonnay (CA).....9/34
Sonoma-Cutrer Chardonnay (Sonoma).....12/46
Holloran Pinot Noir Rose.....12/46

Red Wine

Chloe Pinot Noir (CA).....10/38
Anthony and Dominic Pinot Noir.....9/34
La Crema Pinot Noir.....12/46
Holloran Pinot Noir.....12/46
Alamos Malbec (Mendoza, Argentina)7/26
Conundrum Red Blend.....9/34
Seven Falls Merlot (Columbia Valley).....8/30
Louis M. Martini Cabernet (Napa).....9/34
Sterling Cabernet Sauvignon.....8/30
Joel Gott 815 Cabernet (CA).....12/46
Oberon Cabernet Sauvignon (Napa).....15/58
Mt Veeder Cabernet Sauvignon.....90
Silver Oak Cabernet (Alexander Valley).....110

Beers On Draught

Bud Light.....4.00
Yuengling.....4.00
Michelob Ultra.....4.00
Sweet Water 420 (Atlanta.).....6.50
Anchor Steam Seasonal.....7
Blue Moon.....4.50

***Ask your Server about our Seasonal and Local Draft Beers**

Bottled Beer

Bud/ Bud Light.....4.00
Miller Lite.....4.00
Coors Light.....4.00
Corona.....4.50
Corona Light.....4.50
Heineken.....4.50
Heineken Light.....4.50
Michelob Ultra4.25
Michelob Ultra Gold.....4.50
Bold Rock Cider.....6.00
Stella Artois.....4.50
O'Doul/ Budweiser Zero.....4.00
Peroni.....4.50
Modelo Negro/Especial.....4.50

Specialty Drinks \$10

Hot n Spicy Margarita Tanteo Jalapeno Tequila, Fresh Lime juice, Agave Nectar in a Gold Dust Rimmed Glass, Garnished with a Fresh Wedge of Lime

Organic Bloody Mary Crop Organic Cucumber Vodka & Tres Agaves Bloody Mary Mix in a Gold Dust Rimmed Glass Garnished with Celery, Lime, and Olives

Tito's Lemonade Breeze Tito's Vodka, Lemonade and Mint Leaves

Moscow Mule Choice of Liquor: Grey Goose, or Bare Bone or Maker's Mark, Simple Syrup. and Ginger Beer

French 75 Champagne, Tito's Vodka, Benham's Gin, Lemon Juice and a Splash of St. Germain Elderflower

Maine Street Runner Bacardi Silver, Malibu Rum, Peach Schnapps, Pineapple and Orange Juice with a splash of Cherry Juice

Millionaires Coffee Bailey's, Amaretto Di Saronna, Frangelico, Grand Marnier, Kahlua and Hot Coffee



MAINE STREET COASTAL CUISINE

Sparkling Wines

Jaume Serra Cristalino Brut Cava (Spain).....10
Mumm Brut Rose (Napa Valley).....12/50
Moet & Chandon Imperial.....52
Wycliff Brut (California).....7/26
La Marca Prosecco.....8/30
Villa Pozzi Moscato.....8/30

About Us

We pride Ourselves on Sourcing Seafood from Sustainable Seafood Fisheries. We also provide Antibiotic Free Farmed Fish, Poultry and Beef.

Whenever possible, We Source Local. Our Goal is to provide you the Most Nutritious Meal possible in a Restaurant Free of Artificial Flavors, Ingredients and MSG. We use NON GMO Sunflower Oil in our Fryers.

We Take Pride in Delivering the Highest Quality to Your Plate.

Thank You for Choosing



MAINE STREET COASTAL CUISINE

**24 West Main Street
Cartersville, GA 30120**

770-334-3813

www.maineonmain.com

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Hours

**Monday-Thursday 11am-9pm
Friday & Saturday 11am-10pm
Sunday 11am-8pm**



MAINEST
COASTAL
CUISINE