

**Starters**

Smoked Trout or Salmon Dip .....10  
*with Fried Pita Points*

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

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

Steamed Mussels.....12  
*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.....15  
*Shrimp & Blue Crab Baked with a trio of Cheeses & served with Toasted French bread*

Flash Fried Calamari.....13  
*Jalapeños, Citrus Aioli, Chipotle Orange Marmalade*

Peel & Eat Shrimp..Hot or Cold...**GF**.... (1/2 lb)....15

Lobster Mac & Cheese.....16  
*Maine Lobster Baked with Fontina, Parmesan, Cheddar*

Wings.....**GF**.....13  
*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) .....16

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

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

**Soups & Salads**

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

BLT Wedge...**GF**.....7  
*Hearts of Romaine, Applewood Smoked Bacon, Roma Tomatoes, Crumbled & Creamy Blue Cheese*

Caesar .....7  
*Parmesan, Garlic Croutons, Anchovy*

Spinach Salad...**GF**.....7  
*Granny Smith Apples, Candied Pecans, Danish Blue Cheese tossed in a Pinot Grigio Vinaigrette*

Kale & Arugula.....**GF**.....7  
*Grapefruit, Orange, Fennel, Mint, White Balsamic Citrus Vinaigrette*

Maine Street Salad.....7  
*Romaine, Spinach, Arugula, Tomatoes, Cucumber, Onion, Topped with Cheddar*

Beet Salad.....**GF**.....8  
*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 Dip .....13  
*Sliced Roast Beef on a Hoagie roll with Melted Swiss Cheese and a red wine au jus for dipping*

Crab Cake Sandwich.....Market Price  
*Lettuce, Tomato, Onion, Cajun Remoulade on Artisan Brioche*

Lobster Roll.....Market Price  
*Lobster Meat, Drawn Butter, on a Traditional Lobster Roll*

Maine Street Burger .....13

Chicken Breast Sandwich.....13  
*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 Tacos.....12  
*Pineapple Salsa & Pesto Slaw*

Fried Catfish Tacos.....12  
*Cucumber Avocado Pico & Pesto*

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.....35

\*14 -16 oz Angus Coffee Crusted Ribeye.....35

**Add Ons** Shrimp, Chicken or Steak Tips\*.....8

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

**Specialties**

Fish & Chips .....17  
*Homemade Beer Battered Cod Fried, Served with House Cut Fries, Malt Vinegar & Tartar Sauce*

Fried Shrimp.....17  
*Homemade Batter, House Cut Fries & Cocktail Sauce*

Maine Street Trout .....**GF**.....22  
*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 Linguini .....15  
*Tomatoes, Fresh Basil, Spinach, Red Onion in a Garlic White Wine Cream. Add \*Chicken, Shrimp or Steak Tips...8*

Shrimp and Scallop Pasta.....24  
*Sauteed Shrimp and Scallops, Tossed in a Bacon Cream Sauce, Served over Linguine.*

Chicken Piccata.....18  
*Springer Mountain Chicken Sautéed in a Lemon Garlic Wine Sauce, Served over Linguine and Topped with Capers.*

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*

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.....8*

**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.....8/30  
Whitehaven Sauvignon Blanc (NZ).....13/50  
Merf Chardonnay.....9/34  
Sterling Chardonnay (CA).....8/30  
Kendall Jackson Chardonnay (CA).....10/38  
Sonoma-Cutrer Chardonnay (Sonoma).....13/50  
Holloran Pinot Noir Rose.....13/50

**Red Wine**

Chloe Pinot Noir (CA).....13/50  
Anthony and Dominic Pinot Noir.....10/38  
La Crema Pinot Noir.....13/50  
Holloran Pinot Noir.....13/50  
Alamos Malbec (Mendoza, Argentina) .....8/30  
Conundrum Red Blend.....12/46  
Seven Falls Merlot (Columbia Valley).....10/38  
Louis M. Martini Cabernet (Napa).....10/38  
Sterling Cabernet Sauvignon.....8/30  
Joel Gott 815 Cabernet (CA).....13/50  
Oberon Cabernet Sauvignon (Napa).....15/58  
Silver Oak Cabernet (Alexander Valley).....120

**Beers On Draught**

Bud Light.....4.00  
Yuengling.....4.00  
Michelob Ultra.....4.00  
Sweet Water 420 (Atlanta).....6.50  
Anchor Steam Seasonal.....7.00  
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 Ultra .....4.25  
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

**Eye of the Storm** 2 oz of Barcardi Black, 2 dashes of bitters, 3 1/2 oz ginger beer, garnished with a fresh wedge of lime

**Seasonal Infusion** Fresh Seasonal Fruit marinated in Tito's Gluten Free Vodka

**Sparkling Wines**

Mumm Brut Rose (Napa Valley).....13/50  
Moet & Chandon Imperial.....55  
Wycliff Brut (California).....8/30  
La Marca Prosecco.....10/38  
Villa Pozzi Moscato.....9/34

**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**



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

**770-334-3813**

**[www.maineonmain.com](http://www.maineonmain.com)**

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**Hours**

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



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COASTAL  
CUISINE