

Munchies

Fried Oysters

Shucked oysters are lightly breaded with a touch of corn meal and served with our spicy red pepper aioli sauce. 11

Fried Clam Appetizer

Our fresh native clams are lightly breaded and fried; served with tartar or cocktail sauce. *market price*

Poppin Shrimp

An extra-ordinary snack. Sweet Maine shrimp and sliced jalapeños are lightly breaded and fried. Served with the dipping sauce of your choice. 8

Spicy Breaded Chicken Tenders

They're spicy and deep fried. We serve 'em with crudité's and a rich, lumpy, bleu cheese dressing. 8.50

Andy's Nachos

Crisp corn chips topped with cheddar, onion, green pepper, jalapeños, corn, black beans, shredded lettuce, salsa and sour cream. 9.50 Add Chili 1
Garlic Chicken 3 Or spicy sausage 2

Coconut Shrimp

Five coconut encrusted shrimp are deep fried and served with our sweet and spicy dipping sauce. Just enough to whet your appetite for whatever's coming next. 7.50

The Maine Potato Pizetta

If you love mashed potatoes you'll love this more. A hand-tossed pizetta crust is topped with a rich dose of mashed potato, cheddar cheese and bacon. A meal for one, but as an hors d'oeuvre, it's a party. 9.50

Sides

Homemade Baked Beans

You'll never be able to tell that these beans are low in fat and high in protein, nutrients and anti-oxidents. 4.50

Mini Mac & Cheese

Andy's Mac & Cheese isn't from the box. Loaded with cheddar a side is a satisfying light meal and goes great with a glass of red wine. 6

French Fries

We're in Maine. So we use only real potatoes – fried in clean, no-transfat oil 3.50/5.50

Kettle Chips

Home-style potato chips cooked in our no-transfat oil 'til they're crisp around the edges and sometimes still a little soft in the middle. 3.50/5.50

Sweet Potato Fries

Even though they're high in fiber, protein, vitamins A and C, Iron and Calcium, sweet potatoes taste great. Sure, we fry 'em in oil, but at least it's transfat free. 4.50/7.50

Onion Rings

Please be patient with these because they're hand dipped to order with a lot of t.l.c. (*Sometimes, we're just too busy to make them and we appreciate your understanding if it's one of those days.*) 4.50/7.50

Mini Garden Salad

Torn Romaine, spinach, sliced radish and onion, diced tomatoes, carrot and celery sticks, croutons and the dressing of your choice. Go ahead, skip the V-8. 5

More Seafood 'n Lobstah

Lobster Roll **OR** Lobster Club

When the lobster's this good, you must be in Maine! We serve it with butter or mayo, in the traditional grilled Maine roll. **OR** "club it up" with the bread of your choice, bacon, lettuce, tomato and avocado. Served with chips or slaw. *market price*

Lobster Slyders

Two mini sandwiches made with fresh Maine lobster topped with bacon, tomato and mayo. Served with chips or baked beans. *market price*

The Lobster Quesadilla

Maine lobster is layered onto a flour tortilla with diced green peppers, onion, a touch of jalpeño, beans and corn - topped with cheddar - and broiled 'til crisp. Garnished with salsa and sliced avocado. 15.50

Shrimp, Scallop **OR** Oyster Po'Boy

Maine shrimp, scallops or oysters (when available) are breaded in a light corn meal batter and flash fried then tucked into a toasted French-style roll with our spicy red pepper aioli sauce. Add bacon (\$1), shredded lettuce and/or chopped tomatoes if you like. Served with slaw. 10/13.50

Andy's Crab Cakes

Our mild flavored crab cakes contain four different types of crab, spinach, cheese and a crisp panco breading. Served with a spicy chipotle sauce and slaw. 12

Crab Cake Burger

Our spinach and cheese crab cake is grilled 'til crisp, topped with bacon, greens and chipotle sauce. Served on a mini roll with baked beans or slaw. 8.50

Skee's Favorite Clam Cakes

A local favorite. Two Harmon cakes served with tartar sauce and a bit of our homemade slaw. 6.50

Fried Seafood

Fried Clam Roll **OR** Plate

Fresh native clams are lightly breaded, fried and served in a traditional grilled roll with slaw. *mkt*
Or plated with fries & slaw. *market price*

Fried Shrimp Roll **OR** Plate

Sweet Maine shrimp are lightly breaded, fried and served in a traditional grilled roll with slaw. 11
Or plated with fries & slaw. 14

Fried Scallop Roll **OR** Plate

Tender scallops are lightly breaded, fried and served in a traditional Maine grilled roll with slaw. 13
Or plated with fries & slaw. 16

Fried Oyster Roll **OR** Plate

Shucked oysters are lightly breaded, fried and served in a traditional Maine grilled roll with slaw. 13
Or plated with fries & slaw. 16

11/01/11

By The Bowl

Lobster Bisque

A decadent treat. The secret's in the sherry. 4.75/9.50

Lobster Stew

Ours is basic: Maine Lobster, butter and cream, kissed with a hint of sherry. *market price*

Shrimp & Corn Chowder

Light Cajun spices and tender Maine shrimp. 4.50/8.50

Clam or Fish Chowder

Traditional homemade New England style chowders. 3.50/6.50

French Onion Soup

Vegetable based with croutons and Gruyere. 7.50

Chili Con Carne

Andy's specialty. On the spicy side. 3.50/6.50

Pub Salads & Wraps

Caesar Salad or Wrap

Crisp Romaine lettuce is tossed with a Caesar Dressing, topped with anchovy and home made croutons, then garnished with Parmesan cheese. 8.75

Greek Salad or Wrap

Salad greens, green pepper, tomato, red onion, sliced kalamata olives and feta cheese topped with a Greek dressing and garnished with pepperoncini. 8.75

BLT Salad or Wrap

Bacon, lettuce, tomato, croutons. 8.75

Buffalo Chicken Salad

Breaded chicken tenders, Buffalo sauce, crumbled blue cheese and on a fresh garden salad. 11



Crab Cake Mini Salad

Our pan seared crab cake is made with chunks of Blue Claw, Jonah, Snow and Rock crab mixed with spinach, parmesan and panko breading. Served over a red onion, spinach salad with a light vinaigrette and a drizzle of chipotle sauce. 8.50

Garden Salad or Wrap

Romaine, spinach, tomato, radish, red onion, green pepper, carrot & celery sticks. 8.00

Marinated Sirloin Tip Salad

The most tender of steak tips are grilled to perfection and served over a fresh garden salad with crumbled blue cheese and the dressing of your choice 14

House Balsamic • Parmesan Peppercorn • Caesar • Greek • Bleu Cheese • Ranch • Light & Gluten Free Choices

Add grilled chicken breast or breaded buffalo chicken to any salad for 3; roast turkey breast or Maine shrimp 4.50; scallops, fried oysters or steak tips 6; or Maine lobster 8.

Stone Oven Pizza



10" Pie stretched to order 8.50

16" Pie stretched to order 14.50

Build Your Own

Sauces:

Tomato • Pesto (.50/\$1) • Garlic & Oil • Salsa • Barbecue

Veggies:

Onion • Kalamata olives • green peppers • garlic • artichoke avocado • broccoli • mushrooms • red onion • jalapeño • fresh spinach • mexi veggies • sliced tomato .50/1.00

Meats & Extras:

bacon • pepperoni • spicy sausage • shaved steak • hamburger • blue cheese • chicken • feta cheese • meatloaf 1.50/3.00

Premium Toppings:

scallops 5.50/10.00; shrimp 4.50/8.50; lobster 8.50/16

Andy's Special Meal Deal

A French Bread pizza and a draft (or fountain drink). 4.75
add toppings .50

HOUSE SPECIALTIES

Sophie's Dream

Barbeque sauce with either pulled pork or breast of chicken, with bacon, red onion, provolone & mozzarella. 10.50/17.50

Steak & Cheese

A layer of American cheese, garlic, shaved steak, peppers, onions and mushrooms with a light dusting of mozzarella cheese. 10.50/17.50

Mediterranean

A light basil & pine-nut pesto, sliced tomatoes, feta, chopped kalamata olives. 10.50/17.50 add chicken 13.50/20.50

The Tselikis Supreme

Pesto sauce, sauteed artichoke hearts, garlic, diced tomatoes, feta and a light sprinkle of mozzarella. 10.50/17.50
Great with chicken 13.50/20.50

Three 'n One

Any three veggie or meat toppings. One flat price. 10.50/17.50

Deli Style Sandwiches

Sandwiches come with lettuce, tomato, pickle & chips or slaw.

TUNA SALAD 6 • ROAST BEEF 10 • TURKEY 9 • ANDY'S MEATLOAF 8 • CORNED BEEF 8 • CHICKEN 8

"Club-up" any Deli Style Sandwich for \$2

Breads: Bulkie, French style roll, rye, whole wheat, white, wrap or croissant (.50)
Cheeses: Cheddar, Feta, Swiss, Gruyere, Pepperjack, Provolone, Bleu and American

Hearty Pub Sandwiches

Unless specified, sandwiches are served with slaw, chips, kettle chips, side salad or baked beans. For fries add .50; Sweet Fries 1; Rings 2.

Andy's Amazing Fish Sandwichs

Capt Kai's Favorite Fish Sandwich - Why deep fry a beautiful piece of fish? We take the freshest fish we can find, lightly bread it; grill it 'til golden brown and serve it on our signature bun with lettuce and tomato. 9.50

The Haddock BLTC - Add bacon & cheese to our **Captain Kai**. 10.50

The Haddock Rachel - Take the lettuce and tomato off our **Captain Kai** and top it with Slaw, Swiss & Thousand Island dressing. 10.50

Steak & Cheese • Chicken & Cheese • Sausage & Cheese

The meat of your choice with grilled green peppers, onion and mushroom. 9.50

Pulled Pork

Tangy barbequed pulled pork on a grilled roll or cornbread with slaw 9.50

JC's Roast Beef & 'shrooms

Thinly sliced choice roast beef, sauteed mushrooms and Swiss - layered onto a grilled potato roll. 13

Sirloin Tip Sub

Marinated sirloin tips with mushrooms. Served in a French style roll. 13.50

The Reuben

Lean corned beef layered onto a grilled marble rye with sauerkraut, Swiss cheese and Thousand Island. 9.50

The Morning After

Sliced breast of turkey, stuffing, lettuce, red onion, and cranberry-mayo. 9.50

Mini Burgers

Three juicy little burgers with grilled onions. Fun to share. 10

Garden Burger

With lettuce, tomato and a slice of red onion. Let us know if you're vegetarian and we'll prepare it off the grill. 8.50

Angus Burger

8 ounces of Angus ground beef. Tell us what you'd like in it or on it and we'll do the best we can to make your dreams come true. 10

Plane Guy's Patty Melt

An 8-ounce angus (or garden) burger on grilled rye surrounded with Swiss cheese, caramelized onion and Russian dressing. 10.50

French Dip

Thinly sliced lean roast beef served au jus on a lightly toasted French style roll. 13.50

Tuna Melt

Tuna salad gets topped with the cheese of your choice. 8

Grilled All-beef Hot Dog

Scored and grilled in butter. 5 Add an additional dog: 2

Pub Meals

Blackened Haddock

Blackened fish is served over grilled homemade cornbread with a tangy black bean relish and a side of fresh slaw. 11.99

Design your own Quesadilla

Tell us if you'd like it spicy or not. We'll add black beans, onions, tomatoes, peppers, corn and cheese and garnish it with avocado, sour cream and salsa. 9.50

Add chicken *or* sausage 3 Haddock *or* Shrimp 4 Lobster 8

Fish & Chips

When you're in Portland, Maine, you have a right to expect the very best. And, we deliver. Breaded, Cajun, or baked with herb & lemon. Never deep fried. Served with homemade slaw. 13.50

Grilled Meatloaf

We call it a farmer's market loaf because of all the chopping that goes into it. Served with mashed and peas or corn. American Pub fare at its' best. 11.50

Macaroni & Cheese

Don't expect anything out of a package. Our rich recipe is made with plenty of sharp cheddar and served with a tossed salad. 9.50
Add a couple of dogs or a slice of meatloaf for \$3.

Sirloin Tips

Marinated sirloin tips are grilled with mushrooms and served in a ramekin over mashed potatoes with a mini salad. 13



Our Wines

WHITE WINES

	BOTTLE	GLASS
Arca Nova, Vinho Verde, Portugal	15	5
House, White Zin, California (CARAFE)	11	5.25
House, Pinot Grigio, Italy (CARAFE)	9.50	5
Kendall Jackson, Chardonnay, California	25	7.75
Lagaria, Pinot Grigio, Italy	17	5.50
Mont Pellier, Chardonnay, California	15	5.50
Morgan, Sauvignon Blanc, California	25	7.50
Pomelo, Sauvignon Blanc, California	19	6.00

SPARKLING WINES

Prosecco, Mini	7.50
Cristalino Brut, Spain	20
Moet & Chandon, Extra Dry, France	60

RED WINES

	BOTTLE	GLASS
Black Opal, Shiraz Cabernet, Australia	16	5
Blackstone, Merlot, California	22	7
Canaletto, Pinot Noir, Italy	18	5.50
Carpineto Dogajolo, Sangiovese, Italy	22	7
Gnarly Head, Old Vine Zin, California	20	5.50
House Malbec, Argentina (CARAFE)	11	5
House Merlot, Italy (CARAFE)	11	5
Raymond, Merlot, Napa Valley	25	8.50
Trois Chemins, Cotes du Rhone, France	18	5.50
Villa Mt. Eden, Cabernet, Napa Valley	23	7.50

HONEYMAKER MEADS



Dry, Dry Hopped & Lavender	5
Blueberry, Apple or Strawberry	6
Flight (one ounce sample each of 4)	7

HAPPY HOUR FROM 2 -7 WEEKDAYS

Our Beers

LIVE ACOUSTIC MUSIC NIGHTLY

DRAFTS

Allagash*	Geary's Seasonal*	Long Hammer IPA	Shipyard Seasonal*
Geary's Pale Ale*	Gritty's seasonal*	PBR	Shock Top
	Guinness	Shipyard Export*	

BOTTLES

Amstel Light	Coors Light	Michelob Light	Sam Adams Boston Lager
Angry Orchard Crisp Apple	Corona	Michelob Ultra	Sam Adams Seasonal
Becks	Corona Light	Miller High Life	Seadog Blueberry*
Becks (non-alcoholic)	Drifter Pale Ale	Miller Lite	Smithwick's
Blue Moon Belgian White	Heineken	Molson Golden	Twisted Tea
Budweiser	LaBatts Blue	Newcastle Brown Ale	
Budweiser Light	Logger Lager*	Redbridge	
Budweiser Light Lime	Magic Hat #9	Rolling Rock	

* indicates a Maine brewed beer



Island art

Much of the artwork on our walls is for sale. Created by local artists who work on and around the waters of Casco Bay, each and every piece holds a treasured memory of the Portland waterfront. All proceeds from the sale of artwork goes directly to the artists.



Indicates a favorite of Andys', a special friend of the Pub, to whom the cherry signifies pure joy.