**18 BELOW**

**RAW BAR ~ GRILL ~ LOUNGE**

**18 SILVER STREET WATerville 861-4454**

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**RAW BAR**

**OYSTERS ON THE HALF SHELL** 2.25
Chef’s Daily Selection of Fresh Oysters
Mignonette & Cocktail Sauce
Served Raw or Steamed*

**LITTLE NECK CLAMS** 1.5
The Classic ½ Shell Clam
Mignonette & Cocktail Sauce
Served Raw or Steamed*

**FRESH COLOSSAL SHRIMP** 3
Lightly Seasoned, Steamed w/ Garlic, Shallots, & Fresh Herbs
Served Chilled

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**APPETIZERS**

**OYSTERS ROCKEFELLER** 14
The Renowned Baked Oyster Dish
Garlic, Onion, Parmesan, and Spinach
Topped w/Bacon and Breadcrumbs

**MAINE CRAB CAKES** 10
Fresh Maine Crab Meat w/ Lemon Aioli
Field Greens Touched w/ Ginger Citrus Vinaigrette

**CRISPY CALAMARI** 10
Flash Fried Fresh Calamari & Cherry Peppers
w/ Caper Aioli

**CLAMS CASINO** 10
Native Little Necks, Garlic, Onion, Bacon, Herbs, Parmesan,
& Light Bread Crumbs, Oven Baked

**PRINCE EDWARD ISLAND MUSSELS** 10
Sautéed w/ Shipyard Export Ale, Shallots, Garlic,
Tomatoes, & Orange Wedges

**PAN SEARED YELLOW FIN TUNA** 13
Local Sushi Grade Tuna
Thinly Sliced on a Bed Mixed Greens
w/ pickled ginger & Wasabi Basil Dressing*

**CRISPY PANKO CRUSTED CHICKEN STRIPS** 9
Marinated Chicken Breast Rolled In Japanese Bread Crumbs, &
Deep Fried, Sweet & Spicy Chili Sauce

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**SOUPS**

**SEAFOOD CHOWDER** 6 Cup, 10 Bowl
Fresh Maine Seafood, Simmered w/ Herbs, Cracked Pepper, & Cream

**LOBSTER STEW** 7 Cup, 14 Bowl
Fresh Maine Lobster, Cream, Sherry,
Cracked Pepper & Cream

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**ENTREES**

**BERMUDA ONION CRUSTED YELLOW FIN** 24
Lemon Butter Sauce, Mustard Chive Mashed Potatoes, Seasonal Vegetables*

**PANKO CRUS TED LOBSTER CUTLETS** Mkt
Saffron Risotto, Grilled Asparagus, Tomato Mint Relish

**CARAMELIZED DIVER SEA SCALLOPS** 24
Sweet Pepper Coulis, Angel Hair Pancakes, Seasonal Vegetables

**MAINE CRAB STUFFED HADDOCK** 19
Tomato~Spinach Orzo
Lemon Butter Sauce

**SPICY CHIPOTLE GRILLED COLOSSAL SHRIMP** 21
Pineapple, Mango, & Strawberry Salsa,
Saffron Rice, Seasonal Vegetables

**MAPLE GLAZED CEDAR PLANK SALMON** 18
Mustard Chive Mashed Potatoes, Grilled Asparagus

**SEAFOOD PAELLA** 22
Shrimp, Mussels, Clams, & Chorizo Sausage
Slow Roasted w/ Spanish Herbs, Saffron Rice & Baby Peas

**ROSEMARY MARINATED RACK OF LAMB** 26
Basil Pesto Mashed Potatoes, Grilled Tomato & Zucchini, Natural Lamb~Glace*

**CHAR~GRILLED NY STRIP** 24
Prime Aged Beef, Roasted Red Bliss Potatoes, Seasonal Vegetable,
Red Wine Reduction Demi~Glace*

**SMOKEY MAPLE GRILLED CHICKEN BREAST** 14
Garlic Roasted Potatoes, Seasonal Vegetable

**PANKO CRUSTED FIRE ROASTED EGGPLANT** 13
Saffron Risotto, Sautéed Vegetables, Tomato Cruda

**ANGEL HAIR PASTA PANCAKES** 13
Pan Seared Angel Hair Pasta Cakes
Sautéed Vegetables, Crispy Marinated Tofu,
Lemon Caper Sauce

**SPINACH & ROASTED TOMATO STUFFED PORTABELLAS** 13
Parmesan Cheese, Mustard Chive Mashed Potatoes, Seasonal Vegetables, Red Pepper Coulis

**CLASSIC CEASAR** 14
Crisp Romaine, Garlic Croutons,
Lightly Tossed in Dressing, & Topped w/ Shaved Parmesan
Grilled Chicken or Grilled Salmon

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)**This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods**

All Items Listed On This Menu Are Fresh, Never Frozen, Locally Procured When Available, From Maine Farmers & Fishermen. Enjoy!
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THINK GLOBALLY, ACT LOCALLY, DRESS CASUALLY