

18 BELOW
RAW BAR ~ GRILL ~ LOUNGE
18 SILVER STREET WATERVILLE 861-4454

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 1/2 Shell Clam
Mignonette & Cocktail Sauce
Served Raw or Steamed*

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

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

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



**Raw Bar ~ Grill
Lounge**

ENTREES

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

PANKO CRUSTED 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 COLLOSSAL 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~Glaze*

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

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

*"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!

18 BELOW
RAW BAR~GRILL~LOUNGE
THINK GLOBALLY, ACT LOCALLY, DRESS CASUALLY