

~7/4/25~

~Appetizers~

*Tuna Carpaccio

Fennel Oil, Oven Roasted Tomatoes, Capers, Lemon Zest, Scallions 21

Sweet & Salty Fried Brussel Sprouts

Sweet Soy, Toasted Sesame Seeds, Crispy Pancetta, Candied Pecans 17

Shrimp Cocktail

All-Natural Jumbo White Shrimp, Cocktail Sauce,
Whole Grain Dijon Horseradish Sauce 21

*Half Dozen Black Berry Cove Oysters on the Half Shell

Mignonette, Cocktail Sauce 24

Lobster Arancini

Golden Fried Risotto Cake, Lemon Dill Aioli, Lobster Sauce, Scallions 29

Maine Mussels

Oven Roasted Tomato, Pancetta, Herbs, Garlic, White Wine, Butter 20

Sticky Korean BBQ Pork Belly

Soy, Scallions, Sesame Seeds, Pickled Onions, Asian Slaw 21

Pan Seared Scallops

Corn Sauce, Crispy Bacon, Chives 22

Pan Seared Zucchini

Lemon Zest, Mint, Feta, Pistachios 17

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Soup & Salads

Maine Lobster Bisque

Butter, Cream, Sherry, Scallions 18

Coplin Salad

Artisan Greens, Dried Cranberries, Vegetables 13

Caesar Salad

Romaine Hearts, Caesar Dressing, Aged Parmesan,
Thyme Croutons, White Anchovies 13/17

Sweet Roasted Beet Salad

Fried Wonton, Artisan Greens, Goat Cheese,
Candied Pecan, Whole Grain Balsamic Vinaigrette 18

Tomato Mozzarella Salad

Heirloom Tomato, Basil, Tomato Vinaigrette, Grilled Baguette 18

~ Entrees ~

*Chargrilled New Zealand Rack of Lamb

Pistachios, Hot Dijon, Herbs, Panko,
Mashed Root Vegetables 46

Boneless Beef Short Ribs

Slow Braised, Red Wine, Demi-Glace, Mashed Root Vegetable 44

Pan Seared Halibut

Oven Roasted Tomato, Capers, Lemon, Butter, Ancient Grains 44

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***Chargrilled 12oz. Center Cut Sirloin Shrimp Scampi**
Three Jumbo Shrimp, Tomato, Scallion, White Wine, Herbs
Butter, Garlic, Mashed Root Vegetables 42

***Pork Tenderloin Au Poivre**
Black Pepper, Garlic, Brandy, Cream, Herbs, Mashed Root Vegetables 38

***Chargrilled 8 oz. Choice Black Angus Filet Mignon**
Béarnaise Sauce, Mashed Root Vegetables 45

Baked Stuffed Haddock
Shrimp And Scallop Stuffing, Lobster Sauce, Ancient Grains 38

Red Thai Curry
Vegetables, Spicy Coconut Curry Sauce,
Jasmine Rice, Peanuts, Scallions 29

Scallop Carbonara
Applewood Smoked Bacon, Cream, Garlic, Sweet Peas
Parmesan Reggiano, Campanelle Pasta 39

***Steak Frites**
Chargrilled Flank Steak, Truffle Fries, Blue Cheese Aioli 36

Lemon Cream Chicken
Zucchini, Garlic, Mushrooms, Herbs, Aged Parmesan Ancient Grains 35

***Duck Two Ways**
Seared Duck Breast, Crispy Fried Confit Leg,
Red Wine Demi-Glace, Ancient Grains 44

Baked Stuffed Lobster
Shrimp And Scallop Stuffing, Drawn Butter, Mashed Root Vegetables 48

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~Pub Fare~

Sub Truffle Fries 4

*Chargrilled Black Angus Burger ~ Ground Chuck, Short Rib & Brisket

Sharp Cheddar, Quickles, LTO, Brioche Bun, Fries 24

Add Applewood Smoked Bacon \$2 Add a Sunny Side Up Egg \$2

*Chargrilled Gorgonzola Burger ~ Ground Chuck, Short Rib & Brisket

Oven-Roasted Tomatoes, Grilled Red Onion, Candied Bacon,

Gorgonzola Dressed Iceberg, Brioche Bun, Fries 25

Fried Fish Tacos

Guac Sauce, Cheddar/Jack, Cilantro Slaw,

Grilled Flour Tortillas, Tomato, Salsa 18

Fried Or Cajun Blackened Haddock Sandwich

Lemon Dill Aioli, LTO, Brioche Bun, Quickles, Fries 22

Grilled Pork Meatloaf

Mushroom, Pancetta, Demi-Glace, Mashed Root Vegetables 30

Korean Fried Chicken Sandwich

Asian Slaw, Pickled Carrots, Quickles, Spicy Aioli, Brioche Bun, Fries 21

Singapore Beef

Curry Oil, Soy, Vegetables, Mushrooms, Garlic, Scallions, Vermicelli Noodles 30

Lobster Roll

Brioche Bun, Peas, Mayo, Herbs, Fries 29

House Fries 8

Truffle Fries Herbs, Parmesan 10

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~Desserts~

12

Crème Brulee

Lemon Goat Cheesecake

Raspberry Sauce

Rhubarb & Raspberry Cobbler

Cinnamon Ice Cream

Fresh Donut

Maple Walnut Ice Cream, Caramel

Chocolate Peanut Butter Pie

Whip Cream

Strawberry Shortcake

Whip Cream

Affogato al Caffè

Vanilla Ice Cream, Hot Espresso

*Add Baileys or Kahlua ~8

After Dinner Drinks

Espresso ~6

Grahams Six Grapes Reserve Porto ~10

Warre's Otima 10yr. Tawny Porto ~10

Pallini Limoncello ~10

Maine Bourbon Espresso Martini ~14

Maine Mossy Ledge Espresso Martini ~14

Maine Craft Distillers Blueshine Whiskey ~11

Maine Chadwick's Maple Whiskey ~11

Ricker's Hard Cider Mainiac Ice Wine ~11

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~ Three Course Menu ~

\$62

~ Choose One Item Per Course ~

First Course

Lobster Bisque

Sweet Cream, Sherry

Caesar Salad

Romaine Hearts, Caesar Dressing, Aged Parmesan, Thyme Croutons, White Anchovies

Shrimp Cocktail

All-Natural Jumbo White Shrimp, Cocktail Sauce, Whole Grain Dijon Horseradish Sauce

Sweet & Salty Fried Brussel Sprouts

Sweet Soy, Toasted Sesame Seeds, Crispy Pancetta, Candied Pecans

Second Course

*Chargrilled Filet Mignon

Béarnaise Sauce, Mashed Root Vegetables

Scallop Carbonara

Applewood Smoked Bacon, Garlic, Sweet Cream, Peas,

Campanelle Pasta, Aged Parmesan Reggiano

Pork Tenderloin Au Poivre

Black Pepper, Garlic, Brandy, Cream, Herbs, Mashed Root Vegetables

Third Course

Choose Any Dessert From Our Dessert Menu

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~~ Made In Maine Summer Coolers ~~

(Crafted With Maine Distilled Small Batch Spirits)

Garden Tomato Martini

22 Vodka (Brewer), Mashed Tomatoes, Touch of Lemon Juice,
White Balsamic, Cranked Pepper, Basil Oil ~14

~For a true taste of Maine try with Barren's (Camden) Sugar Kelp Vodka~

Rosé Sangria

House Blend of Rosé Wine, Tree Spirits Apple Brandy (Oakland),
Cointreau, Pineapple, Jalapenos, Splash of Soda Water ~12

3X The Pain-Killer

3 of Strong Nightwater Rum (Portland), Pineapple Juice,
Coconut Cream, Orange Juice, Nutmeg ~14

Summer Jam

Blackberry, Sage, Lime Juice, Barren's Coastal Mnt. Gin (Camden) & Tonic ~14

Rye Smash

NE Distilling Co. Gunpowder Rye (Portland), Strawberry-Rhubarb Mash,
Brown Sugar Simple Syrup, Soda Water ~14

Smokey Mountain

Jalapeno Infused Mezcal, Grand Mariner, Pineapple Juice, Tajin ~14

The Maine Martini

Add Blue Cheese Stuffed Olives Or Caper Berries ~2

Vodka: Twenty 2 Vodka (Brewer), Wiggly Bridge (York), Cold River Vodka (Freeport)

Gin: Bimini Gin (Biddeford), Wiggly Bridge Gin (York), Cold River Gin (Freeport),
Barren's (Camden), Hardshore Gin (Portland) ~14

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~~Non-Alcoholic~~

Blackberry Mojito

Blackberry Puree, Mint, Lime Juice, Soda water ~8

Summer Sunset

Pineapple-Orange Juice, Soda Water, Grenadine~6

Green "Tee" Palmer

Green Zen Tazo Tea, Lemonade ~6

Strawberry-Rhubarb Spritz

Rhubarb-Strawberry Puree, Soda Water, Sierra Mist 6

Pepsi, Diet Pepsi, Sierra Mist & Ginger Ale 3

*Maine Root Root Beer 4

Lemonade 4

*Carrabassett Bad Dog Coffee 3

*Tourmaline Spring Water 500ml 7

*Maine Root Ginger Beer 4

House Brewed Iced Tea 4

Herbal Hot Tea 3

San Pellegrino 1 Ltr 8

*Woodland Farms Pointer I.P.A 8

Athletic Brewing Upside Down Golden Ale 6

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~White Wine~

~By the Glass Or Bottle~

Vinho Verde '23 Santa Virdina ~Minho, Portugal ~10 gl / 40 btl
Bordeaux '23 Cht. La Graviere Entre-Deux-Mers ~Gironde, France ~10 gl / ~40 btl
Sauvignon Blanc '23 Merriam ~Russian River, California ~14 gl / ~56 btl
Sauvignon Blanc '22 Mohua ~Marlborough, New Zealand ~14 gl / ~56 btl
Pinot Grigio '22 Perlage Delle Venezie ~Veneto, Italy ~12 gl / ~48 btl
Chardonnay '22 Novellum ~Loire Valley France ~14 gl / ~56 btl
Rosé '22 La Marouette Vin de Pays d'Oc Grenache
~Languedoc-Roussillon, France ~10 gl / ~40 btl

~By The Bottle~

Rosé '23 Maison Saint AIX ~Provence, France ~44
Riesling '22 Hugel Estate ~Alsace, France ~56
Sancerre '22 Dom. Paul Cherrier ~Loire, France ~62
Sauvignon Blanc '22 Craggy Range ~Te Muna, New Zealand ~58
Albariño '23 Martín Codax Rías Baixas ~Galicia, Spain ~42
Chardonnay '22 Rombauer Vineyards ~Carneros, California ~88

~Sparkling~

Laluca Rose Prosecco ~Veneto, Italy ~10 gl / ~40 btl
Coppola Diamond Collection Prosecco ~Veneto, Italy ~10 gl / ~40 btl
Rare Luxe Champagne Luc Belaire ~Champagne, France ~76
Brut Black Label Champagne Lanson ~Champagne, France ~90

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~Red Wine~

~By the Glass Or Bottle~

Pinot Noir '22 Primarius ~Willamette Valley, Oregon ~12 gl / ~48 btl

Cab. Franc '22 Pascal Lambert Chinon Les Terrasses ~Loire, France ~14 gl / ~56 btl

Cotes de Rhone '22 Domaine Chamfort ~Rhône Valley, France ~14 gl / ~56 btl

(Grenache, Syrah, Cinsault)

Zinfandel '19 Moss Roxx ~Lodi, California ~14 gl / ~56 btl

CABlend '20 Hess Select Treo ~Napa, California ~14 gl / ~56 btl

(Malbec, Merlot, Zin, Pet Syrah)

Malbec '22 Lamadrid Single Vineyard ~Agrelo, Argentina ~12 gl / ~48 btl

Cabernet Sauvignon '22 Requiem ~Columbia Valley, Washington ~16 gl / ~64 btl

~By The Bottle~

Amarone '17 Della Valpolicella Classico Cesari Il Bosco ~Quinzano, Italy ~125

Pinot Noir '22 Domaine Faiveley Mercurey ~Burgundy, France ~80

Pinot Noir '22 Chehalem Reserve ~Willamette Valley, Oregon ~62

Barolo '19 Pecchenino San Giuseppe Barolo ~Piedmont, Italy ~96

Merlot '19 Merriam Estate ~Russian River, California ~56

Bordeaux '19 Cht. Tour Prignac Medoc Grande Reserve ~Bordeaux, France ~68

Cabernet Sauvignon '19 Chappellet Signature ~St. Helena, California ~150

Cabernet Sauvignon '22 Quilt ~Napa, California ~70

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~Bottles & Cans~

- *Orono Tubular IPA 10
- *Lone Pine Brightside IPA 9
- *Allagash White 10
- *Sebago Red Ale 9
- *Ricker Hill Farm Maniac Black Select Cider 750ml 22
- *N/A Woodland Farm Pointer IPA 8
- *ME Beer Comp. Lunch IPA 10
- *Bunker Machine Pilsner 9
- *Atlantic Cadillac Mtn. Stout 9
- *Freedoms Edge Semi-dry Cider 7

- Budweiser or Bud Light 4
- Miller Lite 4
- Heineken Cans 5
- Nutrl Cranberry 5
- N/A Athletic Brewing Upside Down Golden Ale 6
- PBR 16 oz Can 4
- Coors Light 4
- Omission IPA (GF) 5

~Draft~

- *Portland Zoo Pilsner 5.2% ~ Portland, ME 8
- *Battery Steele Hazy Pale Ale 5.6% ~ Portland, ME 8
- *Lone Pine Brightside I.P.A. 7.1% ~ Portland, ME 8

MAINE Made Products

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After Dinner Drinks

Espresso ~6

Carrabassett Bad Dog Coffee 3

Herbal Hot Tea 3

Maine Blue Barren's Myrteau Blueberry ~12

Grahams Six Grapes Reserve Porto ~10

Warre's Otima 10yr. Tawny Porto ~10

Pallini Limoncello ~10

Maine Mossy Ledge Espresso Martini ~14

Maine Craft Distillers Blueshine Whiskey ~12

Maine Chadwick's Maple Whiskey ~12

Ricker's Hard Cider Mainiac Ice Wine ~12

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