

~8/13/25~

~ 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

Sticky Korean BBQ Pork Belly

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

Lump Crab Cakes

Remoulade Sauce, Artisan Greens 24

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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

Corn Salad

Roasted Red Peppers, Pickled Onions, Bacon Feta, Artisan Greens
White Balsamic Dressing 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

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Pan Seared Halibut

Chimichurri Compound Butter, Ancient Grains 44

***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

Scallop Carbonara

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

***Duck Two Ways**

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

Maine Baked Stuffed Lobster

Shrimp & Scallop Stuffing, Drawn Butter, Mashed Root Vegetables 48

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Two/Fer \$50 Menu

Red Thai Curry

Vegetables, Spicy Coconut Curry Sauce,
Jasmine Rice, Peanuts, Scallions

Baked Stuffed Haddock

Shrimp And Scallop Stuffing, Lobster Sauce, Ancient Grains

Seafood Au Gratin

Halibut, Shrimp, Haddock, Aged Parm, Buttered Brad Crumbs, Ancient Grains

*Steak Frites

Chargrilled Flank Steak, Truffle Fries, Blue Cheese Aioli

Chicken Piccata

Mushrooms, Garlic, Capers, Butter, Herbs, Lemon, Aged Parmesan, Ancient Grains

Makers Mark Beef Tips

Sirloin & Beef Tenderloin Tips, Whole Grain Mustard, Cream, Mushrooms, Garlic,
Herbs, Mashed Root Vegetables

Grilled Pork Meatloaf

Mushroom, Pancetta, Demi-Glace, Mashed Root Vegetables

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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

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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

~Desserts~

12

Crème Brulee

Lemon Goat Cheesecake
Raspberry Sauce

Blueberry Cobbler
Cinnamon Ice Cream

Fresh Donut
Blackberry Ice Cream, Chocolate Ganache

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Chocolate Peanut Butter Pie

Whip Cream

Lemon Olive Oil Cake

Lemon Zest, 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

~ 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

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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

~~ 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

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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

~~Non-Alcoholic~~

Blackberry Mojito

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

Summer Sunset

Pineapple-Orange Juice, Soda Water, Grenadine~6

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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

~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 ~14gl/~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

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~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
Albarino '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

~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 ~ Rhone 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

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~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

~Bottles & Cans~

*Orono Tubular IPA 10

*ME Beer Comp. Lunch IPA 10

*Lone Pine Brightside IPA 9

*Bunker Machine Pilsner 9

*Allagash White 10

*Atlantic Cadillac Mtn. Stout 9

*Sebago Red Ale 9

*Freedoms Edge Semi-dry Cider 7

*Ricker Hill Farm Maniac Black Select Cider 750ml 22

*N/A Woodland Farm Pointer IPA 8

Budweiser or Bud Light 4

PBR 16 oz Can 4

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Miller Lite 4

Coors Light 4

Heineken Cans 5

Omission IPA (GF) 5

Nutrl Cranberry 5

N/A Athletic Brewing Upside Down Golden Ale 6

~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

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

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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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