

~7/22/26~

~Appetizers~

*Tuna Poke Wonton Tacos

Sesame Soy Marinated Tuna, Ginger, Avocado,
Chili Aioli, Scallions, Sesame Seeds 22

Sweet & Salty Fried Brussel Sprouts

Sweet Soy, Toasted Sesame Seeds, Crispy Pancetta, Candied Pecans 18

Maine Lobster Arancini

Crispy Fried Arancini, Freshly Picked Lobster Meat,
Lemon Dill Aioli, Lobster Sauce, Scallions 29

Korean BBQ Pork Belly

Sweet Potato, Soy, Asian Slaw, Chicharonnes, Scallions 21

Shrimp Cocktail

All-Natural Jumbo White Shrimp, Cocktail Sauce,
Whole Grain Dijon Horseradish Sauce 22

*Half Dozen Pemaquid Oysters On The Half Shell

Mignonette, Horseradish, Cocktail Sauce 24

Pan Fried Lazy Pork Dumpling

Scallions, Soy, Mirin, Wonton, Chili Crisp 20

*Beef Tartare

Capers, Red Onion, Anchovy, Truffle Oil, Egg Yolk, Crostini 22

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Soup & Salads

Maine Lobster Bisque

Butter, Cream, Sherry, Scallions 18

Steak Corn Salad

Chargrilled Skirt Steak, Roasted Red Peppers, Pickled Onions, Feta
Artisan Greens, White Balsamic Dressing 35

Coplin Salad

Artisan Greens, Dried Cranberries, Vegetables 13

Caesar Salad

Romaine Hearts, Caesar Dressing, Aged Parmesan,
Thyme Croutons, White Anchovies 13/18

Sweet Roasted Beet Salad

Fried Wonton, Artisan Greens, Goat Cheese, Candied Pecan
Whole Grain Balsamic Vinaigrette 19

~ Entrees ~

*Chargrilled New Zealand Rack of Lamb

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

Red Thai Curry

Vegetables, Spicy Coconut Curry Sauce,
Jasmine Rice, Peanuts, Scallions 30

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Lemon Garlic Halibut

Parmesan Buttered Breadcrumbs, Herbs, Ancient Grains 44

*14 oz Chargrilled High Choice Sirloin

Chimichurri Compound Butter, Mashed Root Vegetables 46

*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 46

Scallop Carbonara

Applewood Smoked Bacon, Cream, Garlic, Sweet Peas

Parmesan Reggiano, Campanelle Pasta 40

*Duck Two Ways

Seared Duck Breast, Crispy Fried Confit Leg,

Red Wine Demi-Glace, Ancient Grain 44

Pork Osso Bucco

Slow-Braised Pork, House Made Demi-Glace, Carrots, Mashed Root Vegetables 45

Steak Frites

Chargrilled Skirt Steak, Truffle Fries, Creamy Peppercorn Sauce 42

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Two/Fer \$59 Menu

Bruschetta Chicken

Basil, Tomato, Roasted Garlic, Aged Parmesan, Balsamic Glaze, Angel Hair

Shrimp And Swordfish

Zucchini, Garlic, Dill, White Wine, Butter, Aged Parmesan, Ancient Grains

Baked Stuffed Haddock

Shrimp And Scallop Stuffing, Lobster Sauce, Ancient Grains 40

Gorgonzola Beef Tips

Mushrooms, Garlic, Cream, Herbs, Demi-Glace, Mashed Root Vegetables

Grilled Pork Meatloaf

Mushroom, Pancetta, Demi-Glace, Mashed Root Vegetables

Pesto Au Gratin

Shrimp, Haddock, Scallops, Cream, Aged Parmesan,
Buttered Breadcrumbs, Ancient Grains

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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 25

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

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

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Oven-Roasted Tomatoes, Grilled Red Onion, Candied Bacon,
Gorgonzola Dressed Iceberg, Brioche Bun, Fries 26

Fried Fish Tacos

Guac Sauce, Cheddar/Jack, Cilantro Slaw,
Grilled Flour Tortillas, Tomato, Salsa 20

Fried Korean BBQ Chicken Sandwich

Asian Slaw, Pickled Veg, Sriracha Aioli, Scallions, Brioche Bun, Fries 23

Grilled Pork Meatloaf

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

Fried Or Cajun Blackened Haddock Sandwich

Lemon Dill Aioli, LTO, Brioche Bun, Quickles, Fries 25

Freshly Picked Maine Lobster Roll

Mayo, Peas, Herbs, Lettuce, Fries 30

Singapore Beef

Curry Oil, Soy, Vegetables, Mushrooms, Garlic, Scallions, Vermicelli Noodles 32

House Fries 8

Truffle Fries Herbs, Parmesan 10

~Desserts~

12

Crème Brulee

Double Chocolate Cake

Raspberry Coulis

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Key Lime Pie
Whipped Cream

Raspberry Rhubarb Cobbler
Cinnamon Ice Cream

Fresh Donut
Raspberry Ice Cream, Toasted Almonds

Strawberry Shortcake
Shortbread, Whipped 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 20yr. Tawny Porto ~10
Pallini Limoncello ~10
Maine Bourbon Espresso Martini ~14
Maine Mossy Ledge Espresso Martini ~14
Maine Craft Distillers Blueshine Whiskey ~11

~ Three Course Menu ~

\$66

~ Choose One Item Per Course ~

First Course

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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

~~ 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 Sugar Kelp Vodka (Camden)~

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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

Maine Siesta Margarita

Blue Lobster Blueberry Infused Wine (Portland), Hornitos Rep.,
Sage Simple Syrup, Lime Juice ~14

Verdant Lady

Barren's Coastal Mnt. Gin (Camden), Font Bonne (Herbal Liqueur)
Mint Simple Syrup, Lime Juice ~14

Flagstaff

Batson River Bourbon (Kennebunk), Aperol, Ginger Liqueur,
Lemon Juice, Honey Simple Syrup ~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), Goldies (Portland),
Barren's (Camden), Hardshore Gin (Portland) ~14

~~Mocktails & Non-Alcoholic~~

Blackberry Mojito

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

Summer Sunset

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Pineapple-Orange Juice, Soda Water, Grenadine ~6

Peach Spritz

Peach Puree, Soda Water, Ginger Beer ~6

Pepsi, Diet Pepsi, Sierra Mist & Ginger Ale 3

*Maine Root Root Beer 4

*Maine Root Ginger Beer 4

Lemonade 4

House Brewed Iced Tea 4

*Carrabassett Bad Dog Coffee 3

Herbal Hot Tea 3

*Tourmaline Spring Water 500ml 7

San Pellegrino 1 Ltr 8

~~21+ Mocktails & N/A Options~~

Nkd Gin & Tonic 10

Clean Co. Rum Punch 10

*Woodland Farms Pointer I.P.A 8

Athletic Brewing Upside Down Golden Ale 6

Stella Artois Liberte 0.0 6

*Mystic Cove Blueberry Lemondrop 5mg THC 10

~White Wine~

~By the Glass Or Bottle~

Vinho Verde '24 Santa Virdina ~Minho, Portugal ~10 gl/40 btl

Bordeaux '24 Cht. La Graviere Entre-Deux-Mers ~Gironde, France ~10 gl/~40 btl

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Sauvignon Blanc '23 Mohua ~Marlborough, New Zealand ~14gl/~56 btl
Pinot Grigio '24 Perlage Delle Venezie ~Veneto, Italy ~12 gl/~48 btl
Albarino '24 Lagar da Condesa ~Rias Baixas, Spain ~12 gl/~48 btl
Viognier '23 Brotte de Pere & Fils ~Pays d'oc, France ~12 gl/~48 btl
Chardonnay '23 Novellum ~Loire Valley, France ~14 gl/~56 btl
Chenin Blanc '23 Dry Creek ~Clarksburg, California ~12 gl/~48 btl
Rosé '24 Summer Water ~Central Coast, California ~10 gl/~40 btl

~By The Bottle~

Riesling '22 Hugel Estate ~Alsace, France ~56
Sancerre '23 Dom. Paul Cherrier ~Loire, France ~62
Sauvignon Blanc '23 Merriam ~Russian River, California ~56
Albarino '24 Martin Codax Rias Baixas ~Galicia, Spain ~42
Chardonnay '23 Rombauer Vineyards ~Carneros, California ~88
Rosé '24 Whispering Angel ~Cotes De Provence, France ~54

~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

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Nebbiolo '22 Villadoria Bricco Mango ~Piedmont, Italy ~14 gl/ ~56 btl

Cabernet Franc '23 Pascal Lambert Chinon Les Terrasses

~Loire, France ~14 gl/ ~56 btl

Bordeaux '22 Cht. Haut Colobier (Merlot, Malbec, Cab Franc)

~Blaye Bordeaux, France ~14 gl/ ~56 btl

Cotes de Rhone '22 Cht. Beauchene Grand Reserve (Grenache, Syrah, Mourvèdre)

~Rhône Valley, France ~14 gl/ ~56 btl

Malbec '23 Lamadrid Single Vineyard ~Agrelo, Argentina ~12 gl/ ~48 btl

California Blend '21 Hess Select Treo (Malbec, Merlot, Zin, Pet Syrah)

~Napa, California ~14 gl/ ~56 btl

Cabernet Sauvignon '23 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 '20 Pecchenino San Giuseppe Barolo ~Piedmont, Italy ~96

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

Rioja Crianza '20 El Coto ~Oyon, Spain ~40

Bordeaux '19 Cht. Tour Prignac Grande Reserve (Cab Sav, Merlot, Petit Verdot)

~Medoc Bordeaux, France ~72

Zinfandel '19 Moss Roxx ~Lodi, California ~56

Cabernet Sauvignon '21 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

*Bunker Machine Pilsner 9

*Sebago Red Ale 9

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*Allagash White 10

*Atlantic Cadillac Mtn. Stout 9

*Freedoms Edge Semi-dry Cider 7

*N/A Woodland Farm Pointer IPA 8

Budweiser or Bud Light 4

PBR 16 oz Can 4

Miller Lite 4

Coors Light 4

Heineken Cans 5

Nutrl Cranberry 5

Mystic Cove Blueberry Lemondrop 5mg THC 10

N/A Athletic Brewing Upside Dawn Golden Ale 6

N/A Stell Artois Liberte 0.0 6

~Draft~

*Portland Zoo Pilsner 5.2% ~ Portland, ME 8

*Austin Street Pale Ale 5.3% ~ Portland, ME 8

*Marsh Island I.P.A. 7.0% ~ Orono, ME 8

MAINE Made Products

After Dinner Drinks

Espresso ~6

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Carrabassett Bad Dog Coffee 3

Herbal Tea 3

Maine Mossy Ledge Espresso Martini ~14

Maine Craft Distillers Blueshine Whiskey ~12

Maine Tree Spirit Apple Jack ~12

Maine Tree Spirit Absinthe Verte ~14

Bully Boy Amaro ~14

Bully Boy Amaro Rabarbaro (Rhubarb) ~14

Lo-Fi Gentian Amaro ~10

Lo-Fi Sweet or Dry Vermouth ~10

Fernet Branca ~12

Drambuie ~12

B & B ~12

Courvoisier VS ~12

Hennessy VS ~12

Pallini Limoncello ~10

Grahams Six Grapes Reserve Porto ~10

Warre's Otima 20yr. Tawny Porto ~12

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