Wonderful food
Upstairs

Casual Food
Downstairs

2019-2020 Menu Guide
Southern Maine Region

Front Desk Copy
Please leave for others to enjoy

York Harbor Inn
480 York Street, Route 1A, York Harbor, Maine
207-363-5119 . YorkHarborInn.com
2019 Summer Market

Every Saturday May 25 - Oct 5
9:00 am to 1:00 pm
Located behind Visitor's Center: 1 Stonewall Lane
(off Route One) in York, ME

2019/2020 Winter Market

Two Saturdays a Month, November - March
9:00 am to 1:00 pm
Located inside Visitor's Center: 1 Stonewall Lane
(off Route One) in York, ME
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<td>Wiggly Bridge Distillery Barn</td>
<td>York</td>
<td>(207) 363-9322</td>
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THE ROUGH

FOOD TRUCK Wednesdays!

Hosted by
Lobster In The Rough

Every Wednesday!
June 19th - August 28th,
from 5:00-8:00 pm,
1000 U.S. Highway 1, York, Maine 03909

Food Truck Wednesday’s are
all about Outdoor Dining & Fun!

But that’s not all...After your Food Truck Experience
come on inside for The Rough Experience

An experience like no other...filled with
unique character our venue consists
of a huge yard featuring fire pits,
bocce courts, horseshoes and cornhole.
Order a drink, relax and enjoy!

Watch for Participating Food Trucks and
All Daily Happenings on the Lobster In The Rough website
www.theroughyorkmaine.com
Appetizers

**Mussels Provençal**
PEI Mussels simmered in chardonnay with herbs de Provence, garlic & tomatoes served with a warm baguette

**Sesame Crusted Ahi Tuna**
Yellowfin tuna seared rare, with soy dipping sauce, pickled ginger & wasabi aioli

**Crab Cakes**
Sweet lump crab meat lightly seasoned, rolled in panko crumbs and grilled. Served with curry aioli

**Basket Of Sweet Potato Fries**
With honey sriracha dipping sauce

**Beer Battered Onion Rings**
Served with roast garlic dip

**Orange Blossom Chicken**
Tender strips of chicken breast deep fried in a citrus batter and tossed with a spicy maple sriracha sauce

**Guacamole & Chips**
Guacamole topped with shredded cheddar cheese, tomato salsa and sour cream with tortilla chips

**Oceanside Raw Bar**
Oysters du jour

**Gulf Shrimp**

**Our Famous Seafood Chowder**
Includes Atlantic haddock, shrimp, scallops & native crab meat, simmered in a rich creamy broth

**Lobster-Corn Chowder**
Fresh lobster meat, potatoes and sweet corn in a rich cream broth

**French Onion Soup**
Rich broth with sweet onions & croutons gratineed with Swiss cheese

**Baked Artichoke Dip**
A blend of artichoke hearts, cream cheese chardonnay and sweet red peppers served with a warm baguette

**Maine Lobster Shells & Cheese**
Shell pasta with our rich creamy cheese sauce, tomatoes confit, parsley & Maine lobster meat, baked with asiago-herb crumbs

*Starred items are gluten free or may be prepared gluten free

Greens

**Classic Caesar**
Hearts of romaine with our Caesar dressing, croutons, Parmesan & white anchovies

**The Harbor Cobb**
Fresh greens topped with diced bacon, hard boiled egg, crumbled blue cheese, vine ripe tomatoes and creamy avocado

**Lobster -Avocado**
Ripe avocado topped with Maine lobster salad, served over greens with sliced tomato

**Roasted Beets, Blueberries and Honey**
Roasted sugar beets, fresh blueberries, toasted pecans and arugula tossed with Chef’s Three Bee’s Honey and Balsamic vinegar

**Simple Green Salad**
Fresh greens, sweet grape tomatoes, cucumber and red and yellow peppers topped with sunflower seeds and house croutons

Sandwiches

**Harborside Haddock Sandwich**
Fresh filet of haddock lightly crumbed and grilled, served with melted cheddar cheese & caper mayonnaise on a toasted bialy roll

**Maine Lobster Roll**
A Maine Tradition! Fresh native lobster meat blended with a touch of mayonnaise & seasonings served on a grilled Brioche roll with chives & tartar sauce

**Double Stuffed Maine Lobster Roll**
Twice as much lobster!

**Turkey Pub Club**
The classic triple decker made with moist roast turkey breast, candied bacon, ripe tomatoes, mayonnaise and crisp lettuce layered with toasted, multi grain bread

**Gourmet Sirloin Burgers**
Our 1/2 lb sirloin burger served with tomato and lettuce. Cheese, grilled onions, apple wood smoked bacon, and mushrooms available

**Vegetarian Burger**
Our spinach, garbanzo and tahini burger on a rich brioche bun with roast garlic spread, lettuce and tomatoes

**Steak & Cheese**
(Chicken may be substituted)
Tender beef tips grilled with red & yellow peppers, onion, & button mushrooms, on a toasted baguette with melted American cheese

Sandwiches include choice of french fries, fruit salad, chips, coleslaw or potato salad. Substitute a petite green salad

**The Down Easter**
Our signature flatbread with Maine lobster, lobster cream sauce

**Three Cheese**
Provolone, mozzarella, and Parmesan over our tomato basil sauce

**Butchers Block**
Tomato sauce & imported cheeses with your choice of pepperoni, bacon or house-made sausage

**Margharite**
Farmhouse garlic cheese seasoned crust, vine ripened tomatoes, garden fresh basil and a special blend of cheese

**Gourmet Flatbreads**

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**Signature Selections**

**COLLIGAN FILET**  
Our 8oz hand cut filet rubbed with YHI steak seasoning, char-grilled and served over our house made mushroom gravy, crowned with a crab cake, fresh Maine lobster meat, and Béarnaise Sauce

**SEAFOOD RAVIOLI**  
Lobster, sea scallops & gulf shrimp in rich seafood broth with tomatoes, and spinach, finished with mornay sauce, over fresh spinach ricotta ravioli

**NUBBLE LIGHT LOBSTER**  
1.25 lb or 2.5 lb when available. Maine lobster filled with 1/4 pound of fresh Maine lobster meat, topped with a brandy-lobster cream sauce

**YORKSHIRE LOBSTER SUPREME**  
1.25 lb or 2.5 lb when available. Maine lobster filled with native shrimp, crabmeat and tender sea scallops, topped with our famous thermidor sauce

**STEAMED MAINE LOBSTER**  
1.25 lb or 2.5 lb when available. Cracked and served with butter and lemon

**8 OZ. CHOICE FILET MIGNON**  
Hand cut western beef with your choice of wild mushroom gravy, raifort sauce or Béarnaise

**SEAFOOD PIE**  
A New England Tradition. Atlantic Haddock, native sea scallops and large gulf shrimp with lobster cream sauce baked under a flaky crust

**LOBSTER STUFFED CHICKEN**  
A customer favorite! Chicken breast with Maine lobster & sherry-cracker stuffing under a wonderfully rich Boursin cheese sauce

**Entrees**

**BROILED HADDOCK**  
Fresh Atlantic haddock topped with butter crumbs, seasoned with white wine & a splash of lemon

**BROILED SCALLOPS**  
Sweet native scallops seasoned with white wine and a splash of lemon topped with buttered crumbs

**PARMESAN CRUSTED CHICKEN PESTO**  
Sautéed Parmesan breaded chicken over shell pasta in a creamy pesto sauce with fresh mozzarella and our house roasted tomatoes

**BAKED STUFFED HADDOCK**  
Fresh haddock filled with our shrimp and crab stuffing, over a sherry-tomato cream sauce

**HONEY SEARED SALMON**  
Organic Scottish salmon filet drizzled with honey and pan seared, served with a brown butter sauce with honey, lime and scallions

**BEEF BROCHETTES**  
YHI Steak Spice rubbed tenderloin tips, char-grilled and served with béarnaise sauce

**MAPLE GRILLED TOFU**  
Locally produced tofu marinated with Maine maple syrup, garlic and olive oil. Lightly grilled, drizzled with Maple Chipotle glaze and served with a warm napa cabbage slaw and jasmine rice

**YHI STYLE**  
Add Buttered Maine Lobster Meat to any entree

*Starred items are gluten free or may be prepared gluten free
Small plates with big flavors!
Enjoy intimate fireplace dining and a cozy tavern. Join us in the warm months for outside dining on the deck. Creative mixology is our specialty!

Chapman Cottage
York Harbor, Maine

370 York Street, Route 1A, York Harbor, Maine * 207-363-5119 * YorkHarborInn.com
Smaller Plates

**Cottage Chowder***
Atlantic haddock, cream, potatoes, onions, bacon, herb buttered crostini

**Candied Bacon***
Smoky bacon, caramelized sugar coating

**The Taverns Own Honey Roasted Nuts***
Cashews, pecans, peanuts

**Wedge***
Iceberg, Madison Maine backyard tomatoes, candied bacon, our famous chunky blue cheese dressing

**Greens***
Fresh greens, vine ripe tomatoes, avocado, red and yellow peppers, carrots, croutons, red wine vinaigrette

**Asparagus, Heirloom Tomato & Burrata Cheese***
Tomatoes and asparagus roasted with olive oil, sea salt and black pepper, garlic crostini, genoa salami, burrata cheese, evoo & balsamic glaze drizzle

**Avocado Fries***
Seasoned buttermilk, corn flour, chipotle-lime crème

**Tijuana Charred Corn***
Citrus butter, chipotle chili powder, cilantro, queso blanco

**Charred Sesame Beef Kabobs***
Choice sirloin, sesame-ginger-garlic-soy marinade, soy gastrique

**Smoked Salmon Bruschetta***
Locally smoked salmon, shallot-mustard butter, toasted sour dough, pea shoots, mustard maple vinaigrette

**Crab & Parmesan Dip***
Lump crab meat, cream cheese, parmesan, garlic, buttered crumbs, scallions, grilled baguette

**Mediterranean Shrimp Bake***
Heirloom tomatoes, red & yellow peppers, garlic, evoo, basil, lemon juice, warm sour dough baguette

**Warm Brie & Honey***
Chef’s Three Bees honey, roast nuts, apples, pears, toasted sour dough baguette

**Tavern Tuna Nachos***
Soy marinated ahi tuna, wakeme, sriracha, wasabi aioli, pickled ginger, sesame seeds, wonton chips

**Lobster Avocado Pizza***
Maine lobster, lobster crème, fried garlic and shallots, whipped ricotta, scallions and fontina

Larger Plates

**Cottage Burger***
All natural Pineland Farms ground beef, candied bacon, port salut cheese, brioche roll, crispy onions, chef’s three bee’s honey-bourbon barbeque sauce, and choice of house cut fries or napa slaw

**Chapman’s Lobster Brioche***
Maine lobster meat, tarragon mayonnaise, grilled brioche roll, and choice of house cut fries or napa slaw

**Jamaican Jerk Chicken***
Jermay’s zesty spice rub, roast carrots, new potatoes

**Pan Seared Scallops***
Native scallops, lemon basil beurre blanc sauce, linguine

**Chapman Fish Fry***
Tempura fried haddock, caper mayonnaise, house cut fries, napa slaw

**New York Sirloin, Sauce Robert***
Char-grilled, 10 ounce, hand cut sirloin, new potatoes, roast asparagus

Sweets

**Chocolate Cointreau Cake***
Rich chocolate cake, ganache, raspberry coulis, whipped cream

**Honey Nut Parfait***
Vanilla bean gelato, roast nuts, Chef’s Three Bees Honey, whipped cream

**Strawberry Rhubarb Crumble***
Season’s fresh fruit, oatmeal brown sugar topping, vanilla gelato

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk food borne illness

* Items are or may be made gluten free. Be sure to ask your server.

No Substitutions Please.

For the comfort & enjoyment of our Chapman Cottage Inn guests our tavern seats until 9pm & closes at 10pm.

Please join us a half mile down the street at our Ship’s Cellar Pub at the York Harbor Inn for late night revelry.
The Bagel Basket will cater your next breakfast meeting or luncheon. We do full service catering or drop “offs.” We also have great breakfast and lunch sandwich platters that you can pick up (24 hour notice on platters). We are quite flexible and can put something together that will fit your budget ranging from $3.00 pp. to $25.00 pp.

If you don’t see it on our regular menu it doesn’t mean we can’t accommodate you.

Call at 207-363-1244 for questions about your next event.

phone: 207-363-1244
e-mail: Bagelbasketyork@gmail.com
address: 280 York Street, York, Maine 03909
web: bagelbasketyorkmaine.com

Visit our website to view our online menu, use our contact form, and to see special offers and discounts!

fb: facebook.com/BagelBasketCafeandCoffeehouse

We want to reward you for being a loyal Bagel Basket customer!

Download the Flok app to your smartphone and take advantage of exclusive Bagel Basket rewards & discounts, our online punch card, customer chat and more!

flok
SANDWICHES

THE CLUB: Ham, roasted turkey breast, topped with parmesan peppercorn, crisp bacon, lettuce, tomato and American cheese.

SUPER VEGGIE: Our signature avocado spread, lettuce, tomato, cucumber, shredded carrots, alfalfa sprouts, red onion and Swiss cheese.

The sandwiches below are made on wraps only.

SPICY THAI CHICKEN: Grilled chicken breast strips, topped with mildly spicy roasted garlic, peanut sauce, lettuce, tomatoes, cucumbers and shredded carrots. ***

CHICKEN BOMB: Grilled chicken breast strips topped with Thousand Island dressing, grilled peppers and onions, lettuce, tomato and melted American cheese. ***

BUFFALO CHICKEN: Grilled chicken breast strips topped with Frank’s hot sauce, blue cheese dressing, lettuce and tomato. ***

HONEY HAM CHICKEN MELT: Grilled chicken breast strips, black forest ham and melted American cheese, topped with lettuce, tomato and honey mustard. ***

CHICKEN CAESAR WRAP: Grilled chicken breast strips, diced romaine lettuce, provolone and creamy Caesar dressing. ***

BREAKFAST SANDWICHES

All of our sandwiches are served on buttered bagels. Sandwiches with cheese come with American cheese. We also offer Swiss or Provolone. Egg whites available.

#1 Bagel & Egg
#2 Bagel, Egg & Cheese
#3 Bagel, Egg & Bacon
#4 Bagel, Egg, Bacon & Cheese
#5 Bagel, Egg, Sausage & Cheese
#6 Bagel Omelet, Pepper, Onion & Cheese
#7 Bagel, Egg, Ham & Cheese
#8 Bagel, Egg, Spinach, Tomato & Cheese

SANDWICHES

All of our sandwiches can be made on bagels, breads (European white, multi grain), or wraps (plain, wheat, tomato, spinach). Gluten-free available. ***These sandwiches are prepared as wraps only.

CHICKEN SALAD: All white meat chicken, blended with mayo, vegetables and herbs, topped with lettuce, tomato, sweet pickles, sprouts and American cheese.

TUNA SALAD: Chunk light tuna mixed with mayo, vegetables and herbs, topped with lettuce, tomato, sweet pickles, onions, sprouts and Swiss cheese.

ROASTED TURKEY: Slow oven roasted turkey breast, sliced thin and topped with mayo, lettuce, tomato, sprouts and Swiss cheese.

TURKEY DELIGHT: Slow roasted turkey breast topped with lettuce, tomato, cucumber and our garlic cucumber dill spread.

TURKEY BLT: Slow roasted turkey breast topped with crisp bacon, mayo, lettuce and tomato.

BLT: Loaded with crisp bacon, topped with mayo, lettuce and tomato.

GARDEN BURGER: Grilled garden burger spread with mustard and ketchup, topped with lettuce, tomato, sprouts and melted provolone cheese.

GRILLED CHEESE: American, Swiss and provolone melted on your choice of bread grilled to perfection. Bacon or tomato can be added.

HAM: Virginia baked ham, sliced thin, spread with honey mustard, topped with lettuce, tomato and Swiss cheese.
**SANDWICHES**

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<td>Parmesan Panko Fried Chicken</td>
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<td>Salmon Club</td>
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<td>Fish Po' Boy</td>
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<td>Bahn Mi' Dog</td>
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<td>Build Your Own Burger</td>
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<td>Guava Braised Short Rib Steak &amp; Cheese</td>
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<td>Baja Reuben</td>
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**QUESADILLAS**

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<td>Sweet Potato Quesadilla</td>
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<td>Chicken Quesadilla</td>
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**LUNCH** Served every day 11:30am to 5pm

**DINNER** Served every day Mon-Fri 5-9pm, Fri & Sat 5-10pm

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**BLUE MERMAID ISLAND GRILL**

We also serve up lots of fun!

**Happy Hour** Monday-Friday 3 - 6pm

**Monday Trivia** Team up and win prizes! 7 - 9pm

**Restaurant Industry Day** Every Tuesday take 50% off your bill all day long, with a valid pay stub.

**Wine Wednesday** Every Wednesday, select wines are $6 / glass $22 / bottle

**Live Music**
- Friday Acoustic 7 - 10pm
- Saturday 7 - 10pm

**Sunday Brunch**
- Sundays from 10am - 4pm
- Live Bluegrass band 11am - 2pm
- Brunch menu on website
LUNCH & DINNER

PUB CHEESE & PRETZELS
Horseradish cheddar cheese with soft pretzels. veggie

ORANGE GINGER SPRING ROLLS
Napa cabbage, sprouts, carrots and ginger then topped with our island peanut sauce. veggie

CRISPY CALAMARI
Served with tomato ancho pepper aioli.

SADDLE BAGS
Crispy wontons filled with chicken, jack cheese, herbs and spices, served with ginger tamarind.

GRILLED BANANA
With sunsplash salsa. vegan & gf

MERMAID TACOS (3)
Sesame encrusted catch of the day with wasabi vinaigrette and mango napa cabbage slaw.
Fried tofu with wasabi vinaigrette and mango napa cabbage slaw. Vegan option available.
Island braised short rib with mango napa cabbage slaw and sriracha aioli.

LOBSTER AND ROASTED CORN CHOWDER

ARUGULA SALAD
With toasted pumpkin seeds, goat cheese, fresh blueberries, and a cucumber-lime vinaigrette. veggie & gf

QUINOA BOWL
With arugula, black beans, roasted corn, red pepper, jalapeño, roasted beets, and sweet potato with ginger balsamic vinaigrette. Add avocado 1. vegan & gf
Add your favorite protein to any salad. Chicken 8, steak 9, tofu 5, shrimp 7, scallops 9, salmon 9, corn bread 3.

NEW WORLD PAELLA
Curried rice, chicken, shrimp, mussels and andouille sausage. Hot, medium or mild? Vegan option available. gf

ROASTED BEET POKE
Oven roasted beet medley with bermuda onion, jalapeño, cilantro, green onion and ginger, served over herb infused sweet rice. Add your favorite protein. Chicken 8, steak 9, tofu 5, shrimp 7, scallops 9, salmon 9. vegan & gf

ISLAND BRAISED BEEF SHORT RIBS
Braised ribs in a savory guava-tamarind reduction over garlic-green onion mashed potatoes and sautéed green beans.

PARMESAN PANKO FRIED CHICKEN
Organic chicken encrusted with panko and parmesan. Topped with our famous andouille cream sauce, served with sautéed green beans and garlic-green onion mashed potatoes.

JAMAICAN JERK BRICK CHICKEN
Hot and sweet jerk marinated thighs with rice and beans and fried plantains. gf

SEAFOOD TAGINE
Salmon and fresh local catch of the day with curried coconut and tomato, served with a grilled baguette and a side salad.

BUILD YOUR OWN BURGER
7 oz. all beef or vegan rasta burger with lettuce, tomato, and onion. Add cheese 1, bacon 1, avocado 1, jerk sauce .50.

SWEET CORN FRITTERS
With coconut cream sauce. veggie

FRIED PLANTAINS
With sunsplash salsa with a chipotle honey dipping sauce. vegan & gf

FRIED CAULIFLOWER
With herb aioli. veggie & gf

ISLAND LETTUCE CUPS
Boston bibb lettuce wraps and sautéed shredded chicken in ginger tamarind with fresh mango napa cabbage slaw. Tofu option available. gf

RED STRIPE STEAMED MUSSELS
Red Stripe, toasted herbs and tamarind.

JERK CHICKEN WINGS
8 wings in our hot and sweet jerk sauce topped with sunsplash salsa. gf

LOBSTER QUESADILLA
Lobster, roasted corn, fresh basil, and jack cheese in a quesadilla. Served with our famous fire roasted salsa and sour cream.

SWEET POTATO COCONUT CURRY SOUP

BLUE MERMAID SALAD
Mixed greens, banana, mango, onions and peppers with lemon pepper vinaigrette. vegan & gf

KALE SALAD
Chopped kale, roasted beets, sweet potato, toasted almonds and blue cheese with balsamic ginger vinaigrette. veggie & gf

SESAME FRIED TOFU STIR FRY
Sesame fried tofu tossed with ginger, lemongrass, arugula, fresh vegetables, island peanut sauce, and rice noodles. vegan

GRILLED CHEF’S CUT BEEF
With garlic-green onion mashed potatoes and oven roasted brussels sprouts. Topped with a garlic-sage cream sauce. gf

JAMAICAN RUN DOWN SCALLOPS
Seared sea scallops glazed in a coconut rum sauce. Served with sweet potato hash and a grilled banana. gf

GRILLED SCOTTISH SALMON
Quinoa, arugula medley, and a blueberry-mango sage gastrique. gf

ITAL STEW
Vegan stew with sweet potato, yucca, russet potato, chickpea, black beans, and spinach in a lightly spiced coconut vegetable broth topped with sweet potato chips. vegan & gf

CURRIED LAMB STEW
With roasted root vegetables, tomatoes, rice, fried plantains topped with sunsplash salsa. gf

NAM JIM
Grilled fresh and local catch of the day with a spicy Vietnamese Nam Jim fish sauce, served over herb infused sweet rice and house made mango pickle. gf

BAJA REUBEN
Smoked turkey breast with tomato ancho mayo, swiss cheese, and mango napa cabbage slaw on toasted ciabatta.
Cape Neddick
Weddings & Rehearsal Dinners

CAPE NEDDICK LOBSTER POUND

OPEN SPRING • SUMMER • FALL
SEASONAL & DAILY SPECIALS
• SUMMER HAPPY HOUR
• LOCAL CRAFT BEERS
• ENTERTAINMENT

60 SHORE ROAD
BETWEEN OGSUNQUIT & YORK BEACH
CAPE NEDDICK, MAINE 03902
207-363-5471 • CAPENEDDICK.COM

OUTSIDE DECK • COCKTAIL LOUNGE • FREE PARKING

Away from the crowd overlooking Cape Neddick Harbor

WEDDING RECEPIONS • REHEARSAL DINNERS • FAMILY CELEBRATIONS • CORPORATE EVENTS

FIND US ON FACEBOOK
STARTERS $6.00 to $MKT

MUSSELS HARBORSIDE With garlic, shallots, white wine, tomatoes and basil.

BAKED MAINE CRAB AND ARTICHOKE DIP

MAINE CRAB CAKES: Served with a spicy tomato-basil and roasted red bell pepper sauce.

SCALLOPS WRAPPED IN APPLE SMOKED BACON Baked and served with a maple butter dipping sauce.

OYSTERS ON THE HALF SHELL Four native oysters shucked to order.

SHRIMP COCKTAIL Large steamed shrimp served with our tangy cocktail sauce.

FRIED CALAMARI Lightly fried and served with your choice of a spicy tomato-basil sauce or chili lime aioli.

TUNA POKE with pickled vegetable slaw over fried wontons.

BUFFALO WINGS Served with celery, carrots and our homemade Bleu cheese dressing.

STEAMED CLAMS

SOUPS & SALADS $5.00 to $MKT

CAPE NEDDICK CLAM CHOWDER Cup or a bowl

LOBSTER STEW Chunks of fresh lobster in a sherry, butter and cream stew; seasoned with scallions and fresh herbs.

HARBORSIDE GARDEN SALAD

CAESAR SALAD

WEDGE SALAD

MAINE LONBSTER & AVOCADO SALAD

Large Salad Plates available with choice of Chicken, Grilled Shrimp, Salmon or Fresh Maine Lobster

ENTREES FROM THE SEA $15.95 to $29.95

CAPE NEDDICK DOWN EAST SHORE DINNER
Native steamed clams or mussels followed by a hot Maine lobster.

BOILED MAINE LOBSTER From the waters off Cape Neddick, kept fresh and live in our salt water tanks.

BAKED STUFFED LOBSTER Maine lobster stuffed with a blend of Maine crab meat, baby shrimp, sweet butter and spirits.

LAZY MAN’S LOBSTER For those who prefer to leave the “picking” to us.

LOBSTER CURRY A favorite among locals and staff!

BAKED HADDOCK 8oz Haddock filet baked with white wine and butter then finished with our seasoned crumb topping.

BROILED SCALLOPS Scallops, mushrooms and leeks broiled in white wine and lemon butter and seasoned with garlic and cracked black peppercorn.

HARBORSIDE SEAFOOD BAKE Our version of a seafood casserole with lobster, scallops & baby Maine shrimp baked in a brandy cream sauce with seasoned bread crumbs and melted Swiss.

SHRIMP SCAMPI Shrimp sautéed with garlic, shallots, and white wine butter sauce; finished with fresh basil and served over linguini.

CAPTAIN’S PLATTER Maine shrimp, whole belly clams, scallops and haddock, lightly breaded and deep fried to perfection.

CHEF’S SALMON Preparation varies depending on the whim of the chef.

HOUSE SPECIALTIES $21.95 to $MKT

FILET MIGNON AND LOBSTER Prime 6oz filet topped with chunks of Maine lobster sauteed in a scampi butter with Roma tomatoes.

REEF & BEEF MEDLEY Lobster Tail, Grilled Tenderloin Tips, Large Shrimp & Sea Scallops tossed in a Cherry Tomato, Red Onion & Mushroom Garlic Butter over House Rice.

HARBORSIDE CURRY With chicken, shrimp and scallops or lobster. A mild curry and sweet coconut cream served over our house rice.

BOUILLABAISSE OR WITH 1/2 MAINE LOBSTER A potpourri of fish and shellfish in a uniquely seasoned broth.

ENTREES FROM THE LAND $15.95 to $25.95

PORK TENDERLOIN Lightly breaded, baked and finished with brandied apples and a Bass Ale Cheddar cheese sauce.

FILET MIGNON Hand-cut, char-broiled filet served over an oven-roasted portabella mushroom with a side of Bearnaise sauce.

HERB ROASTED CHICKEN A slow roasted and seasoned chicken breast and leg..

LIGHTER FARE $8.95 to $MKT

MAINE LOBSTER ROLL Extra long roll filled with succulent chunks of “just picked” Maine lobster meat, lightly mixed with mayonnaise, lemon and butter.

FRIED HADDOCK SANDWICH Deep fried haddock filet served with lettuce and tomato on a bulky roll.

THE “POUND” BURGER Choice of beef or chicken breast served with lettuce, tomato and sliced red onion. May be topped with melted cheese, apple smoked bacon or sautéed mushrooms.

PORTABELLA SANDWICH Grilled portabella mushrooms, sautéed red onion and roasted red bell peppers; topped with Goat cheese and served on a bulky roll.

CHICKEN TENDERS Hand-cut tenders served with french fries; BBQ or Buffalo Style.

FRIED SEAFOOD BASKETS Whole belly frite clams, sea scallops or baby Maine shrimp with french fries and cole slaw.

FISH AND CHIPS Deep fried fresh haddock served with cole slaw and french fries.

DESSERTS

THE “POUND” BROWNIE SUNDAE

CHOCOLATE PEANUT BUTTER PIE

STRAWBERRY CREAM PIE (SEASONAL)

ROOT BEER FLOAT

ANNABELLE’S VANILLA ICE CREAM

With hot fudge and whipped cream topping

BLUEBERRY COBBLER OR APPLE CRISP

WE ALSO OFFER DAILY SPECIALS AND SEASONAL MENU ITEMS

CAPENEDDICK.COM / FIND US ON facebook

Prices and menu items subject to change.
It’s time.

Experience us.

Clay Hill Farm
Restaurant ~ Weddings ~ Events

Reservations Recommended. Call (207) 361-2272 or Visit www.ClayHillFarm.com

220 Clay Hill Road  Cape Neddick (York), ME  Just 2 Miles West of Ogunquit
A SAMPLE MENU

Our passion for backyard growing and locally-sourced products is reflected in every menu. Preparations and pricing subject to availability and may vary throughout the season to provide the most authentic Maine experience.

STARTERS $9-14

- Award-Winning Maine Lobster Bisque
- Seasonal Soup
- P.E.I. Mussels or Rhode Island Calamari (Nightly Presentation)
- Escargot (Seasonal Preparation)
- Classic Shrimp Cocktail
- Tavern Tart (Shaved Prime Rib, Mushroom Duxelles, Brie, Mustard Aioli)
- Maine Haddock Bites (Baja Dipping Sauce)
- Maine Lobster & Brie Dip
- Fried Zucchini Sticks (Goat Cheese Ranch)
- Roasted Brussels Sprouts (Brie & Roasted Walnuts)
- Tomato, Basil, Mozzarella Napoleon
- Crab & Avocado Salad
- Signature House Spinach Salad (Baby Spinach Leaves, Maple Vinaigrette, Pistachios, Dried Cranberries)
- Clay Hill Caesar (Vidalia Onion Twist)
- Seasonal Salad

ENTRÉES $19-42

- Entrées paired with seasonal starch, vegetable and baked rolls & butter
- Many items can be prepared GLUTEN FREE
- Maine Lobster (Seasonally prepared)
- Maine Coast “Catch of the Day”
- Wild Caught Atlantic Salmon
- Long Island Roasted Pekin Duck Breast (Add Confit Leg)
- 10 oz. New York Strip Steak
- Lemon Roasted Maine Haddock
- Seafood Stuffed Maine Haddock
- (Crab & Lobster Stuffing with Lobster Cream Sauce)
- “Famous” Clay Hill Farm Prime Rib
- Vegetarian Dish (Nightly Presentation)
- Statler Chicken Breast (Seasonally Prepared)
- Harissa Rubbed Lamb Shank (Spring)
- Cider Glazed Pork Chops (Jicama & Fennel Slaw (Fall))
- Classic New England Fish & Chips

ADDITIONAL SIDES $5 | SUBSTITUTIONS $2

- Seasonal Vegetable • Sautéed Spinach • Mashed Potatoes
- Parmesan-Marscarpone Risotto • Roasted Red Potatoes

DESSERTS FROM SCRATCH $7-10

- Chocolate Oblivion • Crème Brûlée of the Day • Seasonal Cheesecake
- Clay Hill Farm Hot Fudge Sundae • Chef’s Special

Gordon’s Garden seasonally produces (including but not limited to) rhubarb raspberries, mint, basil, oregano, rosemary, chives, garlic, scallions, lemon balm, cherry tomatoes and edible flowers. We also proudly offer Maine roasted coffee by Carpe Diem and Shaine’s of Maine ice cream.

#ExperienceClayHillFarm

Edgar Allan Poe: Tales Of Fear (Oct.-Nov.)
Dinner with Dickens: A Christmas Carol (Dec.)
Robert Frost: Fire and Ice (Feb.)
Who? A Murder Mystery Experience (Coming Soon!)
An Evening with Mark Twain (Coming Soon!)

VERANDART

In support of Ogunquit’s rich history is an artist colony, we proudly feature local artists in a rotating show known as the #VerandArt Project.

Featured: Paul Noel Curator: Amy Kelly of TallSpinStudios

Reservations Recommended. Call (207) 361-2272 or visit ClayHillFarm.com
220 Clay Hill Road • Cape Neddick (York), ME • Just 2 Miles West of Ogunquit
Native ingredients honor Maine's indelible heritage. By partnering with local farmers, fishermen, ranchers and distillers, Cliff House combines the region's distinctive culture and tradition with culinary innovation.

COLD PRESSED JUICES

Glass 8

PURIFY JUICE
Honeydew + Green Apple + Kale + Spinach + Cayenne + Organic Agave

BEET DETOX
Local Apples + Bell Peppers + Pomegranate Beets + Lime

ORANGE TURMERIC
Orange + Carrots + Turmeric + Lemon + Ginger + Pear Nectar

BEVERAGES

FRESH SQUEEZED JUICE - 5
Orange + Grapefruit

JUICE - 4
V8 + Pineapple + Apple + Cranberry Juice

BARD COFFEE - 5
High Tide Organic Espresso Roast

SPECIALTY COFFEE - 6
Cappuccino - Latte

MIMOSA - 12
Fresh Baked Maine Blueberry Cobbler Muffins, Lemon Curd + Seasonal Fruit Southcoast Farms Greek Yogurt

RISHI TEA SELECTIONS - 6
Organic Loose Leaf Tea Service

BLOODY MARY - 12
Keel Vodka + Gluten Free + 3

MULLED CIDER - 6
Local Cider + Oranges + Cinnamon + Allspice

MORNING GLORY

CONTINENTAL BREAKFAST - 22
Bard Coffee or Rishi Tea + Juice

SOUTHWEST FARMS GREEK YOGURT - 6
Seasonal Berries

AVOCADO TOAST - 13
When Pigs Fly Bread + Maine Sea Salt + Chilli Pepper Toasted Pumpkin Seeds + Sunflower Seeds + 5 Eggs + 8 Maine Sea Spice Smoked Salmon + MKT Lobster

WARM QUINOA BOWL - 18
Poached Eggs + Spinach + Peppers + Caramelized Fennel + Tomatoes Harrismoet + Sally Sea Feta Cheese

FARM HOUSE FRESH FRUIT - 12
Gluten Free Granola + Southcoast Farms Greek Yogurt

BROWNE TRADING MAINE SMOKED SALMON - 21
Tomatoes + Pickled Onions + Capers + Bagel + Lemon-Chive Cream Cheese

GARLIC ROASTED FRENCH TOAST - 16
Candied Walnut Bourbon Sauce

CRISPY POTATOES + Scrambled Eggs + Local Cheddar

Duck Confit Hash - 18
Ginger Sweet Potatoes + Spinach + Apples + Hollandaise Sauce

BUTTERMILK WAFFLE - 16
Pure Maine Maple Syrup + 3 Seasonal Berries + 2 Sliced Banana

CLIFF HOUSE BREAKFAST - 19
Two Cage Free Eggs + Hash Potatoes + Cherry Wood Smoked Bacon or Maine Maple Pork Sausage

LOBSTER POUTINE - 24
Maine Potatoes + Lobster Gravy + Butter Poached Lobster Pineland Cheese Curd + Sunny Side Egg

CHORIZO & CRAB BURRITO - 20
Crispy Potatoes + Scrambled Eggs + Local Cheddar

MAINES

THREE EGG OMELET BOARD - 20
Bacon + Sausage + Ham + Spinach + Peppers + Onions + Tomatoes Cheese + Fresh Sliced Mushrooms

BRUNCH

LOBSTER CHOWDER - 14
Maine Potatoes + Bacon Lardons

ORGANIC ROMAINE - 13
Bagna Cauda Crumbs + Shaved Parmesan + Garlic Confit-Lemon Dressing

N.E. FAMILY FARMS BURGER - 17
Pineland Farms Cheddar + Smoked Onion Aioli + 2 Tomato Jam + Avocado + Over Easy Egg + Smoked Bacon House Pimento Cheese

MAINE GRAIN SALAD - 14
Kale & Mixed Greens + Ancient Grains + Quinoa + Seasonal Vegetables + Crooked Face Smoked Ricotta + Lemon Basil-Mint Vinaigrette

STEAK & EGGS - 23
North East Family Farms Raised Short Rib + Wildlet Greens + Eggs Any Style + Porcinis Hollandaise

LOBSTER & WAFFLES - 24
Corn & Green Thumb Farm potato waffles + chicken fried lobster + fennel pollen + syrup

NEW ENGLAND BENEDICT - 19
Toasted English Muffin + Poached Farm Eggs + Maple Brined Cornmeal Canadian Bacon

CRAB BURRITO - 23
Maine Crab Meat + Fried Green Tomatoes + Spinach + Tasso Hollandaise

LOBSTER ROLL - 24/28
Lightly Mayo Dressed or Warm Brown Butter

MULLED CIDER - 6
Local Cider + Oranges + Cinnamon + Allspice

MENUS change all day long and are always available. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Enjoy great spirits and great food in a fun and friendly atmosphere. Wharf dining features salads & proteins, fried & steamed clams, burgers, lobster rolls and more!

ANCHOR. EAT. DRINK.
LOCATED ON THE WATER AT YORK HARBOR MARINE.
LIVE LIKE A LOCAL.

207.363.8515 • 20 Harris Island Road, York Harbor, Maine • dockside-restaurant.com/deck-at-dockside

Open June through October, seasonally & weather adjusted schedule depending on conditions. Please call for the most up to date information.
**Snack & Share**

- **Truffle Fries**
  Crispy, golden fries with truffle oil, & parmesan cheese - 6.5
- **Mozzarella Sticks**
  Marinara dipping sauce - 8.5
- **Mac & Cheese**
  Cheesy and delicious noodles - 8

- **Onion Rings**
  - 6.75
- **Crispy Brussels Sprouts**
  Seasoned & seared with roasted garlic & thyme dip - 6.5
- **Chicken Wings**
  Deep fried & loaded with sauce buffalo, honey BBQ, or teriyaki - 10

**Salads & Greens**

- **Grazing Arizona**
  Black bean, avocado, tomato, red onion, corn, lime, pepper jack cheese - 12.5

- **Seaweed Salad**
  Wakame, shredded cabbage, carrots, radish, tossed with soy vin, topped with sesame seeds - 14

- **Caesar Salad***
  House made dressing & croutons - 10

  Add chicken (+4) or shrimp or salmon (+6) to any salad

**By the Seaside**

- **The Big Lobster Roll**
  Fresh lobster salad, shredded lettuce on a buttered bun - market

- **Fried Clams**
  Served golden brown whole belly clams, french fries, tartar sauce & coleslaw - market

- **Steamers**
  1 pound of fresh steamed clams served with drawn butter - market

**Dock Bowls**

All bowls come with a house-made sauce and a choice of grain (white or quinoa).

- **Mixed Veggies:**
  Broccoli, carrots, yellow squash, snow peas, edamame, and sautéed red peppers

- **Veggies**
  - 11

- **Chicken**
  - 15

- **Shrimp or Salmon**
  - 17

  - **Teriyaki Bowl**
    Mixed veggies & teriyaki sauce
  - **Coconut Curry Bowl**
    Mixed veggies & coconut curry sauce
  - **Thai Peanut Bowl**
    Mixed veggies & Thai peanut sauce

  - **Shoyu Ahi Poke Bowl**
    Ahi Tuna seasoned with soy sauce and sesame oil, cucumbers, cabbage, edamame, and avocado served over steamed rice - 17

  - **Spicy Ahi Bowl**
    Ahi Tuna tossed with siracha mayo, cucumbers, cabbage, edamame and avocado served over steamed rice top with tobiko - 17

**Sandwiches & More**

All sandwiches come with chips & pickle.

- **Deck Burger***
  1/2 lb. Angus beef, cheese, fresh greens, tomato, onion, mayo - 12

- **Johnny Supreme***
  1/2 lb. Angus beef, cheese, onion rings, apple smoked bacon, mayo - 14.5

- **Portobello Sandwich**
  Roasted portobello cap, served on Brioche bun, with roasted red peppers, mixed greens, goat cheese and balsamic glaze - 10

- **The ‘Bomb’ Fish Burrito**
  Fried fresh haddock, avocado, black beans, cabbage slaw, chipotle mayo - 14.5

- **Grilled Chicken Sandwich**
  Fresh chicken breast, cheese, fresh greens, tomato, onion, mayo - 11

- **Pulled Pork Sandwich**
  Shredded braised pork with sweet honey BBQ sauce and cole slaw. Served on a warm brioche roll -12

- **Grilled Mahi Mahi Sandwich**
  Delicious grilled Mahi served on a warm brioche roll with lettuce, tomato and Rémoulade sauce - 14

Cheeses: cheddar, pepper Jack or American
Mayos: regular, chipotle or roasted garlic and thyme
Additional Sauces: .50
Add fries (+2), truffle fries (+2.5), onion rings (+2.5) or sweet potato fries (+2.5)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

207.363.8515 • 20 Harris Island Road, York Harbor, Maine • dockside-restaurant.com/deck-at-dockside
Featuring a diverse menu rich in regional New England seafood specialties and local, organic fare. Sip a cocktail on our patio and revel in the unparalleled water views of a classic boat-filled harbor and secluded rocky coastline. Located just off the beaten path on Harris Island in York Harbor.
**HARBOR VIEW BAR MENU & APPETIZER SAMPLING**

**FRIED MAINE OYSTERS**
Plump Atlantic fried oysters served with lemon garlic aioli on field greens $14

**OSYTER ON THE HALF SHELL**
Chef sourced fresh oysters served with the usual accompaniments – Market priced daily

**PEEKYTOE CRAB CAKES**
Lightly seasoned native sweet crabmeat and wild mushrooms cakes served with a toasted corn arugula salad accompanied by a garlic aioli $12

**ROASTED GARLIC & BLUE CHEESE**
Whole roasted garlic bulb served with Great Hill Brie cheese, sliced Soprasata, California virgin olive oil and warm crostini $13

**ROASTED EGGPLANT FLAT BREAD**
Crisp house made flatbread with roasted eggplant, tomato & fresh mozzarella $11

**RED AND GOLDEN BEET SALAD**
Flavorful house pickled red and golden beets with fresh micro greens served with Chevre crouton $8.5

**NEW ENGLAND SEAFOOD CHOWDER**
A hearty native classic with scallops, sweet crab, haddock and shrimp $6 cup / $8 bowl

**SMOKED CHICKEN SALAD**
Apple wood smoked chicken, raisins, celery, red onion, green apple, and field greens tossed with maple Dijon vinaigrette topped with glazed walnuts and gorgonzola cheese $12

**BLUE CHEESE BLT**
Heirloom tomato, leaf lettuce, Apple wood smoked bacon and Great Hill Blue Cheese mayonnaise on warm raisin bread $10

**CLASSIC LOBSTER ROLL**
Sweet Maine lobster lightly dressed with mayonnaise, served on a buttery roll. - Market priced -

**AMERICAN CHEESEBURGER**
8 oz of ground Angus beef served with American cheese, lettuce, tomato and onion. French fries and garlic pickle $12

**CLASSIC LOBSTER ROLL**
Sweet Maine lobster lightly dressed with mayonnaise, served on a buttery roll with french fries – Market priced daily

**STEAMED MUSSELS**
Prepared with your choice of sauces: garlic and white wine or zesty marinara $11

**LUNCH SAMPLING**

**BLACK ANGUS HAMBURGER**
A half pound of beef, lettuce, tomato, onion, pickle on toasted bun $12 Choice of cheese, sautéed mushrooms or bacon (75¢ per extra)

**NATIVE HADDOCK SANDWICH**
Battered Haddock filet fried or broiled and served on a soft toasted roll with house tartar sauce, Dockside cole slaw and french fries $14

**KALE & QUINOA SALAD**
Fresh Kale, tomato, avocado and cucumber tossed with Quinoa and Balsamic Vinaigrette dressing topped with crumbled Feta cheese $12

**GRILLED CHICKEN**
Grilled Chicken $15, Shrimp $18, Salmon $16

**PEEKYTOE CRAB CAKES**
Lightly seasoned native crabmeat and wild mushroom cakes served with a toasted corn arugula salad accompanied by a garlic aioli and chive oil $16

**NATIVE FRIED CLAMS**
Traditional, lightly breaded, golden brown clams served with tartar sauce, french fries – Market priced daily

**FISH AND CHIPS**
Ale Battered haddock fillet with french fries and house made tartar sauce $15

**DOCKSIDE FISH BURRITO**
Broiled BBQ spiced haddock, cole slaw and garlic aioli $12

**TURKEY AVOCADO BLT**
Oven roasted turkey, Cider cured bacon, lettuce, tomato, and crushed fresh avocado served on brioche roll with french fries with chipotle aioli $11

**DINNER SAMPLING**

**PAN SEARED DIVER SCALLOPS**
Colossal diver scallops nestled in a light spinach and cream sauce with soft polenta cakes and chili tomato vinaigrette – Market priced daily

**HARRIS ISLAND HADDOCK**
A fresh filet stuffed with Maine rock shrimp, fresh herbs and finished with lobster cream. Served with roasted red potatoes, and fresh vegetables $27

**FRIED NATIVE CLAMS**
Traditional lightly breaded golden brown clams with tarter sauce and French fried potatoes – Market priced daily

**DRUNKEN LOBSTER SAUTÉ**
Fresh Maine lobster and diver scallops sautéed with shallots, herbs and finished with an Irish whiskey cream. Served with red potatoes and seasonal vegetable – Market priced daily

**MAINE LOBSTER LINGUINI**
Fresh Maine lobster, linguini, fresh herbs with a roasted tomato garlic cream. Served with garlic spinach and warm baguette – Market priced daily

**BLACK ANGUS CHOICE HAMBURGER**
Eight ounces of choice Angus beef served on a toasted bun with lettuce, tomato and French fries $14

**SMOKED CHEDDAR, AMERICAN, PROVOLONE CHEESE, SAUTÉED ONION OR MUSHROOMS ($1 each)**
Cider Cured Bacon ($1.75)

**THYME ROASTED ORGANIC CHICKEN AND POLENTA**
Half an Organic chicken dusted with thyme, garlic, salt and pepper roasted at a high heat served with chicken jus, creamy polenta and seasonal vegetable $21

**TOURNEDOS OF BEEF**
Seared tournedos of beef tenderloin, merlot demi glace, shallots and wild mushrooms. Served with buttery mashed potatoes and seasonal vegetable $32

**MAINE LOBSTER**
One and a quarter pound lobster served two ways. Simply steamed or baked stuffed with Maine shrimp and scallop stuffing. Corn on the cob, drawn butter and lemon – Market priced daily

**SIMPLE FISH**
Any of our fish or shellfish served in the classic New England style; oven broiled with lemon, butter and white wine, sprinkled with buttery bread crumbs

**ROAST STUFFED DUCKLING WITH ORANGE SAUCE**
Half a slow roasted organic duck with herbed stuffing, served crisp with roasted orange and onion glaze $26

**VEGETABLE RAVIOLI**
House made vegetable ravioli served with garlic and tomato cream, micro greens and baguette $19.5

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**207.363.2722 • 22 Harris Island Road, York Harbor, Maine • dockside-restaurant.com**
Breakfast served all day!

EGGS
1 Egg and Toast* ....................... $3.25
2 Eggs and Toast* ................. $4.25
3 Eggs and Toast* ................. $4.99
Add Home Fries ..................... $1.50
Add 3 pieces of Bacon, Sausage,
or Sausage Patties ................. $2.99
Add Ham ................................ $2.99

Egg Scramblers* .................... $6.99
Includes 2 Eggs & Cheese, any choice home fries and toast
Add Veggies or Spam ............... $1.00
Add Meat ............................... $2.00

STEAK AND EGGS*
Breakfast Steak, 2 Eggs, Home Fries & Toast
6 Oz. ....................................... $10.95
8 Oz. ....................................... $13.95

COUNTRY FRIED STEAK .......... $14.95
2 Eggs, any style, home fries, toast and Homemade Sausage gravy on top

BREAKFAST SANDWICHES
Breakfast sandwiches can also be made with sandwich size pancakes
Egg-n-Cheese ......................... $3.25
Add Meat ............................... $4.99
Double Decker ....................... $6.99
2 Eggs, 2 Cheese, and 2 Meat

CHOICE OF BREAD: English muffin, biscuit, and croissant
CHOICE OF CHEESE: American, swiss, cheddar, provolone and feta
CHOICE OF MEAT: Bacon, Canadian Bacon, Sausage Patties chopped, Maple Sausage Links, chopped ham or kielbasa

OMELETS
Includes Home fries and toast
Egg whites add $1.00*

OMELETS MADE W/ 3 EGGS* ....... $7.25
1 Meat ................................... $8.99
2 Meats .................................. $9.99

VEGGIE OMELET* .................. $8.99
Peppers, onions, mushrooms, and tomato

GARDEN OMELET* .................. $8.99
Onions, tomato, and zucchini

THE GREEK* .......................... $9.99
Greek olives, tomato, onions, spinach, and feta cheese

LOBSTER OMELET* ............. Market Price
Lobster, cheese, one vegetable, and hollandaise sauce
* Lobster bought locally and prepared in-house

THE SOUTHWESTERN* ........... $9.99
Homemade chili and cheese

THE NEW ENGLAND* ............ $9.99
Syrup in the egg batter, cheddar cheese and Maple sausage links

THE NUTURE ..................... $10.49
Corned beef hash, cheese and onions

THE WESTERN* ................... $9.99
Chopped ham, green peppers, onions, and cheese

THE PHILLY* ..................... $10.49
Steak and American cheese, optional peppers and onions

Gluten-Free Options Available
**Specialties**

**Benedicts**
All Benedicts served with home fries

- Eggs Benedict* ................................................................. $8.99
- Eggs Benedict Irish (Hash)* .............................................. $9.99
- Eggs Benedict Veggie (Spinach and Tomato)* ...................... $8.99
- Eggs Benedict with Lobster .............................................. Market Price
- Extra Hollandaise .............................................................. $1.99

**Pancakes**
Add nuts, fruit, or chocolate chips to any order ........................ $1.50

- Single .......................................................... $2.99
- Short Stack ........................................................ $5.79
- Full Stack ........................................................ $7.79
- Diner Waffle ........................................................... $5.79

**French Toast**
Comes with cinnamon and powdered sugar

- Two slices of Texas toast or three slices of bread .................. $4.99
- Homemade cinnamon swirl, French toast 2 slices .................. $6.99
- Homemade bread of the day (ask your server) $6.99
- Stuffed French toast ......................................................... $8.99
- Homemade fruit preserves, fresh cut fruit, cream cheese
- Almond crunch French toast ................................................. $6.99
- Real maple syrup ............................................................. $1.50

**Homemade Recipes**
Sausage gravy and biscuits

- Half order ............................................................... $6.99
- Full order ............................................................... $9.99

**SOS**
Corn beef in a white sauce over toast or biscuits

- Half order ............................................................... $6.99
- Full order ............................................................... $9.99

**The Firefly*** ................................................................. $9.99
Scrambled eggs, sausage, pepper, onions, tomatoes, cheese in a wrap
Optional salsa and sour cream; Wraps available in spinach, tomato, white, and wheat

*Customer Warning: This food may be served raw or uncooked or may contain raw or uncooked foods. Consumption of this food may increase the cause of foodborne illness. Check with your doctor if you have any questions about consuming raw or uncooked foods.

See Our Lunch Menu online at www.thefireflydiner.com
**LUNCH BASKETS**
For lighter appetites. Available any time of day!
Your choice of Golden French Fries or Baked Potato
Substitute with Golden Fried Onion Rings, additional 4.95

- Golden Fried Fish & Chips Basket Ocean fresh Haddock filet.....19.95
- Crispy Fried Crab Cakes & Chips Basket Two scrumptious Crab cakes with tarragon aioli.....16.95
- Golden Fried Shrimp & Chips Basket Sweet and so tasty with our tangy cocktail sauce.....16.95
- Golden Fried Sea Scallops & Chips Basket Precious jewels of the sea.....24.95
- Golden Fried Clams & Chips Basket The best fried Clams in Maine.....22.95
- Chicken Tenders & Chips Basket Golden fried breast meat tenders with barbecue or honey mustard sauce.....12.95

**Sandwiches**
Your choice of Golden French Fries or Baked Potato Substitute with Golden Fried Onion Rings, additional 4.95

- Fox’s Favorite Lobster Roll My mother’s usual! Fresh LOBSTER tail and claw meat gently tossed with mayonnaise, served in a toasted New England style sandwich roll.....21.95
- Lobster & Grilled Havarti Cheese Sandwich Fresh LOBSTER Tail and claw meat gently tossed with mayonnaise, grilled with Havarti Cheese on sourdough with sliced tomatoes.....22.95
- Golden Fried Clam Roll Sweet bellied clams fried to perfection, served in a toasted New England style sandwich roll.....20.95
- Fox’s Fishwich Can you say Fox’s Fishwich ten times real cast? Golden fried, ocean fresh Haddock filet on a toasted bulkie roll with sliced tomato, green leaf lettuce and tartar sauce.....16.95
- Grilled Chicken Sandwich Tender breast meat on a toasted bulkie roll with sliced tomato, green leaf lettuce and tomato sauce.....16.95
- Grilled Hamburger Thick and juicy 6 oz. black angus Hamburger cooked to perfection on a toasted bulkie roll with sliced tomato and green leaf lettuce.....13.95
- Grilled Cheeseburger With your choice of American, Cheddar or Havarti Cheese.....14.95
- California Grilled 3 Cheese Sandwich Cheddar, Havarti and American cheeses melted on sourdough bread with a side of guacamole for dipping.....12.95
- Vegan Black Bean Burger Made with oven roasted Poblano Peppers, Black Beans and spiced Wild Rice, Crimini Mushrooms, Roasted Corn and Caramelized Onions and side of Chipotle Mayonnaise.....13.95
- Joey Chestnut’s Favorite Lunch 2 Grilled Hot Dogs in grilled buns.....11.95

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**Just Lobstah**
Served boiled with melted butter

| 1-1/8 Pound Lobster | 17.95 |
| 1-1/4 Pound Lobster | 20.95 |
| 1-1/2 Pound Lobster | 25.95 |
| 1-3/4 Pound Lobster | 29.95 |
| 2 Pound Lobster | 33.95 |
| Larger Lobsters Available | Market Price |

**Sides**

- Creamy Homemade Cole Slaw.....3.95
- Corn on the Cob.....3.95
- Steamed Broccoli.....3.95
- Golden French Fries.....3.95
- Baked Potato.....3.95
- Two Sour Dough Dinner Rolls.....1.50

**Refreshing Drinks**

- Marie’s Wild Maine Blueberry Lemonade.....4.00
- Organic blueberry juice with lemonade and a sparkling dash of Sierra Mist
- Jenna’s Pomegranate Juice Spritzer.....4.00
- Healthy pomegranate and cranberry juices with a sparkling dash of Sierra Mist
- Long Sands Frozen Piña Colada.....7.50
- Cool and refreshing as a Nubble breeze
- Short Sands Frozen Strawberry Daiquiri.....7.50
- Smooth ’n creamy, and it’s the berries
- Ice Cream Frappe.....7.50
- Thick ’n delicious, your choice of any flavor
- Little Mermaid.....4.00
- Sierra Mist with cherries and a splash of cherry juice, bubbly ’n pink
- Polar Lemon Sparkling Water.....4.00
- Aquafina Bottled Water.....2.50

**FOUNTAIN DRINKS**

- Tropicana Pink Lemonade, Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Schweppes Ginger Ale, Mug Root Beer, Lipton Brisk Iced Tea

**Classic Drinks**

- Carpe Diem Coffee.....2.50
- Freshly brewed. Locally roasted in Berwick, Maine Nubble Light Blend
- Carpe Diem Iced Coffee.....3.00
- Black Tea from Nepal and India
- Hot Chocolate.....3.00
- Milk and Chocolate Milk.....4.00
- Fruit Juice.....4.00

Your choice of apple, cranberry, orange

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Please note that the menu items are subject to change. Please check with our staff for the most up-to-date information.
SPECIALTY LOBSTER DINNERS
Add a Garden Salad or Caesar Salad 5.95

Your choice of Golden French Fries or Baked Potato & your choice of Creamy Homemade Cole Slaw, Corn on the Cob, or Steamed Broccoli

Lazy Lobster Sauté My father’s favorite! Sweet ocean fresh LOBSTER tail and claw meat gently sautéed in butter....30.95

Baked Lobster Crazy Crumb Pie Tasty and rich fresh LOBSTER tail and claw meat pieces baked in our crazy crumb stuffing with a splash of lemon and butter.....30.95

Golden Fried Lobster Tails Highly recommended by Kim and John, Fox’s great neighbors! Lightly crumb battered and flash fried, with spicy remoulade sauce or melted butter.....3.19.95

BAKED & GOLDEN FRIED SEAFOOD DINNERS
Add a Garden Salad or Caesar Salad 5.95

Your choice of Golden French Fries or Baked Potato and your choice of Creamy Homemade Cole Slaw, Corn on the Cob, or Steamed Broccoli

Fox’s Magnificent Baked Haddock Ocean fresh filet encrusted with our delicious crazy crumbs.....24.95

Baked Sea Scallops Precious jewels of the sea with a splash of lemon and butter, topped with our delicious crazy crumbs.....29.95

Baked Maple Salmon Healthy and sweet filet with a delicious maple glaze.....23.95

Baked Seafood Wedge A perfect casserole trio of fresh Haddock, Sea Scallops and sweet Salmon, with a splash of lemon and butter, toped with our delicious crazy crumbs.....31.95

Fox’s Golden Fried Seafood Lovers’ Platter At last, a summer dream comes true! Fresh Haddock, Shrimp, Sea Scallops, and Clams all on the same platter.....37.95

Half & Half Golden Fried Seafood Plate Your choice of two: fresh Haddock, Shrimp, Sea Scallops or Clams...31.95

Golden Fried Haddock Plate Ocean fresh Haddock fillet.....24.95

Golden Fried Shrimp Plate Sweet, tasty, little Shrimp with our tangy cocktail sauce.....21.95

Golden Fried Sea Scallop Plate Mouth watering delicious Sea Scallops, Dave’s favorite.....29.95

Golden Fried Clam Plate Sweet bellied Clams, lightly crumb battered.....27.95

FOX’S FAMOUS MAINE SHORE DINNER
Add a Garden Salad or Caesar Salad 5.95

Fresh Boiled Maine LOBSTER!

1-1/8 Pound Lobster .......38.95
1-1/4 Pound Lobster .......41.95
1-1/2 Pound Lobster .......46.95
Larger Lobsters Available Market Price

• Choice of cup of Clam Chowder, Fish Chowder or Lobster Bisque
• Shrimp Cocktail or upgrade to Maine Steamed Clams...2.00 additional
• Choice of Golden French Fries or Baked Potato
• Choice of Creamy Homemade Cole Slaw, Corn on the Cob or Steamed Broccoli

MAINE-LY PASTA
Add a Garden Salad or Caesar Salad 5.95

Fox’s Ultimate Lobster Mac & Cheese Fresh succulent LOBSTER meat and curly macaroni tossed with our creamy Parmesan cheese sauce encrusted with our delicious crazy crumbs.....26.95

Taste of Maine Fantasia Fresh LOBSTER tail and claw meat, Sea Scallops, and Shrimp tossed with our creamy alfredo sauce over linguini.....37.95

Lobster Scampi Linguini Fresh LOBSTER tail & claw meat gently sautéed with garlic lemon butter and white wine.....30.95

Shrimp Scampi Linguini Sweet jewels of the sea gently sautéed with garlic lemon butter and white wine.....25.95

Linguini Alfredo Wonderful and rich.....19.95

With Sliced Chicken Breast.....6.95 additional

With Steamed Broccoli .....3.95 additional

Linguini Marinara Our fresh Marinara Sauce tossed with Linguini.....17.95

With Sliced Chicken Breast.....6.95 additional

SMALL PLATES
For lighter appetites
Add a Garden Salad or Caesar Salad 5.95

Your choice of Golden French Fries or Baked Potato & your choice of Creamy Homemade Cole Slaw, Corn on the Cob, or Steamed Broccoli

Fox’s Magnificent Baked Haddock Ocean fresh Haddock filet encrusted with our delicious crazy crumbs.....21.95

Baked Sea Scallops Casserole of precious gems of the sea with a splash of lemon and butter topped with our delicious crazy crumbs.....26.95

Baked Maple Salmon Healthy and sweet filet with a delicious maple glaze.....20.95

TWIN LOBSTER FEAST
Add a Garden Salad or Caesar Salad 5.95

Fresh Boiled Maine LOBSTER!

Two 1-1/8 Pound Lobsters .......36.95
Two 1-1/4 Pound Lobsters .......42.95
Two 1-1/2 Pound Lobsters .......52.95

Your choice of Golden French Fries or Baked Potato & your choice of Creamy Homemade Cole Slaw, Corn on the Cob, or Steamed Broccoli

Note: Please be advised that any of our products may contain or may have come into contact with allergens including milk, soy, tree nuts, wheat and shellfish.

Likely answer: The document is a menu for a restaurant offering various seafood and pasta dishes, including specialty lobster dinners, baked sea food options, and pasta dishes. The menu also features smaller plates and a lobster feast option. The prices range from $21.95 to $52.95 for the main dishes.
THE BEST
HAND CARVED
SANDWICHES
SALADS AND WRAPS

HENRY VIII
CARVERY

447 US ROUTE 1
KITTERY, ME 03904
207-451-9882

IN THE DISTINCTIVE
YELLOW AND WHITE
STRIPED BUILDING

OUR SECRET'S IN
THE EXECUTION!
HAND-CARVED ROAST BEEF SANDWICHES
— served on a toasted herb-buttered bun —

Henry VIII ..........................................................
Topped with our own horseradish sauce
Beefeater ..................................................................
Warm roast beef served with a rich au jus
Tower of London ......................................................
Heaped with fresh cole slaw and Russian dressing
Tudor Rose ..............................................................
Tangy BBQ sauce garnished with red onion and pickles
Dragonslayer ............................................................
Chilled roast beef loaded with fresh horseradish. Not for the timid!!
Serf ........................................................................
Warm roast beef on an herbed-buttered bun
Regent ....................................................................
Chilled roast beef with Boursin cheese, roasted red peppers, mixed greens and mayonnaise
Court Jester ............................................................
Smothered in a mushroom, onion, thyme and sherry wine gravy on a garlic buttered roll
Earl of Béarnaise ......................................................
Exquisite velvety béarnaise sauce complements the flavor of our roast beef
Queen Anne ............................................................
Warm roast beef with lettuce, tomato, blue cheese dressing with red onion and blue cheese crumbles
Suffolk ...................................................................
Chilled roast beef topped with lettuce, tomato, cheddar cheese and our own horseradish-mayonnaise

“Crown It”
add lettuce, tomato, an extra portion of roast beef and a side of au jus

SALADS

Catherine’s ..............................................................
An entree size salad of warm roast beef atop a mixed salad with a crown of Blue Cheese crumbles. Served with our house vinaigrette
Hampton ..................................................................
Generous mixed Chef’s salad with chilled roast beef, turkey and Swiss cheese with your choice of dressing
Dressings: Lite House Vinaigrette, Creamy Blue Cheese, Ranch, Caesar, Russian, or Balsamic Vinaigrette

KIDS
Toasted Roll with 2 slices American Cheese ..........
Toasted Roll with Ham or Turkey & American Cheese ....
* Note: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illness. (ME)

HAND CARVED TURKEY, PORK OR HAM SANDWICHES
— served on a toasted herb-buttered bun —

Squire ......................................................................
The old-fashioned way with warm turkey, turkey gravy and cranberry sauce
Duke of Pork ............................................................
Slow-roasted loin of warm pork with light gravy and applesauce
Falconer .................................................................
Sliced cold turkey with lettuce, tomato and mayonnaise
Great Harry .............................................................
Sliced cool pork with pickles, lettuce, tomato and horseradish mayonnaise
Jane Seymour .........................................................
Smoked ham with Boursin cheese, tomato, cheddar and cucumbers
Buckingham ............................................................
Applewood smoked ham, two slices of Swiss cheese, mayonnaise and horseradish whole grain mustard

Add extra meat to any sandwich or salad and make it a “Tall”

WRAPS
— served on a whole wheat wrap —

Windsor ..................................................................
Stuffed with chilled beef, roasted red peppers, lettuce, tomato and cucumber with Caesar salad dressing
Thomas More ..........................................................
Chilled roast beef, lettuce, tomato, red onion and horseradish mayonnaise
Boar Hunter ............................................................
Smoked ham with lettuce, tomato, Swiss cheese and spicy horseradish whole-grain mustard
Wolsey .................................................................
A vegetarian wrap with tomato, lettuce, red onion, coleslaw, cucumbers, roasted red peppers with a splash of vinaigrette
Vicar ....................................................................
Cool turkey with Russian dressing, coleslaw and mixed greens
Duchess .................................................................
Chilled turkey with pine nut pesto, tomato, lettuce, red onion and Boursin cheese
Fitzroy ..................................................................
Chilled turkey, avocado, bacon, lettuce, tomato and ranch dressing
LOBSTER COVE OFFERS A MAINE DINING EXPERIENCE WHILE OVERLOOKING THE ATLANTIC OCEAN. RELAX AND ENJOY THE OCEAN BREEZE WHILE ON OUR DECKS OR DINE INSIDE.

OPEN YEAR ROUND SERVING BREAKFAST LUNCH AND DINNER

HAPPY HOUR AND DAILY SPECIALS

756 York St • York, ME • 207-351-1100

@LobsterCove

lobstercoverestaurant.com
### Appetizers (sampling)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Maine Crab Cakes</td>
<td>13.99</td>
</tr>
<tr>
<td>Native Steamed Mussels</td>
<td>13.59</td>
</tr>
<tr>
<td>Bacon Wrapped Scallops</td>
<td>15.99</td>
</tr>
<tr>
<td>Fried Mushrooms</td>
<td>8.29</td>
</tr>
<tr>
<td>Potato Skins</td>
<td>8.49</td>
</tr>
<tr>
<td>Fried Calamari</td>
<td>10.29</td>
</tr>
<tr>
<td>Maine Clam Strips</td>
<td>10.50</td>
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<tr>
<td>Onion Rings</td>
<td>8.59</td>
</tr>
<tr>
<td>Fried Mozzarella</td>
<td>7.99</td>
</tr>
<tr>
<td>New England Steamed Clams</td>
<td>18.79</td>
</tr>
<tr>
<td>Sweet Potato French Fries</td>
<td>6.99</td>
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<tr>
<td>Buffalo Chicken Tenders</td>
<td>11.59</td>
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</table>

### Soups, Salad & Chowder

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Wedge Salad</td>
<td>10.29</td>
</tr>
<tr>
<td>Dinner Salad</td>
<td>8.59</td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>8.99</td>
</tr>
<tr>
<td>Baked Onion Soup Au Gratin</td>
<td>6.59</td>
</tr>
<tr>
<td>Lobster Bisque</td>
<td>7.59/8.99</td>
</tr>
<tr>
<td>Homemade New England Clam Chowder</td>
<td></td>
</tr>
<tr>
<td>Cup 6.59 Bowl</td>
<td>8.59</td>
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### Seafood (sampling)

<table>
<thead>
<tr>
<th>Item</th>
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</thead>
<tbody>
<tr>
<td>1 ¾ lb. Steamed Maine Lobster</td>
<td>mkt price</td>
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<tr>
<td>Lobster Pie</td>
<td>24.99</td>
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<tr>
<td>Broiled/Baked Stuffed Haddock</td>
<td>22.99</td>
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<tr>
<td>Down East Shore Dinner</td>
<td>34.99</td>
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<tr>
<td>Twin Lobster Dinner</td>
<td>mkt price</td>
</tr>
<tr>
<td>Lobster Mac &amp; Cheese</td>
<td>24.99</td>
</tr>
<tr>
<td>Broiled Sea Scallops</td>
<td>24.99</td>
</tr>
<tr>
<td>Broiled Seafood Casserole</td>
<td>31.99</td>
</tr>
<tr>
<td>Fried Shrimp, Haddock, Clams, Calamari,</td>
<td></td>
</tr>
<tr>
<td>Scallops Your Choice!</td>
<td>Can't decide? Choose two with our combo 24.99</td>
</tr>
</tbody>
</table>

### Beef & Chicken (sampling)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Beef Tenderloin Medallions</td>
<td>20.99</td>
</tr>
<tr>
<td>New England Pot Roast Dinner</td>
<td>17.99</td>
</tr>
<tr>
<td>Surf &amp; Turf</td>
<td>27.99</td>
</tr>
<tr>
<td>Chicken Marsala</td>
<td>17.99</td>
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</table>

### Sandwiches (sampling)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Whole Fried Clam Roll</td>
<td>16.99</td>
</tr>
<tr>
<td>Big Huge Lobster Roll</td>
<td>21.99</td>
</tr>
<tr>
<td>Fried Haddock Sandwich</td>
<td>13.99</td>
</tr>
<tr>
<td>Grilled Tuna Melt</td>
<td>12.99</td>
</tr>
<tr>
<td>Fried Scallop Roll</td>
<td>16.99</td>
</tr>
<tr>
<td>Sirloin Burger</td>
<td>8.99</td>
</tr>
<tr>
<td>Grilled Chicken Sandwich</td>
<td>9.99</td>
</tr>
</tbody>
</table>

Lobster Cove has a full bar with happy hour every day 3-5 pm, delicious daily specials, children's menu and breakfast served daily at 8:00 a.m.

Menu and prices subject to change.
LOBSTER IN
THE ROUGH
1000 US ROUTE ONE YORK, MAINE

LIVE MUSIC
COUNTRY NIGHT THURSDAYS, SOLOISTS EVERY SATURDAY
& SUNDAY DAY AND BANDS FRIDAY - SUNDAY NIGHTS!

LOBSTER & MENU
LOCALLY CAUGHT & ALWAYS FRESH. WE ALSO FEATURE
A FULL MENU INCLUDING SALADS, WRAP AND MORE!

FIRE PITS
SIT BACK, RELAX AND LET OUR COCKTAIL SERVERS GET YOUR
DRINKS...DON'T FORGET TO ASK ABOUT OUR S'MORES PACKAGES!

HORSESHOES, BOCCE, CORNHOLE, TRIVIA, JEEP NIGHT, CRUISE NIGHT AND MORE...
EMBRACE ALL THAT MAINE IS AT THE ROUGH!

FOR MENUS AND MORE, VISIT:
THEROUGHYORKMAINE.COM
STARTERS
Onion Rings ...........Lg. $5.49 Sm. $2.49
Mozzarella Sticks ..................$6.49
French Fries ..............Lg. $3.99 Sm. $1.50
Chicken Tenders .........................$7.49
  bbq sauce, honey mustard,
  sweet and sour
Chicken Wings .....................$7.99
  buffalo, sweet chilli, bbq, plain
Popcorn Shrimp .....................$6.99
Haddock Nuggets .......................$6.99
Clam Chowda .........................$5.99

SEAFOOD
Steamers .............................$13.99
Mussels ..................................$6.99
Twin Lobsters .........................$29.99
  includes corn & coleslaw
Lobster Dinner 1½ lb ...............$31.99
  includes corn & coleslaw
Fish & Chips .........................$14.99
  includes fries & coleslaw
Whole Belly Clams ....................$26.99
  includes fries & coleslaw
Scallop Dinner .........................$14.99
  includes fries & coleslaw

GREENS
Caesar Salad ..........................$7.99
Garden Salad ...........................$8.49
Salad add-ons
  chicken $3.49,
  shrimp $6.99,
  scallops $11.99
  lobster salad $15.99

SANDWICHES
All sandwiches come with homemade chips and a pickle.
Substitute fries for $1.50, add bacon $1, add cheese .50¢

Angus Burger ..........................$8.49
  w/ lettuce, tomato & onion
Veggie Burger ...........................$7.99
  w/ lettuce, tomato & onion
Fried Haddock Sandwich ..............$8.99
  w/ lettuce & tomato
Grilled Chicken Sandwich ............$7.49
  w/ lettuce & tomato
BLT .....................................$7.99
Grilled Cheese ..........................$4.99
Hot Dog ..................................$2.49
Chicken Caesar Wrap ....................$8.99
Lobster Roll ............................$18.99
Clam Strip Roll .........................$7.99
Whole Belly Clam Roll ...............$14.99
Scallop Roll ............................$12.99
APPETIZERS

**Maine Steamer Clams** Sweet and tender soft-shell longneck clams. Served with our house clam broth and drawn butter. Available in full or half orders.

AVAILABLE IN FULL (2 LBS.) OR HALF ORDERS.

**Full** 19.95  **Half** 10.95

**Shrimp Cocktail** Jumbo shrimp with our tangy cocktail sauce. 11.00

**Chicken Wings**
- Traditional, Spicy, or BBQ. 9.00

**Baked Stuffed Mushrooms**
- Bread crumbs, onion, garlic, bacon. 9.00

**Escargot** Butter, white wine, garlic. 12.00

**Sea Scallops Wrapped in Bacon**
- With dill mustard and maple syrup. 13.00

**Mussels** Fresh fennel, tomatoes, herbs, white wine, capers. 14.00

**Hot Artichoke Dip** Baked until golden brown. Served with toasted pita triangles. 11.00

**Baked Brie** Brown sugar, walnuts, toast points. 10.00

**Salads**

- **Add grilled chicken 5.00 Add steak or shrimp 7.00**

**Garden Salad** Fresh mixed greens, shredded carrot, tomatoes, sprouts, red onion, croutons. 6.00

**Spinach Salad** Oven roasted almonds, bacon, apple, onion, hard boiled egg. Served with house red wine vinaigrette. 10.00

**Caesar Salad** Garden fresh romaine with our homemade caesar dressing (anchovies available). 10.00

**Soups**

- **Lobster Stew** Cup 12.00  Bowl 16.00
- **Lobster Bisque** Cup 6.50  Bowl 11.00
- **New England Clam Chowder** Cup 6.50  Bowl 11.00
- **Baked French Onion Soup** Cup 6.00  Bowl 10.00

**Children’s Menu**

- **Kraft Mac & Cheese** 5.00
- **Spaghetti & Meatball** 7.00
- **Cheese Ravioli** 6.00
- **Chicken Tenders** 7.00
- **Grilled Cheese** 5.00
- **Kid Burger** 5.00 with cheese 6.00
- **Grilled Hot Dog** 5.00
Lobster and Seafood
Served with your choice of: Rice pilaf, baked potato, red mashed potatoes, baked beans, cole slaw, and vegetable of the day.

**Hot Boiled Maine Lobster** Named Phantom Gourmet's "Best Boiled Lobster" in New England. Our famous Maine lobster, boiled to perfection in Gulf of Maine seawater. Expertly cut and cracked for easy eating. Sold by the pound, priced to the ounce. Sizes: 1 1/4 to 4 lbs. Priced Daily

**Lobster Pie** Baked in a ramekin, Maine lobster meat, drawn butter, sherry, Ritz cracker crumb. 31.00

**Lobster Tail Dinner**
- 2 boiled 29.00
- 2 stuffed 32.00

**Lobster Stew Dinner** Sautéed to order with butter, lobster broth, and Maine lobster meat. 24.00

**Surf & Turf** Grilled 8 oz. sirloin or marinated steak tips. 2 Boiled tails 38.00 2 Stuffed tails 41.00

**Stuffed Shrimp** Sea scallops lightly tossed in seasoned breading. 27.00

**Grilled Swordfish** With lemon-dill butter or Cajun style with curried mango salsa. 27.00

**Seafood Stuffed Sole** Shrimp, crab meat, sea scallop, Ritz cracker, lobster sauce. 25.00

**Baked Haddock** Fresh Atlantic haddock filet with bread crumbs, butter, white wine, and lemon. 22.00

**Baked Stuffed Shrimp** Butterflied jumbo shrimp with our house seafood stuffing. 24.00

**Baked Scallops** Sea scallops lightly tossed in seasoned breading. 25.00

**Meat and Poultry**
Served with your choice of: Rice pilaf, baked potato, red mashed potatoes, baked beans, cole slaw, and vegetable of the day.

**Flame Grilled 12 oz. Beef Sirloin** Certified Angus beef strip sirloin. 27.00

**Flame Grilled 8 oz. Tenderloin** Certified Angus beef tenderloin. 29.00

**Marinated Steak Tips** Top sirloin tips in our house marinade. 23.00

**Baby Back Ribs** Full rack of ribs served BBQ style or with our sweet and tangy house sauce. 22.00

**Baked Half Chicken** Oven roasted, your choice of Traditional, BBQ, or Teriyaki. 21.00

**Homemade Meatloaf** Hazel's recipe. A throwback to the early days of OLP. Served with mashed potatoes and brown gravy. 18.00

**Pasta** Served with a garden salad

**Lobster Alfredo** Maine lobster meat sautéed in a rich parmesan cream sauce. Served over penne. 33.00

**Seafood Scampi** Shrimp, sea scallop, lobster, sautéed in white wine, olive oil, and scampi butter. Served over linguine or penne. 33.00

**Vegetable Primavera** An array of vegetables sautéed in olive oil, garlic, basil, and crushed red pepper. Served over penne pasta. 18.00

**Shrimp Scampi** White wine, olive oil, and scampi butter. Served over linguine or penne pasta. 25.00

**Spaghetti** With Marinara. 12.00

**Spaghetti and Meatballs** 16.00

**Beverages**

Pepsi, Diet Pepsi, Root Beer, Sierra Mist, Orange, Ginger Ale, Pink Lemonade, Iced Coffee, Iced Tea, Juices (Apple, Cranberry, Tomato and Orange), Milk, Chocolate Milk and Skim Milk. 2.75

Coffee and Tea 1.95 Poland Spring Water (Carbonated or Still) 2.75

**Full Bar, Beer and Wine** Specialty Martinis, Frozen Drinks, Domestic & Local Beers, Complete Wine List.

We accept: MasterCard, Visa, AMEX, Discover & Cash.
BREAKFAST SERVED ALL DAY

Fraser Valley Breakfast- two eggs, potatoes, choice of meat and toast.

The Cape Neddic- two eggs, potatoes, choice of meat and two pancakes.

The Breakfast Sandwich- two eggs, cheddar cheese and choice meat or tomato/avocado on a sesame bagel or croissant and served with potatoes.

Avocado Toast- Toasted multigrain topped with avocado slices and two poached eggs and a side of hollandaise. Served with a cup of fresh fruit.

Breakfast Philly- Shaved beef, American cheese, peppers, onions, fresh jalapenos and two eggs. Served with potatoes.

Corned Beef Hash- Our corned beef with onion and red pepper mixed with potatoes and served with two eggs and choice of toast.

BENEDICTS

Eggs Benedict- two poached eggs and ham on an English muffin smothered in hollandaise and served with potatoes.

Salmon Arugula- Salmon filet with poached eggs on a bed of arugula topped with hollandaise with a balsamic drizzle and served with potatoes.

Florentine- two poached eggs, spinach and tomato on an English muffin topped with hollandaise and cheddar cheese and served with potatoes.

Corned Beef- Herb-roasted corned beef, topped with poached eggs and hollandaise on a warm croissant, served with potatoes.

The Haddie- Blackened haddock on spinach with two poached eggs and topped with hollandaise and capers, served with potatoes.

The Lobbie- Brioche topped with arugula, lobster, poached eggs and hollandaise served with potatoes.

OMELETS

The Cruiser- bacon, caramelized onion, spinach and goat cheese served with potatoes and toast.

The York Beach- Red onion, mushroom, spinach and pepper jack served with potatoes and toast.

The Western- Ham, diced onions and green pepper with cheddar and served with potatoes and toast.

The Foreside - Lobster meat, mascarpone and truffle oil served with potatoes and toast.

THE SWEETNESS

Buttermilk Pancakes
Blueberry Pancakes
Chocolate Chip Pancakes
Granola Pancakes
French Toast

Stuffed French Toast- Two pieces of brioche French toast stuffed with mascarpone and choice of blueberries or strawberries.

Banana Split- Fresh strawberries topped with vanilla yogurt, bananas and homemade granola. Served with choice of toast.

Hot Oatmeal- topped with brown sugar, cinnamon, honey, raisins and served with toast.

Monte Cristo- Smoked ham, turkey, Swiss and homemade jam served on French toast with a side of potatoes.

SOUTHWESTERN

The Divide- Ham and cheddar omelet smothered in pork green chili and served with potatoes and toast.

Breakfast Burrito- Stuffed with scrambled eggs, refried beans, potatoes and cheddar cheese smothered in pork green chili, cheddar cheese and pico de gallo.

Huevos Rancheros- Deep fried tortilla topped with refried beans, two eggs, pork green chili, cheddar cheese and pico de gallo served with potatoes.

Potato Huevos- A bed of home fired potatoes topped with two eggs, chili, cheese and pico. Served with a warm tortilla.

CHECK OUT OUR DAILY SPECIALS!

OPEN EVERYDAY 6AM-2PM
RICK'S RESTAURANT
LUNCH TIME

The Eddie- Blackened grilled chicken topped with Swiss cheese, bacon, avocado with a side of jalapeno mayonnaise.

The Reuben- Corned beef, sauerkraut, Swiss and 1000 Island dressing served on rye.

Haddock Reuben - Grilled Haddock, Cole slaw, Swiss and 1000 island served on grilled rye.

BLT- Thick cut bacon, lettuce, tomato and mayo on sourdough.

Egg Salad Sandwich- Curried egg salad served on a grilled croissant topped with lettuce.

Fish & Chips- Beer Battered Haddock served with French Fries and Cole slaw.

Lobster Roll- Lobster, and mayonnaise and celery salt on a grilled roll, served with Cole slaw.

The Club- Sliced turkey, bacon, lettuce, tomato, and mayo on toasted multigrain bread.

The Philly- shaved beef, green pepper and onions with American on a hoagie.

Veggie Burger- Homemade veggie burger with goat cheese, cured tomatoes and lettuce.

Chili Burger- A burger topped with our homemade pork green chili and cheddar cheese.

The Brekky- A 7oz. steak burger with sliced ham, American cheese and an over medium egg on top.

The Endless Summer- A 7oz. steak burger with bacon, choice of cheese and avocado.

Blazer- A 7oz. steak burger with fresh jalapenos, pepper jack cheese and avocado.

The Violet Swan- Our version of a grilled cheese with cheddar, American, bleu, tomato and arugula on grilled multigrain bread.

Chicken Quesadilla- Grilled chicken, fresh jalapeno, sliced pear and cheddar cheese melted in a warm tortilla. Served with choice of vegetarian red or pork green chili.

SALADS

The Vern- Seasonal mixed greens topped with bacon, lobster salad, avocado and a hardboiled egg.

Salmon Salad- Blackened salmon topped with two poached eggs, bleu cheese and caramelized onion, cranberries and served on a bed of spinach mixed greens.

Mixed Greens- Spicy candied pecans, red onion, avocado, goat cheese and sliced pear.

OPEN SEVEN DAYS A WEEK
(207) 606-0556 FOR TAKEOUT
240 YORK STREET
YORK MAINE 03909
WWW.FACEBOOK.COM/RICKSYORK

WE OFFER A FULL DRINK MENU, INCLUDING MIMOSAS AND LOCAL CRAFT BEER
2 Beach Street, York Beach, Maine  (207) 606-0077
www.sanddollarbarandgrille.com

GREAT FOOD! GREAT TIME!

Join us in the dining room, bar, outside bar, game room, or deck right in the heart of York Beach. Moderately priced, we serve up great value for the entire family. Salads, hand-crafted burgers, wood-fired pizzas, creative sandwiches and entrees.

Join us nightly at the Piano Bar with Joe Thomas!
Open Daily until 12:00 midnight
Happy Hour 3:00 pm to 5:00 pm
### Snacks & Starters

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Clam Chowder</td>
<td>New England Clam Chowder cup / bowl 9 with Maine potatoes</td>
<td></td>
</tr>
<tr>
<td>Korean Beef Bulgogi</td>
<td>bulgogi beef, rice, lettuce wraps, kimchi</td>
<td>11</td>
</tr>
<tr>
<td>Chicken Wings</td>
<td>your choice: buffalo, cajun, teriyaki, sweet chili, or honey mustard</td>
<td>11</td>
</tr>
<tr>
<td>Jalapeno Poppers</td>
<td>served with ranch</td>
<td>8</td>
</tr>
<tr>
<td>Nachos</td>
<td>lettuce, cheese, salsa, sour cream. add slow cooked pork $1, add chicken $2</td>
<td>13</td>
</tr>
<tr>
<td>Brussel Sprouts</td>
<td>brussels, bacon, balsamic, parmesan soup for dipping</td>
<td>9</td>
</tr>
<tr>
<td>Grown Up Grilled Cheese</td>
<td>swiss, aged cheddar, tomato</td>
<td>11</td>
</tr>
<tr>
<td>Mozzarella Sticks</td>
<td>served with house made marinara</td>
<td>8</td>
</tr>
</tbody>
</table>

### Greens & More

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caesar</td>
<td>romaine, lemon garlic caesar, croutons, parmesan</td>
<td>10</td>
</tr>
<tr>
<td>Greek</td>
<td>cucumber, grape tomato, bell peppers, feta cheese, onion, olive, herbs, red wine vinaigrette</td>
<td>11</td>
</tr>
<tr>
<td>Wedge</td>
<td>romaine lettuce, bleu cheese crumbles. tomatoes, bacon lardons, green goddess dressing</td>
<td>11</td>
</tr>
<tr>
<td>Lobster Cobb</td>
<td>fresh lobster meat, sliced egg, red onion, tomatoes, bacon, avocado, bleu cheese dressing</td>
<td>19</td>
</tr>
</tbody>
</table>

For the Carnivores add: chicken $4,ahi $9, steak $8, lobster $12

### Hand Crafted Burgers

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Classic Burger</td>
<td>with lettuce, tomato and onion Add cheese $5.50 Add bacon $3</td>
<td>11</td>
</tr>
<tr>
<td>Bacon Cheddar Burger</td>
<td>cheddar cheese, wood smoked bacon</td>
<td>13</td>
</tr>
<tr>
<td>Mushroom Bleu Burger</td>
<td>swiss, sautéed mushrooms, bleu cheese crumbles</td>
<td>14</td>
</tr>
<tr>
<td>Firehouse Burger</td>
<td>pickled jalapenos, spicy aioli, pepper jack cheese, house hot sauce</td>
<td>13</td>
</tr>
</tbody>
</table>

All burgers served with fries + a pickle wedge
*add a patty for $5

### Wood Fired Pizzas

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Margherita</td>
<td>fresh mozzarella, basil</td>
<td>12</td>
</tr>
<tr>
<td>Chicken Bacon Ranch</td>
<td>dry rubbed grilled chicken, house sauce, mozzarella, scallions</td>
<td>14</td>
</tr>
<tr>
<td>Jalapeno Sausage</td>
<td>pickled jalapenos, sweet Italian sausage</td>
<td>13</td>
</tr>
<tr>
<td>Hawaiian Pizza</td>
<td>pineapple, ham</td>
<td>13</td>
</tr>
<tr>
<td>Supreme</td>
<td>pepperoni, sausage, red onion, mushrooms, peppers, and olives</td>
<td>15</td>
</tr>
<tr>
<td>Build your Own Pizza</td>
<td>TOPPINGS: pepperoni, bacon, chicken, sausage, tomatoes, onion, olives, jalapenos, bell peppers, Add $1 each</td>
<td>11</td>
</tr>
</tbody>
</table>

### Sandwiches

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Blackened Ahi Tuna Sandwich</td>
<td>sesame seaweed, avocado, garlic aioli</td>
<td>14</td>
</tr>
<tr>
<td>Buffalo Chicken Sandwich</td>
<td>spicy buffalo chicken, bleu cheese dressing, celery</td>
<td>12</td>
</tr>
<tr>
<td>BLT</td>
<td>bacon, lettuce, tomato add lobster +$12</td>
<td>11</td>
</tr>
<tr>
<td>Lobster Roll</td>
<td>toasted NE brioche bun, served chilled with a touch of mayonnaise or warmed in brown butter</td>
<td>mkt</td>
</tr>
<tr>
<td>Fried Haddock Sandwich</td>
<td>Atlantic haddock, grilled roll, lettuce, tomato</td>
<td>14</td>
</tr>
<tr>
<td>BBQ Pork Sandwich</td>
<td>served with coleslaw</td>
<td>12</td>
</tr>
</tbody>
</table>

all sandwiches served w/ chips + a pickle wedge
*replace french fries for $1, sweet potato fries for $2

### Mains

<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Atlantic Haddock</td>
<td>broiled with a light breadcrumb topping</td>
<td>23</td>
</tr>
<tr>
<td>Fish and Chips</td>
<td>Fried Atlantic Haddock with fries</td>
<td>21</td>
</tr>
<tr>
<td>Broiled Sea Scallops</td>
<td>fresh sea scallops broiled with a light crumb topping</td>
<td>26</td>
</tr>
<tr>
<td>Pan Seared Chicken</td>
<td>boneless chicken breast, marsala sauce</td>
<td>18</td>
</tr>
<tr>
<td>Mac N Cheese</td>
<td>fresh Cavatelli pasta, Cabot cheddar, toasted crumbs add chicken $4 add lobster $12</td>
<td>16</td>
</tr>
<tr>
<td>Mediterranean Ravioli</td>
<td>ricotta ravioli, olives, artichokes, tomatoes, feta cheese add chicken $4 add lobster $12</td>
<td>18</td>
</tr>
<tr>
<td>New England Steak Tips</td>
<td>served with fingering potatoes &amp; green beans</td>
<td>26</td>
</tr>
</tbody>
</table>

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness
Casual Oceanfront Dining

BREAKFAST     LUNCH     DINNER

OCEANFRONT RESTAURANT   OUTSIDE DINING   TAKE-OUT WINDOW

Open Weekends February through Memorial Day • Everyday Memorial Day through October • Seasonally Adjusted Schedule

Please call or visit our website for the most up to date information

207-363-2961 • 264 Long Beach Ave • York Beach, Maine • www.sunandsurfyork.com
APPETIZERS AND SALADS

- Clam Chowder 6.25 / 6.75
- Seafood Chowder 7.50 / 8.00
- Scallops and Bacon 14.99
  Fresh scallops, smoked bacon, maple-shallot glaze
- Lobster Dip 15.99
  Maine Lobster, artichoke hearts, garlic-herb cream cheese, crispy lavash bread
- Artichoke Dip 11.99
  Artichoke hearts, spinach, garlic herb cheese, crispy lavash bread
- Roasted Butternut Squash 11.99
  Herb roasted butternut squash, brussel sprouts, red onion, bacon, Vermont goat cheese, honey-mustard apple glaze
- PEI Mussels 14.99
  Lemon butter, white wine, garlic, tomatoes
- Bruschetta 13.99
  Flat bread, tomatoes, onions, gorgonzola, blood orange/balsamic glaze
- Fried Calamari 12.99
- Fried Clam Strips 10.99
- Fried Whole Clams 17.99
- Onion Rings 10.00
- Summer Salad 11.99
  Greens, onion, dried cranberries, strawberries, blueberries, toasted almonds, lemon poppy seed dressing
- Cranberry Walnut Salad 11.99
  Greens, dried cranberries, walnuts, gorgonzola, raspberry-balsamic dressing
- Caesar Salad 11.99
- Seaside Greens 10.99

SANDWICHES

- Chicken Caesar Wrap 12.99
  Grilled chicken breast, romaine, parmesan, Caesar dressing, flour tortilla
- Fried Clam Roll 15.99
  Hand breaded and fried whole belly clams
- Lobster Roll 21.99
  Maine lobster, celery, mayo, lettuce
- Triple-B 15.99
  ½ lb Black Angus burger, crumbled blue cheese, bacon, homemade steak sauce, lettuce, tomato
- Cowboy Burger 15.99
  ½ lb Black Angus burger, cheddar, onion rings, homemade BBQ sauce, lettuce, tomato
- Surf Burger 13.99
  ½ lb Black Angus burger, lettuce, tomato
- Chicken Salad Wrap 12.99
  Grilled chicken breast, walnuts, cranberries, mayo, herbs, lettuce, tomato, flour tortilla
- Salmon Sandwich 14.99
  Maine salmon filet, lettuce, tomato, pineapple-mango salsa
- Swordfish Sandwich 15.99
  Grilled swordfish, tomato, pineapple-mango salsa
- Fried Haddock Sandwich 14.99
  Beer battered haddock, lettuce

HAND BREADED AND FRIED

- Whole Belly Clams 27.99
- Clam Strips 20.99
- Fried Scallops 27.99
- Haddock and Chips 21.99
- Fried Shrimp 20.99
- Captains Platter 33.99
- Two Way Combo 25.99

ENTREES

- Boiled Lobster 29.99
- 1½ lb Maine Lobster 24.99
- Clammin 24.99
  PEI mussels, salmon, swordfish, scallops, haddock, shrimp, sweet lobster-tomato broth, Sambuca
- Mixed Grill 27.99
  Swordfish, shrimp, scallops, pineapple-mango salsa
- Grilled Salmon 24.99
  Maine salmon filet, maple-walnut glaze
- Broiled Haddock 21.99
  Lemon butter, white wine, sherry bread crumbs
- Pan Seared Scallops 28.99
  Fresh pan seared scallops, pork lardons, bourbon pomegranate glaze, sweet potato puree
- Shrimp Scampi 23.99
  Five tiger shrimp, basil, lemon butter, white wine, tomatoes, parmesan, linguini
- Tortellini Alfredo 19.99
  Cheese tortellini, cream, parmesan, nutmeg, white wine
- New York Strip Steak 27.99
  Grilled NY strip steak
- Beef Tenderloin 30.99
  8 oz. grilled tenderloin filet, hollandaise
- Two Way Broiled Combo 25.99
  Haddock, scallops, lemon butter, white wine, sherry bread crumbs
- PEI Mussels 20.99
  Lemon butter, white wine, garlic, tomatoes, linguini
- Baked Stuffed Haddock 25.99
  Haddock fillet, seafood stuffing, hollandaise
- Pasta Primavera 19.99
  Broccoli, tomatoes, carrots, snowpeas, bell pepper medley, white wine, garlic, linguini

BREAKFAST

- Omelettes
  - Western
  - Veggie
  - Meat Lovers
  - Lobster
  - Lobster Benedict
- Benedicts
  - Irish Benedict
  - Egg Benedict
- Grill Specials
  - Hearty Breakfast
  - Shipwreck
  - Pancakes
  - French Toast
  - Breakfast Sandwich

* MENU pricing and availability subject to change
A LA CART

Fresh fruit - Seasonally fresh hand cut ......................................................... $4.19 5.59
Hot oatmeal ............................................................................................................. $2.69 3.79

BREAKFAST SANDWICHES

Sunrise Croissant - fried egg, cheese and choice of meat on a butter croissant ........................................... $5.69

BUILD YOUR OMELET

Cheese (American, Swiss, Cheddar) - Starting at .................................................................................................. $6.99

SUNRISE SPECIALS

Sunrise Benedict - Two poached eggs and ham on english muffin halves topped with hollandaise sauce. ........ $9.99
Served with homefries.

Steak and Eggs - 8oz flat iron steak, two eggs, toast or english muffin and homefries. ........................................... $14.29

Timmy's Turn - Two scrambled eggs with fresh broccoli on english muffin halves with ham topped with .... $8.59
cheddar cheese sauce. Served with homefries.

Carl's Harbor - Three pancakes or Texas french toast, choice of bacon, ham or sausage. ........................................... $9.98

Patrick's Point - Two eggs, bacon, ham or sausage, homefries, toast or english muffin. ................................. $9.10

Diana's Benedict - Two scrambled eggs with ham on english muffin halves with sausage and topped with ...... $8.29
hollandaise sauce. Served with homefries.

Molly's Own - Two scrambled eggs with ham, peppers and onion topped with cheddar cheese sauce. Served ... $8.39
with toast and homefries.

English Morning - fried egg, cheese, bacon, ham or sausage on an english muffin. .......................................... $5.39

Nancy's Favorite - Two eggs on a bed of corned beef hash. Served with toast. ....................................................... $8.59

Julia's Breakfast - Two eggs, on toasted english muffin halves topped with sautéed mushrooms and cheddar cheese sauce. Served with homefries. $7.99

HOT OFF THE GRIDDLE

Pancakes (stack of three) ....................................................................................... $6.99
Texas french toast .................................................................................................... $7.19
Blueberry pancakes ............................................................................................... $7.99
Belgian waffle ......................................................................................................... $6.85

PLUS WAAAAAY MORE....

SUNRISE GRILL KITTERY, ME
182 State Rd. Kittery, ME
Prices subject to change.

26th YEAR!!
SOUPS AND STARTERS

Soup du Jour - Changing selection of in house creations .......................................................... $5.79
Sunrise Chili - Not to mild, not to hot .......................................................... $6.49
Onion Rings - Hand breaded, deep fried heaven .......................................................... $8.25
Chicken Fingers .................................................................................................................. $8.79
Chicken Wings - Plain Janes or Buffelo ........................................................................ $8.79

SALADS

Your Garden Variety - Large salads starting at ................................................................. $7.99
Taco Salad - Beef or Chicken ................................................................................................. $9.39
Salad with a Scoop - Large salad with homemade Chicken or Tuna salad ..................... $8.79

SANDWICHES

BLT - Iconic diner sandwich ......................................................................................... $7.69
Tuna or Chicken Salad - Homemade .................................................................................. $7.99
Oven Roasted Turkey ........................................................................................................ $8.29
Roast Beef Sandwich - Grilled sour dough, sautéed onion, swiss ........................................ $8.99
Sunrise Reuben .................................................................................................................. $8.69
Broiled Chicken Sandwich - Starting at .............................................................................. $8.29
Burger Build - Starting at ................................................................................................. $8.59
Club Sandwiches - Triple decker BLT with choice of meat staring at .......................... $9.39
Grilled Cheese - Starting at ............................................................................................... $5.99
Jumbo Hot Dog - 1/3 pound dog here! ............................................................................ $7.25
Chili Dog - jumbo dog topped with house chili ............................................................... $8.25

QUICHES

Homemade Quiche - Spinach, mushroom or Broccoli, ham with garden salad ........................................ $8.25
PLUS MORE......

SUNRISE GRILL
Enter your zipcode, optional address and delivery time.

Pick a restaurant from the list and tell us what you’d like to order.

Check out, and you’ll have your food within 30 to 60 minutes.

just start at takeoutguys.biz
We deliver from your favorite local restaurants like:

**EXEMPLARY FOOD, great idea.** Have ordered many times. Thanks!

-Helen
The Central Bean & Bakery is a Year-Round Scratch Bakery & Café in the heart of York, Maine.

SERVING BREAKFAST, LUNCH, SMOOTHIES, FRESH BAKED PASTRIES, GEORGE HOWELL COFFEE & ESPRESSO, WHITE HERON TEAS, LOCAL BEER, WINE, BOOZY COFFEE DRINKS & MORE.

Dine in or grab a bite on the go! Close to the beach & Route 1. Free Wifi & Plenty of Parking!

Open 7am-6pm Tues.-Thurs. & 7am-8pm Fri.-Sat. — Closed Sunday & Monday
Please visit our website for current menus & holiday hours
Thecentralbeanandbakery.com — 207-606-0744
Located Next Door to The Central Restaurant & Bar in Long Sands Plaza

THE CENTRAL BEAN SAMPLE MENU

BRIOCHE TOASTS

FRIED EGG 6.5
smashed avocado, tomato jam, central fresno chili sauce
– add crispy applewood smoked bacon $2

CINNAMON-SUGAR 3
whipped butter, cinnamon, sugar

AVOCADO 4.50
smashed avocado

ADD CRISPY APPLEWOOD SMOKED BACON $2

EGGS & SUCH

EGG & CHEESE SANDWICH 3.50
fried egg, american, potato bun

SCRAMBLE BOWL 5.5
three eggs, potatoes, cheddar
– add ham, sausage or applewood smoked bacon $2

PASTRAMI EGG SANDWICH 7
housemade hickory smoked pastrami, fried egg, cheddar, chipotle aioli, potato bun

BACON, SAUSAGE OR HAM, EGG & CHEESE SANDWICH 5.50
fried egg, american, choice of applewood smoked bacon, sausage or ham, potato bun

CENTRAL BREAKFAST BURRITO 8
smoked texas brisket, scrambled egg, black beans, cheddar cheese, fresno chili sauce

GLUTEN FREE BUNS AVAILABLE FOR $2

MENU CONTINUES ON NEXT PAGE...
SMOOTHIES
SERVED ALL DAY

GREEN OATMEAL 7
old fashioned oats, walnuts, kale, apple, banana, honey, lemon, almond milk

HAWAIIAN 6
pineapple, mango, banana, orange juice, yogurt, toasted coconut

STRAWBERRY-BANANA 6
strawberries, banana, almond milk, honey

CHOCOLATE 6
dates, cashews, almond milk, cocoa powder
– add an espresso shot 1.50  add kale .50

ON THE RUN
READY TO GO IN THE COOLER ALL DAY

SOBA NOODLE SALAD 10
chilled buckwheat noodles, shredded cabbage, sweet peppers, carrots, toasted sesame seeds, crispy wontons, sesame-ginger dressing

CENTRAL ITALIAN 9
ham, sweet capicola, genoa salami, provolone, mayo, spicy pickled peppers, sweet onion, parmesan focaccia

TURKEY BAGUETTE 7.5
roast turkey, cheddar, fig jam, baguette

SANDWICHES & SALADS
SERVED 11AM-3PM

GRILLED CHEESE 8
cheddar, american, gruyere swiss, sourdough

CALIFORNIA TURKEY 8
cheddar, smashed avocado, crispy applewood smoked bacon, toasted sourdough

SMOKED BRISKET PANINI 10
cheddar cheese, chipotle aioli, sourdough

CHICKEN SALAD 8
lettuce, tomato, sweet onion, toasted multigrain

CENTRAL BLT 8
crispy applewood smoked bacon, lettuce, tomato, mayo, toasted sourdough

CENTRAL GREENS SALAD 8
mixed greens, cucumbers, carrots, tomatoes, goat cheese, choice of dressing: balsamic vinaigrette, ranch, sesame-ginger
– add a scoop of chicken salad or tuna salad $3.5

VEGGIE WRAP 8
roasted beets, hummus, goat cheese, pickled onions, arugula, toasted hazelnuts, spinach wrap

CENTRAL CUBANO 10
hickory smoked pork butt, ham, gruyere swiss, dijonaise, dill pickles, sourdough

ALBACORE TUNA SALAD 8
lettuce, tomato, sweet onion, toasted multigrain

GLUTEN FREE BUNS AVAILABLE FOR $2
The Central Restaurant & Bar is open year round and features an open kitchen with a custom built stone hearth wood-fired grill.

The Grill is the showpiece of the kitchen turning out delicious, smoke-kissed meats, seafood and vegetables over a live hardwood fire.

Our full bar provides craft beer, wine and cocktails that pair nicely with our seasonally inspired menus.

Open daily at 4pm - Closed Sunday & Monday
Please visit our website for current menus & holiday hours.
thecentralmaine.com -- 207-351-8363
Located at 127 Long Sands Road -- York, Maine

SAMPLE DINNER MENU

SMALL PLATES
SERVED AS THEY ARE READY

BRAISED LAMB POUTINE 12
hand cut fries, cheddar curds, foie gras gravy

AHÍ TUNA & CRAB TOSTADAS 14
guacamole, sesame, ginger, fried garlic

MEXICAN STREET CORN CROQUETTES 8
lime crema, cotija cheese, cilantro

SPICY HONEY-GARLIC BUTTER SHRIMP 12
shaved jalapenos, fresno chili sauce

SMOKED BRISKET TACOS 9
cotija cheese, guacamole, pickled onions, fresno chili sauce

TRUFFLE FRIES 8
hand cut, white truffle oil, garlic aioli, parmesan

LOUISIANA STYLE FRIED SHRIMP 12
mango ginger sauce, ranch

"TRUFFALO" CHICKEN WINGS 11
frank's red hot sauce, truffle oil, garlic, parmesan cheese, ranch

CHIPOTLE BBQ CHICKEN NACHOS 9
tri-color corn chips, chihuahua cheese, sour cream, pickled jalapenos

PANKO FRIED CALAMARI FINGERS 8
chipotle-lime aioli

MEATBALLS 8
buffalo hot sauce, great hill blue cheese, crispy shoestring potatoes

TAQUITOS 9
smoked pork, chihuahua cheese, guacamole, fresno chili sauce, cotija cheese, tomatillo salsa

PORK DUMPLINGS 8
pan-fried, sweet soy-chili sauce, pickled carrot, daikon radish & onions

MENU CONTINUES ON NEXT PAGE...
SALADS

ROASTED RED & GOLD BEETS 8
arugula pesto, toasted hazelnuts, balsamic syrup, goat cheese, pickled onions

CENTRAL GREENS 7
artisan greens, carrots, cucumber, tomato, goat cheese, balsamic vinaigrette

SOBA NOODLE 10
chilled buckwheat noodles, shredded cabbage, sweet peppers, carrots, toasted sesame seeds, crispy wontons, sesame-ginger dressing

SALAD ADDITIONS
Avocado $2          All Natural Chicken Breast $6          Salmon $9          Sea Scallops $12          Shrimp Scampi $11

SANDWICHES
ALL SANDWICHES INCLUDE A CHOICE OF SIDE: HAND-CUT FRIES, SOBA NOODLE SALAD OR CENTRAL GREENS
GLUTEN FREE SANDWICH ROLLS - $2

HOT PASTRAMI 12
grilled onions, gruyere swiss, yellow mustard, dill pickles, potato bun

SMOKED TEXAS BRISKET 14
onion, pickled jalapeno, dill pickles, bulls-eye bbq sauce, potato bun

SALMON 13
wood fire grilled, sesame soy glaze, bibb lettuce, wasabi mayo, pickled carrot, daikon radish & onions, potato bun

CAJUN CHICKEN 11
wood fire grilled, caramelized peppers & onions, white cheddar, chipotle-lime aioli, baguette

PASTRAMI BURGER 19
black angus burger, hickory smoked pastrami, grilled onions, gruyere swiss, yellow mustard, dill pickles, potato bun

BLACK ANGUS BURGER 11
bibb lettuce, tomato, onion, dill pickles, potato bun
– add cheese: white cheddar, american, gruyere swiss or blue cheese $1

PORTOBELLO MUSHROOM 10
bibb lettuce, tomato, onion, dill pickles, potato bun
– add cheese: white cheddar, american, gruyere swiss or blue cheese $1

ADD TO ANY SANDWICH
Applewood Smoked Bacon, Portobello Mushroom, Avocado $2 Ea.  Fried Egg $1.5  Grilled Onions $1

PASTA

BUCATINI & SHRIMP 21
white wine, lemon-garlic butter, parmigiano reggiano

HAND CUT FETTUCCINE 17
prosciutto, peas, butter, lemon, cream, parmigiano reggiano, fried garlic

VEGETABLE & SOBA NOODLE STIR FRY 14
seasonal vegetables, sesame, ginger, japanese seasoning
– Add Avocado $2   All Natural Chicken Breast $6   Salmon $9   Sea Scallops $12   Shrimp Scampi $11 –

ENTRÉES
INCLUDES CHOICE OF TWO SIDES

SALMON 24
wood fire grilled, maple bacon onion jam

IRON SKILLET ROASTED HADDOCK 21
tomato-basil pesto sauce, pecorino cheese

CHICKEN PARMESAN 19
basil-tomato sauce, mozzarella & parmesan cheeses

SMOKED ST. LOUIS CUT PORK SPARE RIBS 20
south carolina bbq sauce

SEA SCALLOPS 29
wood fire grilled, miso glaze, sweet soy sauce

GUAJILLO ADOBO CHICKEN THIGHS 16
wood fire grilled, boneless & skinless, roasted pineapple-habanero salsa

KOREAN BBQ SIRLOIN STEAK TIPS 20
sweet soy, sesame & garlic marinade, wood fire grilled, korean bbq sauce

CENTRAL SIGNATURE STEAK

42-DAY DRY AGED 15 OZ. BONE-IN RIBEYE 38
wood fire grilled, roasted garlic brown butter, smokey beef jus, truffle fries, maldon sea salt
– additional sides a la carte –

SIDES
$5 EACH

HAND CUT FRIES
MASHED YUKON GOLD POTATOES
ROASTED SESAME BRUSSEL SPROUTS, SWEET SOY SAUCE

STEAMED ASPARAGUS, LEMON-GARLIC BUTTER
SOBA NOODLE SALAD

CENTRAL GREENS SALAD
SAUTÉED CHICKPEAS, SUMMER SQUASH, ZUCCHINI, LEMON-GARLIC BUTTER, PARMESAN
The Goldenrod has been a summer tradition for generations in York Beach. Come and watch us make our famous Salt Water Taffy, join us for breakfast, lunch and dinner in our rustic dining room or enjoy our homemade ice cream at the marble soda fountain. A trip to The Goldenrod will take you back in time when things were simpler.
LUNCHEONETTE

SOUPS
- NEW ENGLAND CLAM CHOWDER ................................................. Cup 5.60 Bowl 6.80

CLUB SANDWICHES
- *SLICED TURKEY, Bacon, Lettuce, Tomato, Potato Chips .............. 10.85
- *HAM, CHEESE, Lettuce, Tomato, Dill Pickle, Potato Chips ....... 10.85
- *CHEESEBURGER, Bacon, Lettuce, Tomato, Dill Pickle, Potato Chips .............. 10.85

*All Club Sandwiches made with 3 slices of Toast and Mayonnaise

FEATURE LUNCHEONS
- ROAST BEEF on Sesame Seed Bun with Cole Slaw, Potato Chips, and Dill Sice .............. 11.65
- GRILLED CHICKEN SANDWICH with Lettuce and Tomato on Bun with Cole Slaw, Potato Chips, and Dill Sice .............. 11.50
- BACON CHEDDAR CHEESEBURGER on Bun with Potato Chips and Dill Sice .............. 10.40
- HAMBERGER with Delicious Potato Salad, Lettuce, and Dill Sice .............. 11.40
- TUNA MELT on Grilled Rye with Swiss Cheese, Cole Slaw, and Dill Sice .............. 11.95
- TUNA FISH SALAD on Lettuce and Hard Boiled Egg .............. 10.75
- REESE BANANA ROLL on Grilled Rye with Swiss Cheese and Sauerkraut .............. 11.50
- FRESH MAINE LOBSTER ROLL with Potato Chips and Sweet Pickles .............. 21.00

SANDWICHES
- GRILLED OR PLAIN
  - *Roast Beef .......................................................... 9.75
  - Hamburger ......................................................... 9.15
  - Cheeseburger ..................................................... 9.20
  - Swiss Cheeseburger .............................................. 9.20
  - Spicy Black Bean Burger ........................................ 9.75
  - Toasted Frankfurter .............................................. 6.15
  - *Slid Turkey ....................................................... 9.20
  - *Turkey Salad .................................................... 9.20
  - *Tuna (white albacore) .......................................... 9.20
  - *Crab Walnut Chicken Salad ..................................... 9.60
  - Ham and Swiss Cheese .......................................... 9.20
  - Ham and Cheese ................................................ 9.20
  - Cheese .............................................................. 6.65
  - Cheese and Tomato ............................................... 7.65
  - Cheese and Bacon ............................................... 8.15

- MADE WITH LETTUCE AND MAYONNAISE

SIDE ORDERS
- Garden Salad .......................................................... 6.50
- Cottage Cheese ...................................................... 3.65
- Cottage Cheese and Fruit ........................................... 3.90

WAFFLES AND GRIDDLE CAKES
- Waffles, Griddle Cakes, or French Toast with Syrup .............. 6.75 with Bacon or Ham .............. 6.85

EGGS
- Two Eggs, any style
  - With ham or bacon and buttered toast .............. 6.80
  - Cheese Omelette .................................................. 7.80
  - Ham, Bacon or Sausage Omelette with cheese .............. 9.30
  - Vegetarian Omelette ............................................ 9.75

CHILDREN'S MENU
- Includes soda & kiddie ice cream
  - Grilled Cheese with Pickles and Chips
  - Toasted Frankfurter with Pickles and Chips
  - Kraft Macaroni and Cheese
  - PB&J with Pickles and Chips

Fountain Menu

Homemade Specialties
- with nuts and whipped cream

Sundaes ................................................. 6.95
- Hot Fudge, Hot Fudge Sauce or Goldenrod Chocolate Syrup

Other Favorites
- Hot Butterscotch, Pineapple, Maple Walnut or Strawberry
- Banana Split ................................................. 7.99
- Chocolate, Vanilla, and Strawberry Ice Cream with Nuts and Whipped Cream
- Fudge Split ................................................. 7.99
- Three Scoops of Chocolate Ice Cream with Nuts and Whipped Cream
- Large Banana Split ........................................ 8.95
- Brownie Ice Cream and Hot Fudge .............. 7.45
- Fresh Baked Pie ............................................. 6.15
- Pie à la mode ............................................... 6.90

Ice Cream Sodas, Frappes, Floats, and Smoothies
- With Flavor Burst .............................................. 6.35

Soft Serve
- KIDDE .................................................. 2.65 with Flavor Burst
- REGULAR ................................................. 3.65 with Flavor Burst
- LARGE ..................................................... 4.15 with Flavor Burst
- SUNDAE ................................................. 5.90 with Flavor Burst
- NOEASTER Small ....................................... 4.65 with Flavor Burst
- NOEASTER Large ....................................... 6.15 with Flavor Burst

Specialty Drinks
- Malted Frappes ............................................. 6.60
- Root Beer Floats ............................................ 6.35
- Sherbet Freeze ............................................. 6.35
- Fruit Slush .................................................. 4.90
- Fresh Squeezed Lemonade .................................. 4.40
- Fresh Lime Rickey ........................................... 4.40
- Fresh Fruit Orange .......................................... 4.40
- Old Fashioned Egg Cream .................................. 4.15

Beverages
- Hot Coffee, Tea, Chocolate, Decaf .................................. 2.90
- Iced Coffee, Iced Chocolate, Iced Tea, Raspberry Ice Tea .............. 3.40
- Milk ......................................................... 2.05 with Flavor Burst
- Orange Juice, Grape Juice, Tomato Juice, Apple Juice, Cranberry Juice .............. 3.40 with Flavor Burst
- Coca Cola, Diet Coke, Sprite, Sprite Zero, Gingerale, Root Beer, Orange, Pink Lemonade, Fruit Punch, M.T. Pibb .............. 2.90

Please visit us at www.TheGoldenrod.com
Facebook.com/GoldenrodYorkBeach

Weekly Specials
- Coffee Oreo
- Pistachio
- Cookie Dough
- Indian Pudding
- Peppermint Stick
- Cotton Candy
- Mint Chocolate Chip
- Strawberry Cheesecake
- Maple Walnut
- Coconut Fudge Brownie
- Strawberry Black Raspberry
- Cheesecake
- Chocolate Chip
- Chocolate
- Lemon Custard
- Vanilla
- Peanut Butter Chip
- Buttered Scotch Brittle
- Cashew Caramel Turtle
- Fresh Squeezed Raspberry Lime Sorbet
- Or Request our Flavor of the Day

Low Fat Frozen Yogurt
- Mocha Chip
- Pina Colada Smoothie
- Heath Bar Nor Easter
- Lime Rickey Float
- With Raspberry Lime Sorbet

Strawberry Cheesecake
- Sundae with Whipped Cream
- Hot Marshmallow Fudge on Vanilla Ice Cream Topped with Mini Marshmallows
- Hot Marshmallow Fudge Split
Pizza

Our brick oven pizza is crafted from fresh, locally-made dough and topped with our signature house-made tomato sauce & 100% Mozzarella cheese.

- **CHEESE** - $13 / $20
- **SIGNATURE TOMATO SAUCE & ITALIAN CHEESE**
- **PEPPERONI** - $14 / $22
- **SIGNATURE TOMATO SAUCE & ITALIAN CHEESE, TOPPED WITH PEPPERONI**
- **VEGGIE** - $15 / $23
- **SIGNATURE TOMATO SAUCE & ITALIAN CHEESE, TOPPED WITH BELL PEPPERS, MUSHROOMS & ONION**
- **HAWAIIAN** - $15 / $23
- **SIGNATURE TOMATO SAUCE & ITALIAN CHEESE, TOPPED WITH HAM & PINEAPPLE**
- **CARIBBEAN PULLED PORK** - $17 / $25
- **SIGNATURE WHITE SAUCE & ITALIAN CHEESE, TOPPED WITH CARIBBEAN-SPICED PULLED PORK, JALAPENO, PINEAPPLE & FINISHED WITH BBQ SAUCE**
- **BUFFALO CHICKEN** - $16 / $24
- **BLUE CHEESE SAUCE & ITALIAN CHEESE, TOPPED WITH SPICY BUFFALO CHICKEN & ONION**

*Build-Your-Own*

**PRICES START AT $15 / $20**
**GLUTEN-FREE CRUST** 12" STARTS AT $15

**SAUCES**
- SIGNATURE HOUSE-MADE TOMATO SAUCE
- WHITE OR PESTO SAUCE - ADD $2

**PREMIUM TOPPINGS** - $1 / 12 EACH
- MEATBALL, SAUSAGE, PEPPERONI, HAM, PULLED PORK, BACON, CHICKEN, KIELBASA

**SIGNATURE TOPPINGS** - $5 / 11 EACH
- PINEAPPLE, GREEN PEPPERS, RED PEPPERS, BLACK OLIVES, ONION, MUSHROOMS, ROASTED GARLIC, JALAPENOS

*Selection Changes Daily*

**Gelato**

We proudly serve locally-made COPPA MAGICA GELATO & SORBETTO

**Selection Changes Daily**

- Cappuccino Chip
- Mint Chocolate Chip
- Amalfi Lemon
- Black Cherry
- Fig & Mascarpone
- Chocolate
- Sea Salt & Caramel
- Maple Cream
- Vanilla
- Strawberry
- Nutella Swirl
- Chocolate Orange

Grab-n-Go

You can always find something fresh & delicious with us, perfect for meals on the go or snacks at the beach.

- **Selection Changes Daily**
- **FRESH FRUIT SALAD**
- **RED SKIN POTATO SALAD**
- **PASTA PRIMAVERA**
- **ASIAN NOODLE SALAD**
- **BUFFALO CHICKEN PASTA SALAD**
- **CLAM CHOWDER**

Sandwiches, Salads, & Daily Specials!

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We carry a full selection of sundries, health & beauty items, medicine, tobacco, ice, and more!

Be Sure to Check Out Our Grocery & Deli

Especially our Fabulous Beer & Wine Selection

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Next door to the Sands by the Sea

SHORT SANDS BEACH
3.1715' N, 70.6089' W
Good Morning, Sunshine!

Doughnuts, Muffins, Cookies and More!
- Made Fresh Daily -

Breakfast Sandwiches
- Egg & Cheese on English Muffin - $4.49
- Bacon or Sausage, Egg & Cheese on English Muffin - $5.49
- On a bagel or croissant - Add $1.50

Bagel with Cream Cheese - $2.99

The Tate - $5.99
Asiago Bagel, with cream cheese, tomato, sprouts & cucumber. Add bacon $1.50

The Sands-wich - $6.49
Onion bagel, with egg, cheddar cheese, turkey kielbasa, salsa & sour cream

The Maple Sriracha - $5.99
English muffin, with egg, bacon, cheddar, maple syrup & sriracha

Sandwiches

Italian - $10.49
Ham, Genoa salami, provolone cheese, lettuce, tomato, onion, bell peppers, pepperoncini, oil & vinegar, salt & pepper on a sub roll

Chicken Salad - $9.99
All-white meat chicken, blended with mayo, cranberries, walnuts & celery on lettuce in a sub roll

Chicken Caprese - $10.99
Warm chicken breast dressed with balsamic reduction, fresh mozzarella, tomato & pesto aioli on a sub roll

Vegetable - $9.99
Lettuce, tomato, cucumber, onions, sprouts, bell peppers & hummus on a flour wrap

The Pilgrim - $9.99
Turkey breast, lettuce, sprouts, cucumber, & cranberry mayo on wheat bread

Cuban - $11.99
Signature pulled pork, ham, Swiss cheese, pickles & dijonaise on a pressed sub roll

Pulled Pork - $9.99
Signature pulled pork & BBQ sauce on an onion roll. Add cheese $1

Meatball - $9.99
Italian herb meatballs, provolone cheese, & signature tomato sauce on a sub roll. Add peppers & onions $1

Steak & Cheese - $10.99
Shaved steak & provolone cheese on a sub roll. Add peppers, onions & mushrooms $2

Spicy Chicken - $10.99
Chicken breast tossed in spicy buffalo sauce with lettuce, tomato, onion & blue cheese dressing on a sub roll. Add bacon $1.50

The York

Beach Bucket

(207) 606-0586

Bucket Classics

Bucket Burger - $6.99
All-natural 1/3-lb beef patty on a hamburger bun. Add cheese $1, add lettuce, tomato, pickles & onion $1. Add bacon $1.50

Hot Dog - $2.99
All-natural, nitrate-free Angus beef hot dog served on a hot dog roll.

Quesadilla - $4.99 (Half) / $6.99 (Whole)
Melted cheese on a flour tortilla. Add chicken $2. Add peppers & onions $1

BLT - $6.99
Bacon, lettuce, tomato & mayo on toasted wheat bread

Peanut Butter & Jelly - $4.49
Peanut butter & grape jelly on white bread

Grilled Cheese - $5.99
Cheddar cheese on grilled white bread. Add tomato $1. Add bacon $1.50

Maine Lobster Rolls

Market Price

Build-Your-Own

*Base price $2.99, add-ons below:

Bread
- 9-inch sub roll, white, wheat, onion roll, flour wrap or gluten-free wrap (add $0.50 for GF)

Protein - $5 each
- Ham, roasted turkey, genoa salami, pulled pork, bacon, chicken breast, hummus

Cheese - $1 each
- American, cheddar, provolone, swiss, fresh mozzarella

Vegetables - $1.50 each
- Lettuce, tomato, onion, cucumber, green peppers, red peppers, pickles, black olives, sprouts, pepperoncini

Condiments - $1.15 each
- Mayonnaise, mustard, oil & vinegar, BBQ sauce, sriracha, salt & pepper

Coffee & Tea

We proudly brew Speedwell coffee.

Fresh brewed coffee, artisan whole-leaf tea

So good!
1.5x caffeine
twice as much fun

Nitro Cold Brew

*Espresso Bar*
- Cappuccinos!
- Lattes!
- And more!

Chai Tea Latte
- Hot chocolate
- Frozen Lemonade

Frappes & smoothies too!
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*Open Year Round, 11:00am- 9pm Sun.-Thurs.
11:00am-10:00pm Fri. & Sat.
*Kids Meals $8 and under
*Private Events/ Celebrations
SAMPLE LUNCH MENU

SANDWICHES

PRIME RIB STEAK & CHEESE-15
shaved prime rib, caramelized onion, arugula, cheddar, dijonnaise

BEER BATTERED HADDOCK-15
lettuce, tomato, tartar

MAINE LOBSTER ROLL-18
grilled citrus & tarragon aioli, plain mayo, or warm butter

HOT CHICKEN-13
buttermilk chicken, pineapple habanero sauce, pickled veg, mixed greens

SALADS

FATTOUSSH- 8
romaine, grape tomato, red onion, cucumber, feta, pita strips, grilled lemon vinaigrette

YRL HOUSE SALAD-7
sunflower seeds, shaved red onion, feta, tomatoes, roasted shallot vinaigrette

ENTREES

FISH TACO TRIO-15
breaded haddock, coleslaw, pico de gallo, sriracha

FARMER'S STIR FRY-16
broccoli, carrots, celery, jasmine rice, ginger soy sauce

SAMPLE DINNER MENU

YRL FAVORITES

BUTTERMILK CHICKEN-18
mashed potatoes, country gravy, seasonal bread, seasonal vegetable

FISH & CHIPS-19
fries, coleslaw

LOBSTER BAKED MAC-N-CHEESE-28
farfalle pasta, cheddar jack, smoked gouda, ritz topping

PAN SEARED ORGANIC SALMON-25
pineapple salsa, jasmine rice, seasonal vegetable

ALL-NATURAL STEAKS

FILET MIGNOT AU POIVRE-34
house au poivre, mashed potatoes, seasonal vegetable

YRL STEAK TIPS-26
our house steakhouse style marinade

PRIME RIB-28
au jus, horseradish cream sauce

GORGONZOLA RIBEYE-29
herbed butter, gorgonzola crumbles

Prices subject to change

See website for full Menu.
Beach Street, York Beach
207-363-1333
unionbluff.com
Bluff Pub

Union Bluff’s Famous Clam Chowder
Firehouse Chaos Chili - Melted Cheddar & Jack cheeses and tortilla chips
French Onion - Garlic croutons, gruyere, Swiss cheese
Chicken Fingers - Hand breaded chicken tenders served plain with BBQ sauce, honey mustard or tossed with spicy Buffalo sauce and served with blue cheese
Nachos Grande - Corn tortillas stacked high with jalapeño, black beans, roasted tomatoes, sweet onion, Cheddar-jack cheese, sour cream and salsa
Quesadilla - Tomato, black beans, roasted red peppers, Cheddar-jack cheese, grilled tortilla, house made salsa, sour cream
Fish Taco - Fried haddock, avocado, black beans, tomato, onion, ollanto, cabbage and spicy crema wrapped in a flour tortilla with a side of sour cream and salsa
Mussels - Bacon, bleu cheese, garlic, shallots, tomato, steamed in white wine, butter
Calamari - Fried calamari, baby greens, parsley, fresh lemon, sweet & spicy balsamic glaze

Raw Bar

Oysters on the Half Shell
LITTLE NECK CLAMS
Maine Lobster Tail POACHED SHRIMP

Salads

The 8 Beach Street - Baby greens, tomato, cucumbers, red onions, croutons, balsamic vinaigrette or creamy crab dressing
Grande House - Added to the Beach Street salad, bleu cheese, walnuts, apple wood smoked bacon
Caesar - Torn romaine, croutons, tomatoes, Caesar dressing

“The Cobb Salad” - Artisan greens, chicken, apple wood smoked bacon, hard cooked eggs, tomato, avocado, scallions, Cheddar cheese, crumbled bleu cheese, balsamic vinaigrette
Wedge - Iceberg, tomato, crumbled bleu cheese, bacon, red onion, bleu cheese dressing

Pub Sandwiches

Lobster Roll - Fresh picked Maine lobster meat, with mayonnaise or plain with hot butter
Nubble Point - Fried haddock filet served on a bulky roll with lettuce, tomato
Crab Cake Sandwich - Toasted sourdough, remoulade, Swiss cheese, lettuce & tomato
Pub Chili Dogs - Two grilled dogs, roasted red peppers, jalapeños or mushrooms, sautéed onions, cheese, avocado, sautéed pepper, Special sauce, served on a bulky roll with lettuce, tomato, avocado, Cheddar cheese
Pub Reuben - Lean pastrami, sauerkraut, Swiss cheese, Thousand Island dressing, marble rye
Haddock Reuben - Fried haddock, cole slaw, Swiss cheese, Thousand Island dressing, marble rye
BLT - Apple wood smoked bacon, lettuce, tomato, toasted wheat bread
Turkey BLT - Sliced turkey, apple wood smoked bacon, lettuce, tomato, oven roasted turkey, avocado, tomato, avocado, oatmeal-molasses bread

Fire Grilled Burgers

Build Your Own - Certified Black Angus Beef or boneless chicken breast, chargrilled. Add Cheddar, Swiss, American, bleu cheese, goat cheese, avocado, sautéed mushrooms, sautéed onions, roasted red peppers, jalapeños or chili, all toppings $1.25 ea... Bacon $2.00
Between The Beaches - Choice of Swiss, Cheddar or American cheese

Long Sands - Apple wood smoked bacon and choice of Swiss, Cheddar or American cheese
The Bluff - The all time favorite, made with Swiss cheese, apple wood smoked bacon and covered with sautéed mushrooms
Driftwood - Grilled with our thick tangy barbecue sauce, then covered with apple wood smoked bacon, Cheddar cheese and sautéed onions
Crumble Bleu - Apple wood smoked bacon, crumbled bleu cheese, and red onion

Pub Specialties

Boiled Lobster - A pound and a 1/4 Maine lobster, cole slaw, French fries
Fish and Fries - Fried haddock, French fries, cole slaw, New England tartar, lemon
Broiled Haddock - Filet of haddock, fresh herb-crumbles, lemon-Chardonnay butter, mashed potato, vegetable
Grilled Salmon - Grilled fresh salmon, roasted tomato bruschetta, vegetable, mashed potato
Grilled New York Sirloin - 14oz strip steak, mashed potato, vegetable, roasted garlic-herb butter
Bluff Sirloin Tips - House marinated sirloin tips chargrilled, mashed potato, vegetable
Crunchy Brussels Sproouts - roasted red peppers, roasted garlic-herb butter, maple glaze, arugula, bleu cheese, caramelized onion, roasted garlic, thyme
Bluff Salad - Garden salad, bleu cheese dressing, apple wood smoked bacon, hard boiled eggs, tomato-cabbage slaw

Burrata - heirloom tomato, basil, roasted tomato bruschetta, griddled rapini, garlic croutons, basil vinaigrette

Chopped Salad - iceberg, bacon, tomato, broccoli, egg, onion, ranch dressing

Union Grill

A Sample of our Union Grill Menu

CHICKEN WINGS - honey sriracha glaze, scallions, sesame
CLAM CHOWDER - new england style, oyster crackers
WARM MARINATED OLIVES - spicy pearl onion, roasted garlic, thyme
MAINE MUSSELS - smoked chorizo, garlic, tomato, parsley, white wine
FRIED CALAMARI - olives, pickled chilies, lemon, old bay aioli
CRUNCHY BRUSSELS SPROUTS - sesame, chive, sea salt, ginger-soy
FRIED PICKLES - espelette pepper, horseradish cream, chives
FRIED OYSTERS "PO' BOY" - bao bun, pickles, remoulade, tomato-cabbage slaw
MINI LOBSTER ROLL - chives, old bay aioli, bacon, lettuce, brioche
BURRATA - heirloom tomato, basil crystals, arugula, olive oil, 8yr balsamic
CAESAR - romaine, garlic croutons, parmesan, white anchovies
SALMON - heirloom tomato, pickled fennel, baby greens, capers, vinaigrette
CHICKEN STATLER - pea-pancetta tortellini, broccoli, mushroom-chicken jus
SEARED HADDOCK - lobster sherry cream, fried potato, horseradish
FILET MIGNON - mashed yukon, horseradish cream, roasted garlic demi
FISH N' CHIPS - beer battered cod, parley-sea salt-vinegar fries, slaw, tartar
NEW YORK STRIP - fried potato, arugula, bleu cheese, caramelized onion, smoked sea salt
POTATO GNOCCHI - broccoli, caramelized onion, roasted tomato, parmesan, olive oil
GRILLED BURGER - brioche, bacon, mushroom, swiss, lto, fries, pickle

(Union Bluff Grill & Bar)
Come, enjoy New England Lobster, Seafood and other Specialties! Our waterfront location presents a picturesque setting overlooking the Piscataqua River.

Home of “The Seacoast’s Finest Salad Bar” featuring over 60 selections, soup, freshly baked rolls and our famous homemade Pumpkin Bread.

(A separate lunch menu is available Monday thru Saturday 11:30 – 4:00)

APPETIZERS

STEAMED CLAMS...Hot broth and drawn butter
THE ULTIMATE SHRIMP COCKTAIL...A baker's dozen served with homemade cocktail sauce
CRAB CAKES...Homemade tarter sauce & fresh lemon
DOWNEAST ONION RINGS...A full pound of delicious onion rings, served with “boom-boom” sauce
LOBSTER RANGOONS...Served with sweet & sour dipping sauce
FRIED CALAMARI...Hot marinara & homemade tarter sauce
COCONUT SHRIMP...Sweet & sour dipping sauce
POPCORN LOBSTER...Sweet claw & knuckle meat fried and served with homemade tartar sauce

SHRIMP

SHRIMP ALFREDO...Tender shrimp, mushrooms & bacon tossed with alfredo sauce & gemelli pasta
BAKED STUFFED...Tender shrimp baked in a casserole with our famous stuffing. Always popular
THE WARREN’S SHRIMP TRIO...Five fried gulf shrimp, five fried coconut shrimp and three baked stuffed shrimp

SCALLOPS

BAKED...Fresh scallops baked with seasoned crumbs. Sea scallops are plump and juicy
FRIED...Sea scallops deep fried until golden brown

ASSORTED SEAFOOD DISHES

SCAMPI CASSEROLE...Shrimp, scallops, lobster, plum tomatoes & basil are baked with garlic butter & topped with seasoned crumbs
SEAFOOD CASSEROLE...Haddock, shrimp and scallops with a choice of sauce
SEAFOOD JAMBALAYA...Sea scallops, gulf shrimp, lobster, sausage & jambalaya rice
CRAB CAKES & LOBSTER OSCAR...Jumbo crabmeat cakes are topped with lobster meat, asparagus & bearnaise

MAINE LOBSTER STEW...Lobster meat sautéed in butter with our rich and creamy lobster stock
CLAM CHOWDER...Our award winning recipe! Bowl or by the cup
LOBSTER & CLAM CHOWDER...The best of both worlds!
SEAFOOD CHOWDER...Loaded with lobster, clams and Gulf shrimp

SALMON

CRANBERRY-MUSTARD GLAZE...Baked with our homemade cranberry-mustard glaze
WITH SHRIMP OSCAR...Salmon topped with Gulf shrimp, asparagus & béarnaise sauce
BLUEBERRY CHIPOTLE GLAZED...Sweet Maine blueberries & smokey chipotle sauce
SALMON AU GRATIN WITH CRAB CRUST...Salmon tips topped with a creamy cheese sauce and a homemade crab crust

HADDOCK

SCHROD STYLE...Baked w/ Ritz crumbs
CRAB CRUSTED...A fresh haddock filet baked with a delicious “crust” made with bread crumbs, crabmeat and garlic butter
LOBSTER STUFFED...A fresh filet of haddock split and stuffed with our homemade lobster stuffing and topped with hollandaise sauce
LOBSTER, LOBSTER & LOBSTER

ALL LOBSTERS AND LOBSTER DISHES ARE MARKET PRICE.

WHOLE LOBSTERS...Sold in 1/4 pound increments starting at 1 pound. Your choice boiled or baked stuffed
LOBSTER THERMidor... Fresh lobster meat is removed from the shell, sautéed in butter with mushrooms, chives, pimentos and Newburg sauce. This mixture is returned to the shell, topped with mild cheddar cheese and baked to perfection.
BAKED STUFFED TAILS... Two fresh lobster tails drizzled with butter and baked with a light crumb topping.
SAUTÉ... Fresh lobster meat sautéed in drawn butter and served on Warren’s famous dressing.
PILE OF CLAWS... We’ll serve you five hot boiled lobster claws with drawn butter, a bib and plenty of napkins.
TAIL & CLAWS... One lobster tail split and baked with a crumb topping. Served w/ 3 boiled lobster claws.
THE CRAZY CLAW CASSEROLE... Our version of lobster pie... claw meat baked to perfection with our delicious seasoned crumbs.
“DOUBLE STUFFED” LOBSTER ROLL... “Two scoops” of sweet claw & knuckle meat served on a griddled New England style hot dog roll.
TRIPLE PLAY... 1 baked stuffed tail, 2 boiled claws & popcorn lobster.

FRIED DINNERS

GULF SHRIMP

CLAM STRIPS

WHOLE CLAMS

HADDOCK

SEA SCALLOPS

BABY SHRIMP

COCONUT SHRIMP

CHICKEN TENDERS

CALAMARI

POPCORN LOBSTER

Try a combination, any two from above.

SPECIAL COMBINATION PLATES

CAPTAIN WARREN’S PLATTER ... Haddock, scallops, whole clams and gulf shrimp.
THE MEMORIAL BRIDGE SAMPLER ... A terrific way to try three great sea foods. Sweet baby shrimp, calamari and delicious clam strips. All fantastic.

THIS IS A SAMPLE MENU-MENU ITEMS MAY VARY FROM MENUS USED IN THE DINING ROOM.

Visit our website
www.lobsterhouse.com
For great specials and coupons!!

DOWNEAST SHORE DINNERS

CHOICE OF ANY LOBSTER DISH AND...

We’ll serve you a cup of clam chowder. Then you’ll have your choice of steamed mussels, steamed clams or fried clams. There’s more... Your choice of French fries or onion rings. All this plus a trip to our Salad Bar and selected desserts.

FROM THE BUTCHER BLOCK

CHICKEN PARMESAN... Two lightly fried chicken breasts baked with a zesty marinara sauce, cheddar and imported parmesan cheese. Served on a bed of linguine.
CRAB TOPPED CHICKEN OSCAR... A boneless breast baked with a crabmeat “crust” made with bread crumbs, crabmeat and garlic butter. Then topped with 5 shrimp, asparagus and a creamy béarnaise sauce.
NEW YORK SIRLOIN STEAK... 3/4 pound of choice, grain fed mid western sirloin seared to perfection garnished with onion rings.

Order The Salad Bar & Choose One Of These Great Items To Make Your Salad A Meal!

BLUEBERRY CHIPOTLE CHICKEN BREAST

LOBSTER SALAD

(2) BAKED STUFF SOLE & (1) BAKED STUFFED SHRIMP

BAKED SEA SCALLOPS

(1) CRAB CAKE

(5) COCONUT SHRIMP

(3) BAKED STUFFED JUMBO SHRIMP

(6) COCKTAIL SHRIMP

The Captain’s Treasure Chest
Gift Shop & CANDY STORE

Try Your Key-It Could Open The Treasure Chest!

Gift Shop Hours Vary With The Season

Be Sure To Visit Our Gift Shop & Candy Store!

PETE’S STATELINE SWEETS

www.petestatelinesweets.com

Candy Shop Hours Vary With The Season
When Pigs Fly Restaurant & Wood-Fired Pizzeria

A fun place for families, craft beer enthusiasts and foodies, When Pigs Fly is a must-stop destination. While here, don't forget to stop by our official company store to sample some of our famous artisan breads!

Address
460 US Route 1
Kittery, Me 03904

Call us today!
207-438-7036

Website
www.whenpigflypizzeria.com

Be sure to follow us on Facebook and Instagram for news and events!
## Snacks

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Roasted red pepper feta spread</td>
<td>6</td>
</tr>
<tr>
<td>Our hummus bread, &amp; cucumbers</td>
<td>6</td>
</tr>
<tr>
<td>Steam bun: Crispy Szechuan pork belly, hoisin sauce, carrot cucumber slaw, spicy mayo</td>
<td>5.50ea</td>
</tr>
<tr>
<td>Warm house made Bavarian pretzel: Beer cheese, dijon</td>
<td>6</td>
</tr>
<tr>
<td>Blueberry granola toast: Whipped goat cheese, rosemary honey, candied pecans on our blueberry granola bread</td>
<td>6</td>
</tr>
<tr>
<td>Crispy brussel sprouts: Ginger &amp; sesame sauce</td>
<td>9</td>
</tr>
<tr>
<td>Hand cut Belgian fries: Ketchup, dijon mayo, spicy mayo</td>
<td>7</td>
</tr>
<tr>
<td>Chicken tenders &amp; Chicken wings: Choice of sauce: Korean, buffalo, hot honey glaze</td>
<td>11.50</td>
</tr>
<tr>
<td>Fish taco: Mango, sweet chili napa slaw, cilantro-serrano hot sauce, on a flour tortilla</td>
<td>6.6ea</td>
</tr>
<tr>
<td>Sweet chili shrimp: Sautéed shrimp in sweet chili sauce, toasted coconut, scallions</td>
<td>13</td>
</tr>
<tr>
<td>Meat &amp; cheese: assorted, changes daily</td>
<td>20</td>
</tr>
</tbody>
</table>

## Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kale: Shredded beets, quinoa, almonds, dried cranberries, pecorino cheese, lemon-thyme vinaigrette</td>
<td>13.50**</td>
</tr>
<tr>
<td>Arugula salad: Apples, candied pecans, goat cheese, bacon, pickled onion, sherry vinaigrette</td>
<td>13.50**</td>
</tr>
<tr>
<td>Greek salad: Baby greens, pepperoncini, tomato, olives, cilantro, feta, pickled red onion, cucumber, herb vinaigrette</td>
<td>13**</td>
</tr>
<tr>
<td>Garden salad: Mixed greens, radish, cucumbers, tomatoes, pickled red onion, (choice of dressing)</td>
<td>9.50**</td>
</tr>
<tr>
<td>Caesar salad: Romaine, white anchovy, WPF sour dough croutons, romano, fried garlic</td>
<td>12.50**</td>
</tr>
<tr>
<td>Add grilled chicken</td>
<td>6</td>
</tr>
<tr>
<td>Add caramelized steak</td>
<td>7</td>
</tr>
<tr>
<td>Add pan seared shrimp</td>
<td>6</td>
</tr>
<tr>
<td>Add tuna</td>
<td>5</td>
</tr>
</tbody>
</table>

## Not with red sauce

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Four cheese pizza: Mozz. fontina, basil ricotta, romano</td>
<td>17</td>
</tr>
<tr>
<td>Italian spicy sausage &amp; mushroom: Olive oil, garlic, smoked mozz, romano, onions, arugula</td>
<td>20</td>
</tr>
<tr>
<td>Chicken &amp; bacon: Roasted garlic pesto, spinach, fontina</td>
<td>20</td>
</tr>
<tr>
<td>BBQ chicken: House spicy BBQ sauce, red onion, red bell peppers, chicken, smoked mozz, romano cilantro</td>
<td>20</td>
</tr>
<tr>
<td>Mushroom pizza: Roasted garlic rosemary ricotta base, herb white wine roasted mushrooms, balsamic onions, fontina topped with arugula, truffle aioli and romano cheese</td>
<td>20</td>
</tr>
<tr>
<td>BCR pizza: Buffalo sauce base, chicken, bacon, smoked mozz, cherry tomatoes topped with a ranch drizzle and scallions</td>
<td>20</td>
</tr>
</tbody>
</table>

## Sandwiches

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Turkey b-l-t mayo: WPF savory cranberry bread</td>
<td>14</td>
</tr>
<tr>
<td>Italian grinder: House made charcuterie, provolone, hot peppers, l-t-o, oil &amp; vinegar on our toasted baguette</td>
<td>14</td>
</tr>
<tr>
<td>Corned beef reuben: 1000 island, WPF pumpernickel, kraut, swiss cheese</td>
<td>14</td>
</tr>
<tr>
<td>Tuna salad: Pickled celery, cucumbers, pea sprouts, WPF low carb bread</td>
<td>14</td>
</tr>
<tr>
<td>Pastrami: Dijon mayo, swiss, WPF rye bread</td>
<td>14</td>
</tr>
<tr>
<td>Meatball grilled cheese: House made beef meatballs, red sauce, provolone cheese, hot chary peppers, on WPF soft sourdough</td>
<td>14</td>
</tr>
<tr>
<td>6 ounce maine grass fed burger: Pickles, l-t-o</td>
<td>11</td>
</tr>
<tr>
<td>Choose: Ketchup, mayo, dijon, or siracha mayo</td>
<td>11</td>
</tr>
<tr>
<td>Add: American, cheddar, provolone, swiss or bleu cheese</td>
<td>1</td>
</tr>
<tr>
<td>Add Bacon</td>
<td>2</td>
</tr>
</tbody>
</table>

## Neapolitan Style Wood Fired Pizza with Red Sauce

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Margherita: Red sauce, oregano, basil, mozz, romano</td>
<td>14.50</td>
</tr>
<tr>
<td>Marinara pizza: *** this pizza is dairy free ***</td>
<td>14.50</td>
</tr>
<tr>
<td>Red sauce, basil, garlic, oregano, chili flakes</td>
<td>12.50</td>
</tr>
<tr>
<td>Mama li's pepper &amp; spicy italian sausage: Red sauce, basil, onions, mozz, romano</td>
<td>20</td>
</tr>
<tr>
<td>Grilled pineapple &amp; capicola: Red sauce, basil, mozz, romano, jalapeno</td>
<td>21</td>
</tr>
<tr>
<td>Meatball: Red sauce, basil, mozz, romano, ricotta, hot pepper</td>
<td>20</td>
</tr>
<tr>
<td>Eggplant &amp; basil ricotta: Red sauce, basil, mozz, romano</td>
<td>21</td>
</tr>
<tr>
<td>Mediterranean date &amp; soppressata: Red sauce, basil, mozz, romano, mike's hot honey</td>
<td>21</td>
</tr>
</tbody>
</table>

## Additional Pizza Toppings (Price per item)

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Olives, onions, spinach, bell peppers, pineapple, tomatoes, broccoli</td>
<td>3</td>
</tr>
<tr>
<td>Eggplant, mama li's vegetables, sausage, meatballs, arugula</td>
<td>4</td>
</tr>
<tr>
<td>Bacon, pepperoni, capicola, white anchovy, chicken, soppressata, prosciutto</td>
<td>5</td>
</tr>
</tbody>
</table>

$26.00 price cap for any four toppings on a build your own pizza.

**Menu subject to change. Please call for current menu items.

*Consuming raw or undercooked meat, fish, shellfish, eggs, or poultry may increase your chance of a food borne illness.

**Can be served gluten free
Sno-capped (whipped cream and jimmies) ..... 65¢

ICE CREAM

Dish or Cone
Small ..... $3.85 Large ..... $4.85 Floats ..... $4.75

FRONTIER ROOT BEER®

Old Fashion Draft Root Beer
Small ..... $2.95 Large ..... $3.95

FRESH SQUEEZED FRUIT DRINKS

Fresh Squeezed Lemonade
Raspberry Lime Rickey
Orange Spritzer
$3.75

BEVERAGES

Iced Tea .................. $1.95
Coffee/Tea ........... $1.95
Soda ........... $1.95/$2.30
Water .......................... $2.00
Milk .............................. $1.60
Hot Chocolate ...$2.00

Beer & Wine Available

Alcoholic beverages will be served only with the purchase of food and must be consumed on the premises. Maximum is three drinks per customer.

Wild Willy’s T-Shirts ..... $17.50

Prices subject to change at whim of Wild Willy

Four Great Locations
York, ME • Watertown, MA • Rochester, NH • Worcester, MA
**Wild Willys Burgers®**

**What’s the Beef?**

- **Certified Angus Beef®** ........................................................................................................ $8.50
- **Pineland Farms™ Natural Beef** ......................................................................................... $9.50
- **Tender Bison®** .................................................................................................................... $10.50

**Willy Burger®** Classic American burger with your choice of American cheese, lettuce, tomato, red onion, mustard, ketchup, pickles, and mayo!

**Wicked Good** Sauteed onions and mushrooms and Swiss and Cheddar cheeses.

"Bubba " BBQ Zesty BBQ sauce, hickory-smoked bacon, Cheddar cheese, onion, and pickles.

**Rocky** Roasted red and green peppers and onions with Cheddar cheese.

**Bandito** Sauteed onions and Cheddar cheese.

**Round Up** Sauteed mushrooms and Swiss cheese.

**Annie Oakley** Blue cheese with lettuce, tomato and red onion.

**Santa Fe** Ranch dressing with lettuce, tomato and red onion.

**Rio Grande** Roasted green chiles from New Mexico and Cheddar cheese (medium to hot).

**Smokehouse** Seasoned patty, Smokey Cheddar, bacon, mushrooms, A-1 mayo.

**Conestoga** Thousand Island dressing with lettuce, tomato and red onion.

**Stampede** Smothered in Certified Angus Beef® Steak Chili with Cheddar cheese.

**Tatonka** Hickory smoked mayo, American cheese and sauteed onions.

**Buffalo Bill** Horseradish sauce, Cheddar cheese and mushrooms.

**Chipotle Burger** House made Chipotle mayo, Cheddar cheese, and red onion.

**Burgers may be cooked to order. Consuming raw or under cooked meat or poultry may increase your risk of food borne illness.**

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**Outlaw**

1/2 lb. **USDA Prime Burger** with sharp Cheddar .................$10.50 and fresh horseradish sauce

**Single Shot Burger**

- **Single Shot** 3 oz Certified Angus Beef cooked medium .......$5.75 well on a Potato Roll with lettuce, tomato, pickles, cheese and 1,000 Island dressing
- **Double Shot** Extra meat and cheese .................................................$8.50

- **Cactus** Veggie burger with lettuce, tomato and mayo ..........$7.95
- **Spicy Black Bean Veggie Burger** ..............................................$7.95
  - Lettuce, tomato, onion and Chipotle mayo

**B.L.T.** .................$5.25 **Grilled Cheese** .........................$3.75

**Extras:**
- “Double-wide" Extra Meat and Cheese .............$3.75
  - Bacon ....$1.95
  - Cheese .... 35¢
  - Jalapenos .... 75¢
  - Lettuce/Tomato .... 75¢
  - Salsa ... 65¢
  - Guacamole .... 1.25
  - Green Chilies .... 1.75

**Chicken Sandwiches**

All Natural "Never Ever" chicken, raised with no antibiotics. Marinated in red wine vinaigrette.

- **Gabby** Lettuce, tomato, with mayo or honey mustard ..........$8.50

- **Rustler** BBQ sauce with Cheddar cheese and red onion .....$8.50

**Fries**

- **Small** .....$3.50  **Large** .....$4.50
  - Our “country fair” fries are hand-cut Maine potatoes with skins left on, fried in vegetable oil, and lightly salted.
  - Melted Cheddar Cheese .... 85¢
  - Chili ..... $1.25
  - Jalapenos ..... 75¢
  - Herb Fries .... $1.00
  - Poutine .... $1.50

**Chili**

- **Cup** .....$4.95  **Bowl** .....$5.95
  - House made 3 bean Chili with beer, ground beef, peppers, onions, tomato and spices.

**Ask About Our Gluten-Free Menu**

- **Burgers may be cooked to order. Consuming raw or under cooked meat or poultry may increase your risk of food borne illness.**
COCKTAILS, TASTINGS & TOURS

Stop by the Route One location (across from Hannaford's supermarket) and enjoy a handcrafted cocktail using our award-winning spirits. Sip on your libation while watching our distillers do their magic. If you're at the beach you can also visit our original location in the center of town for a tasting too. You'll be sure to bring your vacation home in a bottle.

BOOK A TOUR AT

www.WigglyBridgeDistillery.com
Sample Menu

*Check out our full cocktail menu at:
441 US Route 1 York, Maine

★
Enjoy a tasting of our spirits at:
19 Railroad Ave York Beach

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**BOURBON**

AWARD WINNING

- **SBB ON THE ROCK**
  served with our own hand cut cube

- **PAINKILLER**
  bourbon, pineapple, coconut, orange

- **FOOLS RUSH IN**
  bourbon, rosemary, maple, vanilla, bitters

- **GINGERLY BOURBON**
  small barrel bourbon, ginger, lemon, bitters

- **WIGGLY SOUR**
  small barrel bourbon, fresh lime, simple, egg whites

---

**WHISKY**

AWARD WINNING

- **BRIDGE BLOODY**
  white whisky, house-made bloody mix

- **HARBOR MULE**
  white whisky, vodka, lime, ginger brew, mint

- **WHITE SAZERAC**
  white whisky, wormwood, bitters, sugar

---

**VODKA**

AWARD WINNING

- **POMEGRANATE COSMO**
  vodka, pomegranate, orange, simple syrup

- **SINKER**
  vodka, aperol, lime, simple syrup

- **LEMON MARTINI**
  vodka, shaken with lemon twists

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**RUM**

AWARD WINNING

- **MOJITO OF THE DAY**
  white rum, seasonal fruit, lime, mint, soda

- **YORK & STORMY**
  white rum, aged rum, ginger brew

- **LIM’N**
  white rum, simple syrup, lime, egg whites

- **RUM & MEXICANE COLA**
  small barrel rum, maine root mexicane cola

- **CHICKADEE**
  white rum, small barrel rum, aperol, lime, simple, pineapple

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**GIN**

AWARD WINNING

- **BEE’S KNEES**
  gin, lemon juice, honey, sage

- **GRAPEFRUIT GIMLET**
  gin, grapefruit, simple syrup

- **CLASSIC G & T**
  gin, tonic

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Harvestfest & Kidsfest
October 19, 2019
Sat: 9am-4pm
York Beach, Maine

This festival includes a variety of activities, and performers including The Don Campbell Band and Friends, Dan Blakeslee as Dr. Gasp, Mad Science of Maine, 150 local food vendors, juried crafters and marketplace vendors from all over New England. Harvestfest includes Kidsfest; look for story telling, a roaming railroad, pumpkin carving and stroll, face painting, horse-drawn carriage rides, games and activities for kids of all ages!

FMI 207.363.4422 or www.yorkharvestfest.com

A Smoke Free & Pet Free Event.
Casual dining featuring fresh native seafood, steaks, creative salads, artisan flatbread pizzas, chowders, burgers and more. Live Entertainment on weekends.

Chapman Cottage. Up the road a piece.
Small plates with big flavors! Enjoy intimate fireplace dining and a cozy tavern. Join us in the warm months for outside dining on the deck. Creative mixology is our specialty!