



WONDERFUL FOOD
Upstairs

CASUAL FOOD
Downstairs



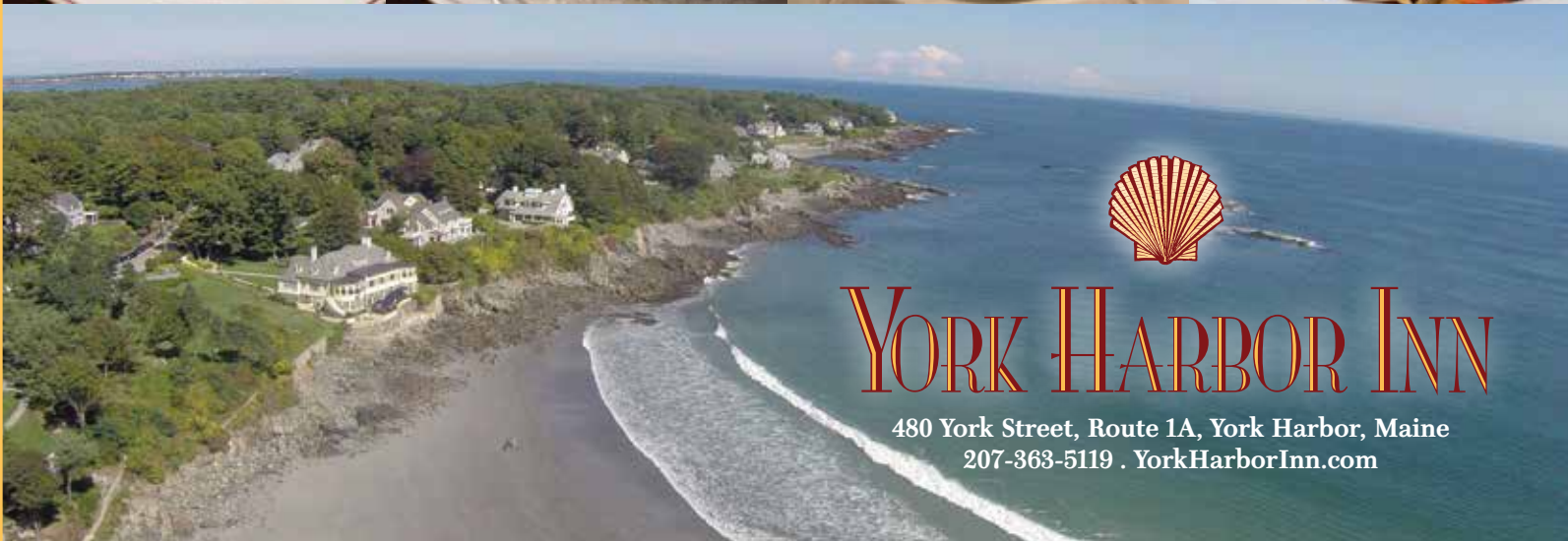
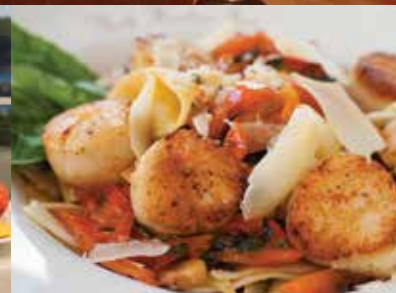
YORK
REGION

Kittery
Eliot
York
South Berwick
Cape Neddick

Chamber of Commerce

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

the *Gateway*
York Farmers' Market

www.gatewayfarmersmarket.com 207.363.4422

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

Sponsored By:



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

2019 - 2020 Menu Guide Index

York Harbor Inn	York Harbor	(207) 363-5119
Chapman Cottage	York Harbor	(207) 363-5119
Bagel Basket	York	(207) 363-1244
Blue Mermaid Island Grill	Kittery	(207) 703-2754
Cape Neddick Lobster Pound	Cape Neddick	(207) 363-5471
Clay Hill Farm	Cape Neddick	(207) 361-2272
Cliff House Maine - The Tiller Restaurant	Cape Neddick	(207) 361-1000
Deck at Dockside	York Harbor	(207) 363-8515
Dockside Restaurant & Bar On York Harbor	York Harbor	(207) 363-2722
Firefly Diner	Kittery	(207) 752-1120
Fox's Lobster House	York Beach	(207) 363-2643
Henry VIII Carvery	Kittery	(207) 451-9882
Lobster Cove	York Beach	(207) 351-1100
Lobster In The Rough	York	(207) 363-1285
Ogunquit Lobster Pound	Ogunquit	(207) 646-2516
Rick's Restaurant	York	(207) 606-0556
Sand Dollar Bar & Grille	York Beach	(207) 606-0077
Sun & Surf	York Beach	(207) 363-2961
Sunrise Grill	Kittery	(207) 439-5748
Take Out Guys, LLC	Kittery	(207) 703-3606
The Central Bean & Bakery	York	(207) 606-0744
The Central Restaurant & Bar	York	(207) 351-8363
The Goldenrod	York Beach	(207) 363-2621
The York Beach Bucket	York Beach	(207) 606-0586
The York River Landing Restaurant	York	(207) 351-8430
Union Bluff Grill & Pub	York Beach	(207) 363-1333
Warren's Lobster House	Kittery	(207) 439-1630
When Pigs Fly Pizzeria	Kittery	(207) 438-7036
Wild Willy's Burgers	York	(207) 363-9924
Wiggly Bridge Distillery Barn	York	(207) 363-9322

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



YORK HARBOR INN

York Harbor, Maine



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

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

Gourmet Flatbreads

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

**Gluten Free crust available

Sandwiches

HARBORSIDE HADDOCK SANDWICH

Fresh filet of haddock lightly crumbed and grilled, served with melted cheddar cheese & caper mayonnaise on a toasted bulkie 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 chiffonade romaine

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, cole slaw or potato salad. Substitute a petite green salad



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



YORK HARBOR INN

York Harbor, Maine

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





Chapman Cottage

York Harbor, Maine

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!

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



Chapman Cottage
 York Harbor, Maine



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 salute 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*

Jermain'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



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



COFFEE & TEA

Hot or iced.

Coffee	Café Mocha
Iced Coffee	Chai
Iced Tea	Red Eye
Herbal Tea	American
Café Latte	Espresso
Cappuccino	Cold Brew Ice Coffee

We have a variety of flavor shots that can be added to any drink.

DRINKS

Sodas	<i>Frozen Drinks:</i>
Juices	Frozen Cappuccino
Milk	Frozen Dirty Chai
Chocolate Milk	Mocha
Hot Chocolate	Mudslide
Bottled Water	Milky Way
	Fruit Smoothies

FRESH SALADS

Made to order. Small & large.

Garden Salad
Chef Salad
Grilled Chicken
Tuna Salad
Chicken Salad

PASTRIES & GOODIES

Muffins
Donuts
... and a whole lot more!

Scones
Cookies



CATERING

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.

CONTACT & MORE INFO

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



Like us on Facebook!

GIFT CARDS AVAILABLE

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

BAGEL BASKET



CAFE and COFFEE HOUSE

SINCE 1994

207-363-1244

Open Daily at 6am

Monday – Saturday 6am to 2pm
Sunday 6am to 1pm



featuring
NEW ENGLAND COFFEE



BAGELS

*Our bagels are baked fresh daily.
Available by the dozen or half-dozen.*

Asiago	Plain
Cinnamon Raisin	Poppy
Everything	Pumpernickel
French Toast	Salt
Garlic	Sesame
Gluten Free	Spinach
Multi Grain	Wheat
Onion	Wild Berry

CREAM CHEESE & SPREADS

*Available by the half pound.
Seasonal spreads also available.*

Cream Cheese

Plain	Boursin
Lite	Walnut Raisin
Chive	Honey Graham
Bacon & Chive	Olive & Pimento
Veggie	Jalapeno
Lite Veggie	Seasonal Flavors
Garlic Cucumber	

Spreads

Butter
Apple Butter
Peanut Butter
Strawberry Preserves
Hummus

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 provolone 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

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. ***

GRILLED CHICKEN: Teriyaki or mesquite chicken breast strips 6 oz., topped with lettuce, tomato and melted American cheese. ***

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



MERMAID LUNCH SPECIALTIES

SANDWICHES

JAMAICAN JERK CHICKEN WRAP

Herb roasted pulled chicken tossed in our hot and sweet jerk sauce with sunsplash salsa and baby greens. Hot, medium or mild? **10**

SALMON CLUB

Grilled salmon with avocado, bacon, lettuce, tomato and herb aioli on toasted ciabatta. **12**

FRIED FISH PO' BOY

With lettuce, tomato, house pickles, and New Orleans remoulade on a toasted baguette. **11**

GRILLED CHEESE

Asiago, jack and cheddar on sliced brioche with herb aioli. Add bacon or avocado 1, egg 2, tomato 1. **8** *veggie*

GUAVA BRAISED SHORT RIB STEAK & CHEESE

With sautéed peppers, onions and jack cheese on a toasted baguette. **12**

QUESADILLAS

LOBSTER QUESADILLA

Lobster, roasted corn, fresh basil, and jack cheese in a quesadilla, served with our famous fire roasted salsa and sour cream. **14**

CHICKEN QUESADILLA

House-roasted chicken, jack cheese, roasted corn red pepper salsa, served with our famous fire roasted salsa and sour cream. **12**

PARMESAN PANKO FRIED CHICKEN

Organic fried chicken breast on toasted ciabatta with sriracha aioli, baby greens and tomato. **11**

"BAHN MI" DOG

1/4 lb. all beef hot dog topped with pickled vegetables, fresh cilantro and sriracha aioli, served in a brioche roll. **10**

BUILD YOUR OWN BURGER

7 oz. all beef or vegan rasta burger with lettuce, tomato, and onion. Add Cheese 1, bacon 1, avocado 1, fried egg 2, jerk sauce .50 **11/10**

BAJA REUBEN

Smoked turkey breast with tomato ancho mayo, swiss cheese and mango napa cabbage slaw on toasted ciabatta. **10**

Choose sweet potato chips, fries, or side salad. Sweet potato fries 1

SWEET POTATO QUESADILLA

Sweet potato, onions, peppers, chickpeas, and jack cheese, served with our famous fire roasted salsa and sour cream. **10** *veggie*

Make it a
working lunch!
**FREE
WI-FI**

LUNCH Served every day
11:30am to 5pm

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



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
Music calendar on website

Sunday Brunch

Sundays from 10am - 4pm
Live Bluegrass band 11am - 2pm
Brunch menu on website

LUNCH & DINNER

SMALL PLATES & SNACKS

PUB CHEESE & PRETZELS	8
Horseradish cheddar cheese with soft pretzels. <i>veggie</i>	
ORANGE GINGER SPRING ROLLS	11
Napa cabbage, sprouts, carrots and ginger then topped with our island peanut sauce. <i>veggie</i>	
CRISPY CALAMARI	11
Served with tomato ancho pepper aioli.	
SADDLE BAGS	12
Crispy wontons filled with chicken, jack cheese, herbs and spices, served with ginger tamari.	
GRILLED BANANA	6
With sunsplash salsa. <i>vegan & gf</i>	
MERMAID TACOS (3)	14
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.	11
Island braised short rib with mango napa cabbage slaw and sriracha aioli.	14

SWEET CORN FRITTERS	8
With coconut cream sauce. <i>veggie</i>	
FRIED PLANTAINS	8
With sunsplash salsa with a chipotle honey dipping sauce. <i>vegan & gf</i>	
FRIED CAULIFLOWER	8
With herb aioli. <i>veggie & gf</i>	
ISLAND LETTUCE CUPS	14
Boston bibb lettuce wraps and sautéed shredded chicken in ginger tamari with fresh mango napa cabbage slaw. Tofu option available. <i>gf</i>	
RED STRIPE STEAMED MUSSELS	13
Red Stripe, toasted herbs and tamarind.	
JERK CHICKEN WINGS	11
8 wings in our hot and sweet jerk sauce topped with sunsplash salsa. <i>gf</i>	
LOBSTER QUESADILLA	14
Lobster, roasted corn, fresh basil, and jack cheese in a quesadilla. Served with our famous fire roasted salsa and sour cream.	

SOUPS & SALADS

LOBSTER AND ROASTED CORN CHOWDER	8
ARUGULA SALAD	13
With toasted pumpkin seeds, goat cheese, fresh blueberries, and a cucumber-lime vinaigrette. <i>veggie & gf</i>	
QUINOA BOWL	12
With arugula, black beans, roasted corn, red pepper, jalapeños, roasted beets, and sweet potato with ginger balsamic vinaigrette. Add avocado 1. <i>vegan & gf</i>	

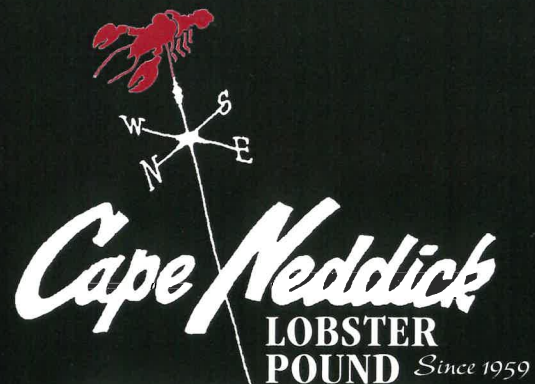
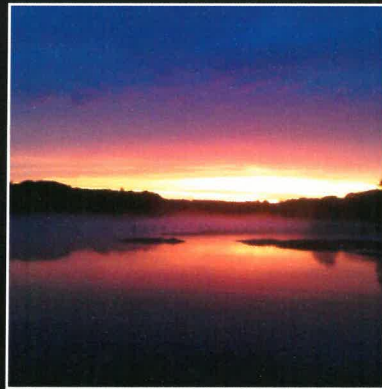
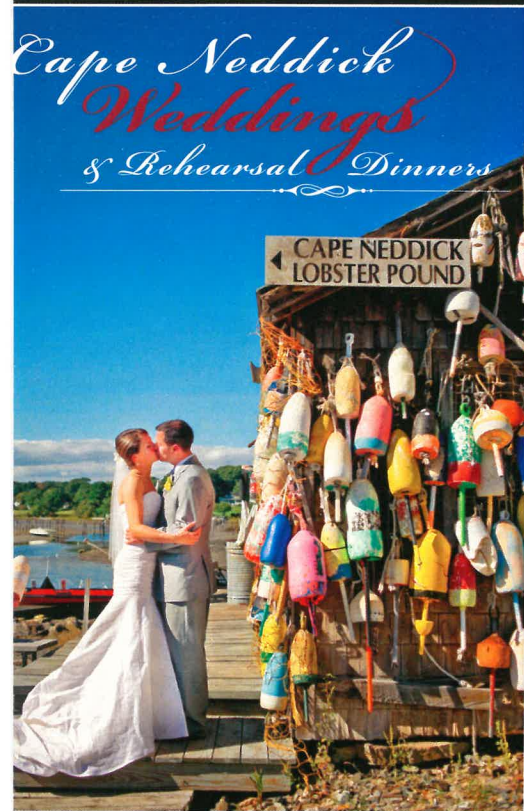
SWEET POTATO COCONUT CURRY SOUP <i>vegan & gf</i>	6
BLUE MERMAID SALAD	11
Mixed greens, banana, mango, onions and peppers with lemon pepper vinaigrette. <i>vegan & gf</i>	
KALE SALAD	12
Chopped kale, roasted beets, sweet potato, toasted almonds and blue cheese with balsamic ginger vinaigrette. <i>veggie & gf</i>	

Add your favorite protein to any salad. Chicken 8, steak 9, tofu 5, shrimp 7, scallops 9, salmon 9, corn bread 3.

MERMAID DINNER SPECIALTIES

NEW WORLD PAELLA	19/17
Curried rice, chicken, shrimp, mussels and andouille sausage. Hot, medium or mild? Vegan option available. <i>gf</i>	
ROASTED BEET POKE	16
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. <i>vegan & gf</i>	
ISLAND BRAISED BEEF SHORT RIBS	23
Braised ribs in a savory guava-tamari reduction over garlic-green onion mashed potatoes and sautéed green beans.	
PARMESAN PANKO FRIED CHICKEN	22
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	17
Hot and sweet jerk marinated thighs with rice and beans and fried plantains. <i>gf</i>	
SEAFOOD TAGINE	20
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	11/10
7 oz. all beef or vegan rasta burger with lettuce, tomato, and onion. Add cheese 1, bacon 1, avocado 1, jerk sauce .50.	

SESAME FRIED TOFU STIR FRY	18
Sesame fried tofu tossed with ginger, lemongrass, arugula, fresh vegetables, island peanut sauce, and rice noodles. <i>vegan</i>	
GRILLED CHEF'S CUT BEEF	MKT \$
With garlic-green onion mashed potatoes and oven roasted brussels sprouts. Topped with a garlic-sage cream sauce. <i>gf</i>	
JAMAICAN RUN DOWN SCALLOPS	23
Seared sea scallops glazed in a coconut rum sauce. Served with sweet potato hash and a grilled banana. <i>gf</i>	
GRILLED SCOTTISH SALMON	22
Quinoa, arugula medley, and a blueberry-mango sage gastrique. <i>gf</i>	
ITAL STEW	16
Vegan stew with sweet potato, yucca, russet potato, chickpeas, black beans, and spinach in a lightly spiced coconut vegetable broth topped with sweet potato chips. <i>vegan & gf</i>	
CURRIED LAMB STEW	18
With roasted root vegetables, tomatoes, rice, fried plantains topped with sunsplash salsa. <i>gf</i>	
NAM JIM	15
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. <i>gf</i>	
BAJA REUBEN	10
Smoked turkey breast with tomato ancho mayo, swiss cheese, and mango napa cabbage slaw on toasted ciabatta.	



Harborside Restaurant

OPEN SPRING • SUMMER • FALL

SEASONAL & DAILY SPECIALS

- SUMMER HAPPY HOUR •
- LOCAL CRAFT BEERS •
- ENTERTAINMENT •

60 SHORE ROAD
BETWEEN OGUNQUIT & 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 RECEPTIONS • 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 sautéed 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.

BOUILLABAISSSE 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..

CHILDREN'S MENU \$3.50 to \$8.95

SMALL HADDOCK FILLET Baked or Deep Fried served with french fries.

LINGUINE WITH BUTTER

BABY MAINE SHRIMP with french fries

GRILLED CHEESE SANDWICH with chips

CHICKEN FINGERS with french fries

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 mushroom, 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 fried 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

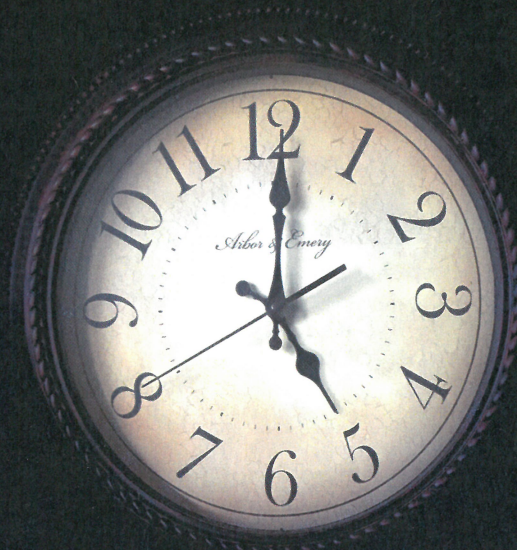
THE "POUND" BROWNIE SUNDAE
CHOCOLATE PEANUT BUTTER PIE
STRAWBERRY CREAM PIE (SEASONAL)
ROOT BEER FLOAT
ANNABELLE'S VANILLA ICE CREAM
With hot fudge and whipped cream topping
BLUEBERRY COBBLER OR APPLE CRISP

WE ALSO OFFER DAILY SPECIALS AND SEASONAL MENU ITEMS

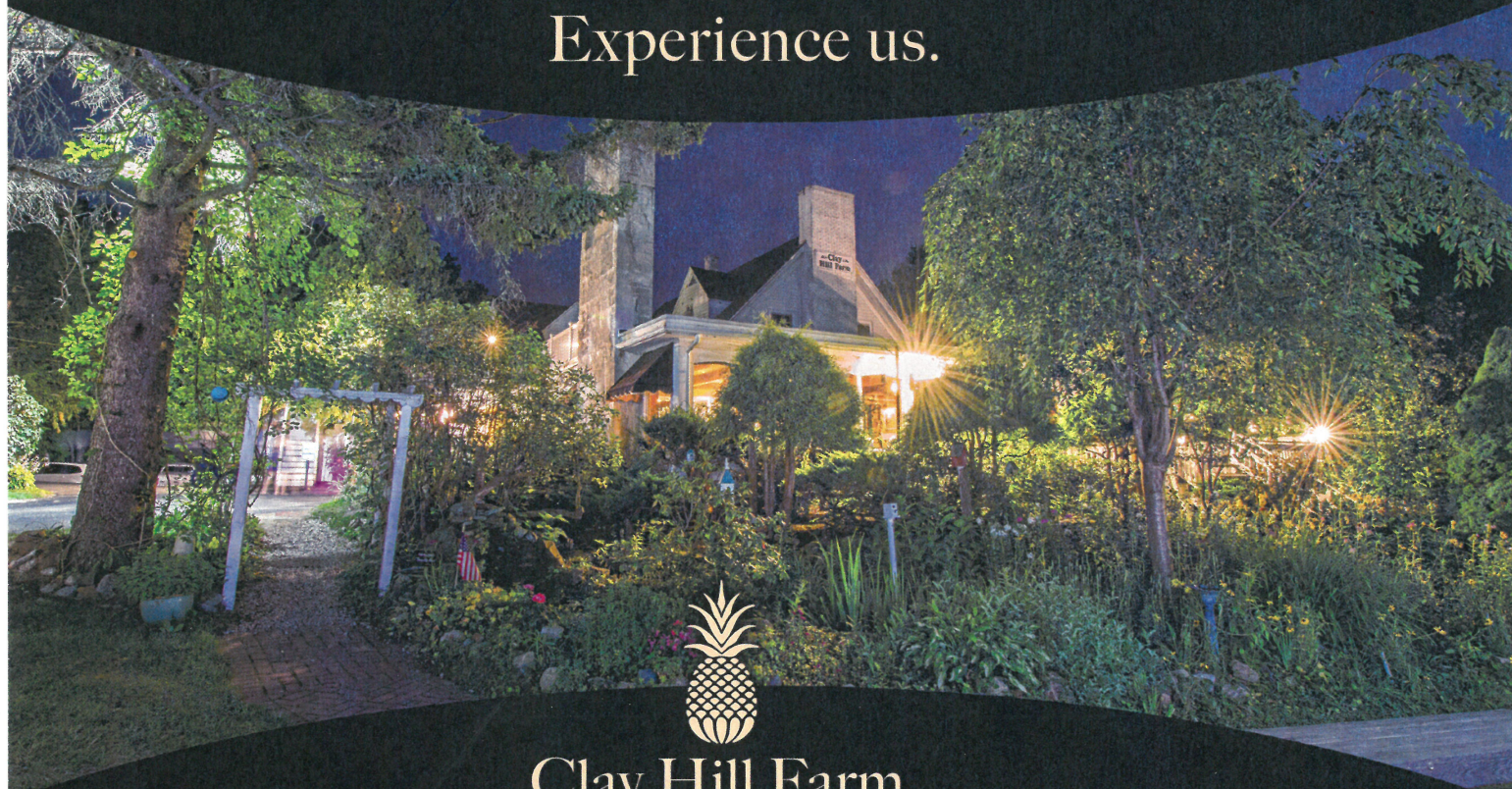
CAPENEDDICK.COM / FIND US ON facebook.

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




Clay Hill Farm

Restaurant • Weddings • Events

OPEN YEAR 'ROUND SERVING DINNER NIGHTLY FROM 5PM (MAY-OCT.)

Call 207.361.2272 or visit our website for off-season hours. (Nov.-Apr.)

EARLY BIRD (MONDAY & TUESDAY) with reservation at 5:00 p.m. and you must order by 5:29. Buy one entree and receive a second of equal or lesser value FREE.

OUTDOOR DINING Seasonal and weather dependent.

OGUNKIT PLAYHOUSE SPECIAL See our ad and coupon in the Ogunquit Playhouse Playbill. Present coupon to your server, and receive 15% off food total throughout the Ogunquit Playhouse Season! We are proud Corporate Sponsors! Enjoy the show!



SPECIAL HOLIDAY HOURS Thanksgiving 12-5 p.m.
Christmas Eve 5-7 p.m. Christmas Day 1-4 p.m.
Easter 12-5 p.m. Mother's Day 12-5 p.m.

LOCATION Just 2 miles west of Ogunquit Village and 15 minutes north of Portsmouth, New Hampshire.



WILDLIFE SANCTUARY We are the first restaurant in the country to be certified as an Environmental Sanctuary. Explore our gardens and experience Maine's natural beauty.

LIVE ENTERTAINMENT NIGHTLY! (In Season) Check our website for details.

WINTER PUB NIGHTS (NOV.-MAR.) Relax and rejuvenate with the sweet harmonies of local duo Curt Bessette & Jenn Kurtz on Sunday nights, plus local guitarist/vocalist Brian Bair, Mondays – with Pub Specials \$12 and under.

DECK & BAR Full menu available.



CLAY HILL FARM PRESENTS... Experience Clay Hill Farm's unique theatrical one-man shows featuring Kirk Simpson bringing his own brand of interactive theater right to your table. Visit ClayHillFarm.com for tickets & event details.

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. Browse before or after dinner.

Featured: Paul Noel Curator: Amy Kelly of TailSpinStudios



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

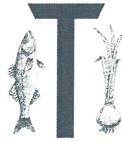
Chocolate Oblivion • Crème Brûlée of the Day • Seasonal Cheesecake
Clay Hill Farm Hot Fudge Sundae • Chef's Special

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

Reservations Recommended. Call (207) 361-2272 or visit ClayHillFarm.com
220 Clay Hill Road • Cape Neddick (York), ME • Just 2 Miles West of Ogunquit

Brunch
SELECTIONS
6:30AM - 2:30PM
Every Saturday &
Sunday



WHERE SEA
MEETS SHORE

Native ingredients honor Maine's indelible heritage. By partnering with local farmers, fisherman, 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

SPECIALTY COFFEE · 6

Cappuccino · Latte

RISHI TEA SELECTIONS · 6

Organic Loose Leaf Tea Service

JUICE · 4

V-8 · Pineapple · Apple · Cranberry Juice

ESPRESSO · SINGLE 4 / DOUBLE 5

HOT COCOA · 5

Shaved Chocolate Whipped Cream Float

MIMOSA · 12

BLOODY MARY · 12

+Keel Vodka · Gluten Free +3

BARD COFFEE · 5

High Tide Organic Espresso Roast

MULLED CIDER · 6

Local Cider · Oranges · Cinnamon · Allspice

MORNING GLORY

AVOCADO TOAST · 13

When Pigs Fly Bread + Maine Sea Salt +
Chili Pepper Toasted Pumpkin Seeds +
Sunflower Seeds

+3 Egg · +8 Maine Sea Spice Smoked
Salmon · +MKT Lobster

FARM HOUSE FRESH FRUIT · 12

Gluten Free Granola + Southcoast Farms
Greek Yogurt

CONTINENTAL BREAKFAST · 22

Bard Coffee or Rishi Tea + Juice

Fresh Baked Maine Blueberry Cobbler Muffin, Lemon
Curd + Seasonal Fruit Southcoast Farms Greek Yogurt

Parfait + Granola + Berries

Add Fresh Press Juice for · 8

SOUTHCOAST FARMS GREEK YOGURT · 6

Seasonal Berries

WARM QUINOA BOWL · 18

Poached Eggs + Spinach + Peppers + Caramelized
Fennel + Tomatoes Narragansett Salty Sea Feta
Cheese

BROWNE TRADING MAINE SMOKED SALMON · 21

Tomatoes + Pickled Onions + Capers + Bagel +
Lemon-Chive Cream Cheese

MAINES

THREE EGG OMELET BOARD · 20

Bacon + Sausage + Ham + Spinach + Peppers + Onions + Tomatoes
Cheese + Foraged Mushrooms

CLIFF HOUSE BREAKFAST · 19

Two Cage Free Eggs + Hash Potatoes + Cherry Wood Smoked
Bacon or Maine Maple Pork Sausage

BANANA BREAD FRENCH TOAST · 16

Candied Walnut Bourbon Sauce

DUCK CONFIT HASH · 18

Ginger Sweet Potatoes + Spinach + Apples + Hollandaise Sauce

BUTTERMILK WAFFLE · 16

Pure Maine Maple Syrup

+3 Seasonal Berries · +2 Sliced Banana

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
Cayenne Sour Cream + Roasted Tomato Salsa

BRUNCH

LOBSTER CHOWDER · 14

Maine Potatoes + Bacon Lardons

ORGANIC ROMAINE · 13

Bagna Cauda Crumbs + Shaved Parmesan + Garlic
Confit-Lemon Dressing

MAINE GRAIN SALAD · 14

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

+7 Chicken · +10 Maine Salmon · +11 Steak

+MKT Lobster · +12 Grilled Scallops

CLIFF'S SEAFOOD COBB · 25

Shrimp + Scallop + Citrus-Herb Smoked Salmon

SEA BURGER · 18

Seared Cod Loin + Caper-Lemon Tartar + Toasted Brioche Bun

NUBB'S LOBSTER ROLL · SINGLE 24 / DOUBLE 28

Lightly Mayo Dressed or Warm Brown Butter

NEW ENGLAND BENEDICT · 19

Toasted English Muffin + Poached Farm Eggs + Maple
Brined Cornmeal Canadian Bacon

N.E. FAMILY FARMS BURGER · 17

Pineland Farms Cheddar + Smoked Onion Aioli

+2 Tomato Jam · Avocado · Over Easy Egg · Smoked
Bacon House Pimento Cheese

CRAB BENEDICT · 23

Maine Crab Meat · Fried Green Tomatoes · Spinach
Tasso Hollandaise

STEAK & EGGS · 23

North East Family Farms Braised Short Rib · Wilted
Greens · Eggs Any Style · Porcini Hollandaise

LOBSTER & WAFFLES · 24

Corn & Green Thumb Farm potato waffles · chicken
fried lobster · fennel pollen · syrup

20% service charge will be applied to parties of 6 or more. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food borne illness.



On the wharf at
York Harbor Marine

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 Brussel Sprouts

Seasoned & seared with roasted garlic & thyme dip - 6.5

Chicken Wings

Deep fried & loaded with sauce buffalo, honey bbq, or teriyaki - 10

Daily Specials

TUESDAY

Fish and Chips - 13

WEDNESDAY

2:00pm to 6:00pm

Native Oysters - 1.5 each

THURSDAY

Tacos - 4 each

FRIDAY

Noodle Night - market price

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

Portobello Sandwich

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

Johnny Supreme*

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

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 Rémooulade 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.

LUNCH • DINNER • PUB FARE
WATERFRONT RESTAURANT • BAR • SCREENED PORCH • BAR PATIO

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.



DOCKSIDE RESTAURANT & BAR
ON YORK HARBOR

Lunch 11:30 - 3:00
Bar Patio Opens at 11:30
Dinner 5:30 - Close

207-363-2722 • 22 Harris Island Road, York Harbor, Maine • dockside-restaurant.com



Open late May through October. Seasonally adjusted schedule. Please call for the most up to date information.

Family owned and celebrating 50 years in business!

— 50 years —



HARBOR VIEW BAR MENU & APPETIZER SAMPLING

FRIED MAINE OYSTERS

Plump Atlantic fried oysters served with lemon garlic aioli on field greens \$14

OYSTER 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 Bleu 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

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

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 -

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 \$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 sour cream served with fresh limes and tomatillo salsa \$14

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





WELCOME!

435 US ROUTE 1
KITTERY, MAINE 03904
207-752-1120

BREAKFAST & LUNCH - ALL DAY
MONDAY - SATURDAY: 6:30 A.M. - 2:30 P.M.
SUNDAY: 7:00 A.M. - 2:00 P.M.

• *Established in 2009* •

Breakfast served all day!

PLEASE SEE FULL MENU ONLINE AT
WWW.THEFIREFLYDINER.COM/MENU

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*

INCLUDES 2 EGGS & CHEESE, ANY CHOICE HOME FRIES AND TOAST	\$6.99
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

2 EGGS, ANY STYLE, HOME FRIES, TOAST AND HOMEMADE SAUSAGE GRAVY ON TOP	\$14.95
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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 NUBBLE* \$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

CHOICES: PECANS, WALNUTS, ALMONDS, FRESH BANANAS,
FRESH STRAWBERRIES, MAINE BLUEBERRIES, CHOCOLATE CHIPS, WHIP CREAM

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
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SCRAMBLED EGGS, SAUSAGE, PEPPER, ONIONS, TOMATOES, CHEESE IN A WRAP

OPTIONAL SALSA AND SOUR CREAM; WRAPS AVAILABLE IN SPINACH, TOMATO, WHITE, AND WHEAT

SEE OUR LUNCH MENU ONLINE AT WWW.THEFIREFLYDINER.COM

*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.

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 barbeque 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 reel 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 filet on a toasted bulkie roll with sliced tomato, green leaf lettuce and mayonnaise.....12.95

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

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.....Mkt 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 Sparkler.....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.....3.50

Aquafina Bottled Water.....2.50

FOUNTAIN DRINKS.....4.00
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
Carpe Diem Day Break Nessesi Tea.....2.50
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

For your convenience, an ATM is available in lobby
We accept CASH/MC/VISA/AMEX/DISCOVER

For parties of 6 or more, before you order please let your server know if you need separate checks

For parties of 6 or more, 20% suggested gratuity added

FOX'S LOBSTER HOUSE

*One Nibble on the Nubble
and You're Hooked!*

STARTERS & SHARING

 **Golden Fried Onion Rings** Hand cut and crumb battered.....7.95
Golden Fried Lobster Tails Fresh LOBSTER tails with spicy remoulade sauce or melted butter.....24.95

 **Crispy Fried Crab Cakes** Two scrumptious Crab cakes with tarragon aioli.....13.95

Golden Fried Seafood Appetizer

Calamari.....12.95 Haddock Bites.....15.95 Little Shrimp.....14.95
Clams.....20.95 Sea Scallops.....22.95

Golden Fried Mozzarella Sticks With marinara sauce.....6.95

Maine Steamed Clams Sweet and juicy, with broth and melted butter
For One.....16.95
For Two.....26.95

Shrimp Cocktail 5 Sweet Jumbo Shrimp served chilled with our tangy cocktail sauce.....14.95

3 Mini LOBSTER Tacos Fresh Lobster meat bites in flour tortillas with baja slaw, guacamole, cheddar cheese and house salsa.....22.95

3 Mini Fried Fish Tacos Fresh Haddock bites in flour tortillas with baja slaw, guacamole, cheddar cheese and house salsa.....16.95

CHOWDERS

 **New England Clam Chowder** Thick and creamy with lots of sweet Clams.....cup 6.95 bowl 9.95

 **Fish Chowder** A Maine classic with chunks of ocean fresh Haddock in a creamy broth.....cup 6.95 bowl 9.95

Lobster Bisque Rich and creamy with pureed LOBSTER
cup 7.95 bowl 10.95

 **Fox's Fabulous Lobster Stew** Fresh and sweet LOBSTER tail and claw meat in a creamy broth with a dash of sherry.....bowl 24.95

SALADS

 **Fox's Lobster Lover's Salad** Fresh chilled LOBSTER meat served on top of crisp garden greens and summer vegetables with a choice of dressing.....24.95

Maple Salmon Salad Served warm on top of crisp garden greens and summer vegetables with choice of dressing.....19.95

 **Crispy Crab Cake Salad** 2 scrumptious Crab Cakes on top of crisp garden greens and summer vegetables with choice of dressing.....17.95

Grilled Chicken Caesar Salad Grilled sliced Chicken breast on top of crisp romaine lettuce with creamy Caesar dressing, Parmesan cheese and home style croutons.....15.95

Garden Salad Delightful blend of crisp greens with grape tomatoes, cucumbers, carrots and red onions.....8.95

Caesar Salad Crisp romaine lettuce with creamy Caesar dressing, Parmesan cheese and home style croutons.....8.95

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.....31.95

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 Medley A perfect casserole trio of fresh Haddock, Sea Scallops and sweet Salmon, with a splash of lemon and butter, topped 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 filet.....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 Lobster House Signature Item!

LOBSTER DINNERS

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

FOX'S FAVORITE LIGHTHOUSE DINNER

Add a Garden Salad or Caesar Salad 5.95

Fresh Boiled Maine LOBSTER!



1-1/8 Pound Lobster.....22.95

1-1/4 Pound Lobster.....25.95 **1-1/2 Pound Lobster**.....30.95

Larger Lobsters Available.....Market Price

- Choice of Golden French Fries or Baked Potato
- Choice of Creamy Homemade Cole Slaw, Corn on the Cob or Steamed Broccoli

Enjoy Your LOBSTER with BAKED STUFFING

Available with **FOX'S FAMOUS MAINE SHORE DINNER** and

FOX'S FAVORITE LIGHTHOUSE DINNER

Baked Crazy Crumb Stuffing Delicious blend of Panko bread crumbs, Parmesan cheese, crushed kettle potato chips and butter, additional.....4.95

Shrimp and Scallop Stuffing Our baked crazy crumb stuffing with Shrimp and Scallops, additional.....19.95

Lobster Stuffing Our baked crazy crumb stuffing with fresh Maine Lobster Meat, additional.....23.95

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

LAND A'HOY FAVORITES

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

Duo Petite Filet Mignon Lightly seasoned and flamed broiled, topped with Portobello Aulus and Blue Cheese crumbles.....25.95

Make it Surf & Turf Style Add one onto your Filet Mignon entree: **Lobster Sauté**.....23.95

Golden Fried Lobster Tails.....24.95

Shrimp Scampi.....15.95

Crispy Fried Crab Cakes.....13.95

MAINE-IX 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



Like us on Facebook!

Allergen Statement
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.

*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 herb-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 Beaumaise	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
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* 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

EVERYTHING LOBSTER



**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)

Fresh Maine Crab Cakes 13.99
Native Steamed Mussels 13.59
Bacon Wrapped Scallops 15.99
Fried Mushrooms 8.29
Potato Skins 8.49
Fried Calamari 10.29

Maine Clam Strips 10.50
Onion Rings 8.59
Fried Mozzarella 7.99
New England Steamed Clams 18.79
Sweet Potato French Fries 6.99
Buffalo Chicken Tenders 11.59

Soups, Salad & Chowder

Classic Wedge Salad 10.29
Dinner Salad 8.59
Caesar Salad 8.99
Baked Onion Soup Au Gratin 6.59

Lobster Bisque 7.59/8.99
Homemade New England Clam Chowder
Cup 6.59 Bowl 8.59

Seafood (sampling)

1 ¼ lb. Steamed Maine Lobster mkt price
Lobster Pie 24.99
Broiled/Baked Stuffed Haddock
22.99/27.99
Down East Shore Dinner 34.99
Twin Lobster Dinner mkt price

Lobster Mac & Cheese 24.99
Broiled Sea Scallops 24.99
Broiled Seafood Casserole 31.99

Fried Shrimp, Haddock, Clams, Calamari,
Scallops Your Choice! Can't decide? Choose
two with our combo 24.99

Beef & Chicken (sampling)

Beef Tenderloin Medallions 20.99
New England Pot Roast Dinner 17.99

Surf & Turf 27.99
Chicken Marsala 17.99

Sandwiches (sampling)

Whole Fried Clam Roll 16.99
Big Huge Lobster Roll 21.99
Fried Haddock Sandwich 13.99
Grilled Tuna Melt 12.99

Fried Scallop Roll 16.99
Sirloin Burger 8.99
Grilled Chicken Sandwich 9.99

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:

T H E R O U G H Y O R K M A I N E . C O M

LOBSTER IN **THE ROUGH**

1000 US Route 1 York, ME 03909

\$21.99 TWIN LOBSTER SPECIAL
MONDAY - FRIDAY, NOON - 2PM

STARTERS

Onion RingsLg. \$5.49 Sm. \$2.49

Mozzarella Sticks\$6.49

French FriesLg. \$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



OPEN
7 DAYS A WEEK
 CALL FOR OUR
OFF-SEASON HOURS

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*

SANDWICHES *Served with chips, pickle and coleslaw.*

LOBSTER ROLL *Fresh lobster salad on a grilled hot dog bun. 22.00*

CAESAR SALAD WRAP

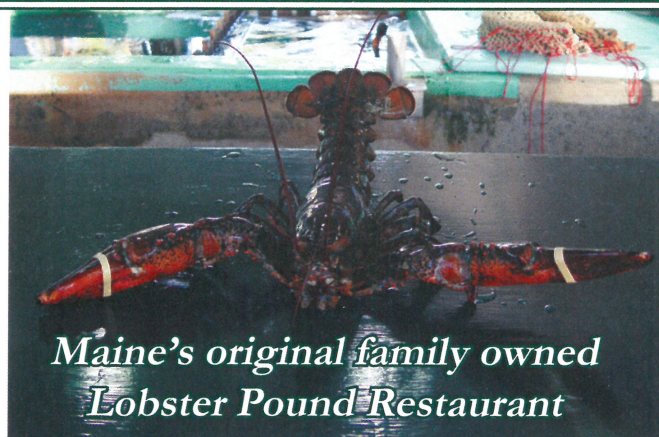
With grilled teriyaki chicken or marinated steak tips. 13.00

6 OZ. BURGER 10.00

6 OZ. CHEESEBURGER 11.00

GRILLED CHICKEN SANDWICH *Grilled, boneless breast marinated in our own Teriyaki, Cajun, or BBQ sauce. 10.00*

BACON, LETTUCE & TOMATO 7.00



Maine's original family owned
Lobster Pound Restaurant



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*

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 2: Rice pilaf, baked potato, red mashed potatoes, baked beans, coleslaw, 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 **33.00**

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**

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 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

MEAT AND POULTRY

Served with your choice of 2: Rice pilaf, baked potato, red bliss mashed potatoes, baked beans, coleslaw, 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**

RICK'S RESTAURANT

BREAKFAST SERVED ALL DAY

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

The Cape Neddick- 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.

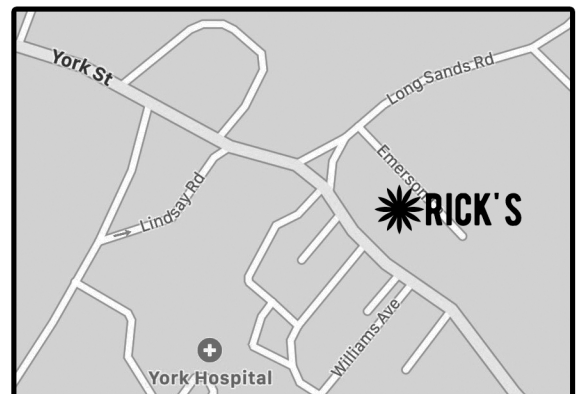
SALADS

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

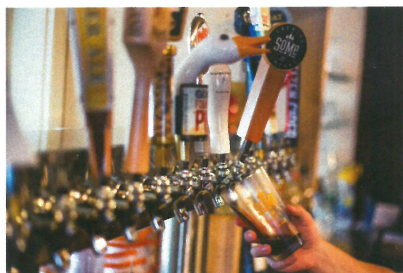
GREAT FOOD! GREAT TIME!



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

Clam Chowder • New England Clam Chowder with Maine potatoes	cup 7 / bowl 9	Nachos • lettuce, cheese, salsa, sour cream. • add slow cooked pork \$1, add chicken \$2	13
Korean Beef Bulgogi • bulgogi beef, rice, lettuce wraps, kimchi	11	Brussel Sprouts • brussels, bacon, balsamic, parmesan	9
Chicken Wings • your choice: buffalo, cajun, teriyaki, sweet chili, or honey mustard	11	Grown Up Grilled Cheese • swiss, aged cheddar, tomato soup for dipping	11
Jalapeno Poppers • served with ranch	8	Mozzarella Sticks • served with house made marinara	8

Greens & More

Caesar • romaine, lemon garlic caesar, croutons, parmesan	10	Wedge • romaine lettuce, bleu cheese crumbles, tomatoes, bacon lardons, green goddess dressing	11
Greek • cucumber, grape tomato, bell peppers, feta cheese, onion, olive, herbs, red wine vinaigrette	11	Lobster Cobb • fresh lobster meat, sliced egg, red onion, tomatoes, bacon, avocado, bleu cheese dressing	19

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

Hand Crafted Burgers

Classic Burger • with lettuce, tomato and onion • Add cheese \$.50 Add bacon \$3	11	Mushroom Bleu Burger • swiss, sautéed mushrooms, bleu cheese crumbles	14
Bacon Cheddar Burger • cheddar cheese, wood smoked bacon	13	Firehouse Burger • pickled jalapenos, spicy aioli, pepper jack cheese, house hot sauce	13

All burgers served with fries + a pickle wedge

*add a patty for \$5

Wood Fired Pizzas

Margherita • fresh mozzarella, basil	12	Hawaiian Pizza • pineapple, ham	13
Chicken Bacon Ranch • dry rubbed grilled chicken, house sauce, mozzarella, scallions	14	Supreme • pepperoni, sausage, red onion, mushrooms, peppers, and olives	15
Jalapeno Sausage • pickled jalapenos, sweet Italian sausage	13	Build your Own Pizza • TOPPINGS: pepperoni, bacon, chicken, sausage, tomatoes, onion, olives, jalapeños, bell peppers, Add \$1 each	11

Sandwiches

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

all sandwiches served w/ chips + a pickle wedge

*substitute french fries for \$1, sweet potato fries for \$2

Mains

Atlantic Haddock • broiled with a light breadcrumb topping	23	Mac N Cheese • fresh Cavatelle pasta, Cabot cheddar, toasted crumbs • add chicken \$4 add lobster \$12	16
Fish and Chips • Fried Atlantic Haddock with fries	21	Mediterranean Ravioli • ricotta ravioli, olives, artichokes, tomatoes, feta cheese • add chicken \$4 add lobster \$12	18
Broiled Sea Scallops • fresh sea scallops broiled with a light crumb topping	26	New England Steak Tips • served with fingerling potatoes & green beans	26
Pan Seared Chicken • boneless chicken breast, marsala sauce	18		

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

Sun & Surf Restaurant

on the beach

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	
P.E.I. 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

TAKE-OUT WINDOW

Sundaes • Shakes • Cones
Featuring Shaker Pond Ice Cream

Hot Dogs • Hamburgers • Wraps
Salads • Chowder • Onion Rings

Hand Breaded and Fried
Scallops • Calamari • Shrimp
Clam Strips • Whole Clams
Haddock

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

BREAKFAST

Omelettes
Western • Veggie • Meat Lovers • Lobster

Benedicts
Lobster Benedict • Irish Benedict • Egg Benedict

Grill Specials

Hearty Breakfast • Shipwreck • Pancakes • French Toast • Breakfast Sandwich

* MENU pricing and availability subject to change

ENTREES

Boiled Lobster	29.99
1 ¼ lb Maine Lobster	
Cioppino	24.99
P.E.I. 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, sherried 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, sherried bread crumbs	
P.E.I. Mussels	20.99
Lemon butter, white wine, garlic, tomatoes, linguini	
Baked Stuffed Haddock	25.99
Haddock filet, seafood stuffing, hollandaise	
Pasta Primavera	19.99
Broccoli, tomatoes, carrots, snowpeas, bell pepper medley, white wine, garlic, linguini	



A LA CART

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

BREAKFAST SANWICHES

Sunrise Croissant - fried egg, cheese and choice of meat on a butter croissant	\$5.69
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BUILD YOUR OMELET

Cheese (American, Swiss, Cheddar) - Starting at	\$6.99
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SUNRISE SPECIALS

Sunrise Benedict - Two poached eggs and ham on english muffin halves topped with hollandaise sauce. Served with homefries.	\$9.99
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 cheddar cheese sauce. Served with homefries.	\$8.59
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 hollandaise sauce. Served with homefries.	\$8.29
Molly's Own - Two scrambled eggs with ham, peppers and onion topped with cheddar cheese sauce. Served ... with toast and homefries.	\$8.39
English Morning - fried egg, cheese, bacon, ham or sausage on an english muffin.	\$5.39
Nancys 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 WAAAAY MORE....

SUNRISE GRILL KITTERY, ME

182 State Rd. Kittery, ME

Prices subject to change.



26th YEAR!!

SOUPS AND STARTERS

New England Clam Chowder - Home made. Rich and creamy	\$6.49
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	
Chicken Fingers	\$8.25
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

B.L.T - 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 Reuban	\$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.....	





TAKEOUT GUYS

Your local faves delivered!

EAT at your favorite restaurant
without leaving home
IN 3 EASY STEPS



Enter your
zipcode, optional
address and
delivery time.



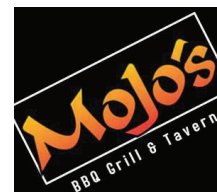
Pick a restaurant
from the list and
tell us what
you'd like to
order.



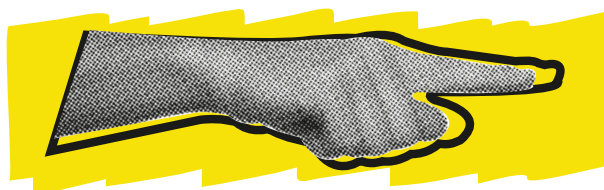
Check out, and
you'll have your
food within 30
to 60 minutes.

just start at takeoutguys.biz

We deliver from your favorite local restaurants like:



**EXCELLENT
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

AVOCADO 4.50

smashed avocado

CINNAMON-SUGAR 3

whipped butter, cinnamon, sugar

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

STRAWBERRY-BANANA 6

strawberries, banana, almond milk, honey

HAWAIIAN 6

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

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, dijonnaise, 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

AHI 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



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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.



2 Railroad Ave, York Beach, ME 03910 207-363-2621



@thegoldenrodyorkbeach

thegoldenrod.com



LUNCHEONETTE

SOUPS

Soup of the Day.....	Cup 5.60	Bowl 6.80
New England Clam Chowder.....	Cup 6.90	Bowl 8.90

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 Slice.....	11.65
GRILLED CHICKEN SANDWICH with Lettuce and Tomato on Bun with Cole Slaw, Potato Chips, and Dill Slice.....	11.50
BACON CHEDDAR CHEESEBURGER on Bun with Potato Chips and Dill Slice.....	10.40
HAMBURGER with Delicious Potato Salad, Lettuce, Tomato, and Dill Slice.....	11.40
TUNA MELT on Grilled Rye with Swiss Cheese, Cole Slaw, and Dill Slice.....	11.95
TUNA FISH SALAD on Lettuce with Tomato and Hard Boiled Egg.....	10.75
REUBEN SANDWICH 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	Cream Cheese and Olive or Nuts.....	6.75
Hamburger.....	8.95	Cream Cheese and Jelly or Jam.....	6.75
Cheeseburger.....	9.20	Peanut Butter and Jelly.....	6.25
Swiss Cheeseburger.....	9.20	Peanut Butter and Bacon.....	7.65
Spicy Black Bean Burger.....	9.75	*Lettuce and Tomato.....	7.70
Toasted Frankfurt.....	6.15	*Bacon, Lettuce, and Tomato.....	9.20
*Sliced Turkey.....	9.20	*Sliced Egg and Tomato.....	7.90
*Turkey Salad.....	9.20	*Deviled Egg.....	8.15
*Tuna (white albacore).....	9.20	*Deviled Egg and Bacon.....	9.65
*Cranberry Walnut Chicken Salad.....	9.60	Fried Egg.....	6.90
Ham and Swiss Cheese.....	9.20	Fried Egg and Bacon.....	8.40
Ham and Cheese.....	9.20	Fried Egg and Ham.....	8.40
Cheese.....	6.65	Western.....	8.50
Cheese and Tomato.....	7.65	Eastern.....	8.50
Cheese and Bacon.....	8.15		

*Made with Lettuce and Mayonnaise

SIDE ORDERS

Garden Salad.....	6.50	Potato Salad.....	3.65
Cottage Cheese.....	3.65	Cole Slaw.....	3.65
Cottage Cheese and Fruit.....	3.90	Kraft Macaroni & Cheese.....	6.65

WAFFLES AND GRIDDLE CAKES

Waffles, Griddle Cakes, or French Toast with Syrup.....	6.75	with Bacon or Ham.....	8.25
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EGGS

Two Eggs, any style.....	6.80
With ham or bacon and buttered toast.....	7.80
Cheese Omelette.....	9.30
Ham, Bacon or Sausage Omelette with cheese.....	9.75
Vegetarian Omelette.....	
Omelettes served with buttered toast, lettuce, sliced tomato & potato chips	

CHILDREN'S MENU

11 or under - 8.99
Includes soda & kiddie ice cream
Grilled Cheese with Pickles and Chips
Toasted Frankfurt with Pickles and Chips
Kraft Macaroni and Cheese
PBSJ with Pickles and Chips

FOUNTAIN MENU

HOMEMADE SPECIALITIES

with nuts and whipped cream

SUNDAE.....	6.95
Hot Fudge, Hot Penuche Fudge, or Goldenrod Chocolate Syrup.....	

OUR HOMEMADE PREMIUM ICE CREAM AND SHERBETS

Kiddie.....	4.15	Small.....	4.95	Large.....	6.65
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WEEKLY SPECIALS

OTHER FAVORITES

SUNDAE.....	6.95
Hot Butterscotch, Pineapple, Maple Walnut, or Strawberry BANANA SPLIT.....	7.99
Chocolate, Vanilla, and Strawberry Ice Cream with Fruits, Nuts, and Whipped Cream.....	7.99
FUDGE SPLIT.....	7.99
Three Scoops of Chocolate Ice Cream with Banana, Fudge, Nuts, and Whipped Cream.....	8.95
LARGE BANANA SPLIT.....	7.45
BROWNIE with Ice Cream and Hot Fudge.....	6.15
FRESH BAKED PIE.....	6.90
PIE à la mode.....	6.35

ICE CREAM SODAS, FRAPPES, FLOATS, AND SMOOTHIES

SOFT SERVE

KIDDIE.....	2.65	With Flavor Burst.....	3.25
REGULAR.....	3.65		4.65
LARGE.....	4.15		5.55
SUNDAE.....	5.90		6.90
NOR'EASTER Small.....	4.65		5.65
NOR'EASTER Large.....	6.15		7.55

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 Iced Tea.....	3.40
Milk.....	2.05
Orange Juice, Grape Juice, Tomato Juice, Apple Juice, Cranberry Juice.....	3.40
Coca Cola, Diet Coke, Sprite, Sprite Zero, Gingerale, Root Beer, Orange, Pink Lemonade, Fruit Punch, Mr. Pibb.....	2.90

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FORGET SOMETHING?!

WE HAVE
YOU
COVERED!

*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

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
GLAM CHOWDER

Sandwiches, Salads, & Daily Specials!

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

Pizza

*Our hand-oven pizza is crafted from fresh, locally-made
dough and topped with our signature house-made tomato
sauce & authentic Italian 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 W/BBQ SAUCE

BUFFALO CHICKEN - \$16 / \$24
BLUE CHEESE SAUCE & ITALIAN CHEESE, TOPPED
WITH SPICY BUFFALO CHICKEN & ONION

By the
Glace

CHEESE - \$3.50
PEPPERONI - \$3.75
DAILY SPECIAL - \$4 - \$5

* Build-Your-Own *

PRICES START AT \$13 / \$20

GLUTEN-FREE CRUST 12" STARTS AT \$15

SAUCES

SIGNATURE HOUSE-MADE TOMATO SAUCE
WHITE OR PESTO SAUCE - ADD \$1

PREMIUM TOPPINGS - \$1 / \$2 EACH

MEATBALL, SAUSAGE, PEPPERONI, HAM, PULLED
PORK, BACON, CHICKEN, KIELBASA

SIGNATURE TOPPINGS - \$.50 / \$1 EACH

PINEAPPLE, GREEN PEPPERS, RED PEPPERS,
BLACK OLIVES, ONION, MUSHROOMS, ROASTED
GARLIC, JALAPENOS



• Fresh Produce • Meats, Cheese & Dairy
• Coffee, Espresso & Tea • Beer & Wine
• Build Your Pizza • Sandwiches
• Gelato • Local Goods • Sundries

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to the:
Sandy sea
BY THE

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43.1715° N, 70.6089° W

Good Morning,
Sunshiners!

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 \$.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

Coffee & Tea

WE PROUDLY BREW SPEEDWELL COFFEE

Hot or Cold!
FRESH BREWED COFFEE
ARTISAN WHOLE-LEAF TEA

So good!
1.5X CAFFEINE
TWICE AS MUCH FUN

* ESPRESSO BAR *

Cappuccinos!
Lattes!
and more!

CHAI TEA LATTE
HOT CHOCOLATE
FROZEN LEMONADE

Hand-Crafted
Summer Sodas
FRAPPES & SMOOTHIES TOO!

The York BEACH BUCKET (207) 606-0586

Sandwiches

Gold

ITALIAN

- \$10.49
HAM, GENOA SALAMI, PROVOLONE CHEESE,
LETTUCE, TOMATO, ONION, BELL PEPPERS,
PEPPERONCINIS, 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
WARMED CHICKEN BREAST DRESSED WITH
BALSAMIC REDUCTION, FRESH MOZZARELLA,
TOMATO & PESTO AIOLI ON A SUB ROLL

VEGGIE

- \$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

Hot

CUBAN

- \$11.99
SIGNATURE PULLED PORK, HAM, SWISS CHEESE,
PICKLES & DIJONNAISE 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

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 \$. 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

- \$8.99
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

Maize Rolls
Lobster
MARKET PRICE

HOT: MELTED BUTTER ON A GRILLED
BRIOCHE ROLL

COLD: LIGHTLY DRESSED WITH
MAYONNAISE, CELERY & LEMON ZEST
ON A GRILLED BRIOCHE ROLL

* Build-Your-Own *

BASE PRICE \$3.99, ADD-ONS BELOW:

BREAD

9-INCH SUB ROLL, WHITE, WHEAT, ONION ROLL,
FLOUR WRAP OR GLUTEN-FREE WRAP (ADD \$1 FOR GF)

PROTEIN

- \$3 EACH
HAM, ROASTED TURKEY, GENOA SALAMI, PULLED
PORK, BACON, CHICKEN BREAST, HUMMUS

CHEESE

- \$1 EACH
AMERICAN, CHEDDAR, PROVOLONE, SWISS,
FRESH MOZZARELLA

VEGETABLES

- \$0.25 EACH
LETTUCE, TOMATO, ONION, CUCUMBER, GREEN
PEPPERS, RED PEPPERS, PICKLES, BLACK OLIVES,
SPROUTS, PEPPERONCINI

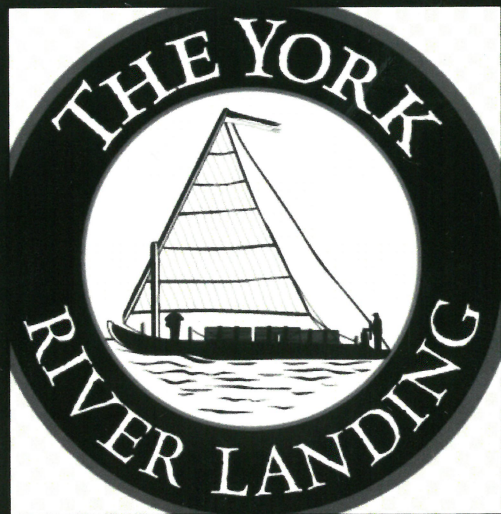
CONDIMENTS

- \$0.15 EACH
MAYONNAISE, MUSTARD, OIL & VINEGAR, BBQ
SAUCE, SRIRACHA, SALT & PEPPER



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www.theyorkriverlanding.com

Located just 2 miles north of the Kittery Outlets



*Locally sourced seafood and steak

*36 Craft Beers on tap

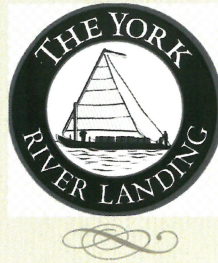
*Ice Cream Shack offering over 30 flavors of
 Maine's own Gifford's

*Open Year Round, 11:00am- 9pm Sun.-Thurs.
 11:00am-10:00pm Fri. & Sat.

*Kids Meals \$8 and under

*Private Events/ Celebrations

THE YORK RIVER LANDING



YORK RIVER LANDING

150 U.S Rt. 1 York, ME 03909

(207)-351-8430

www.theyorkriverlanding.com

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

FATTOUSH- 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

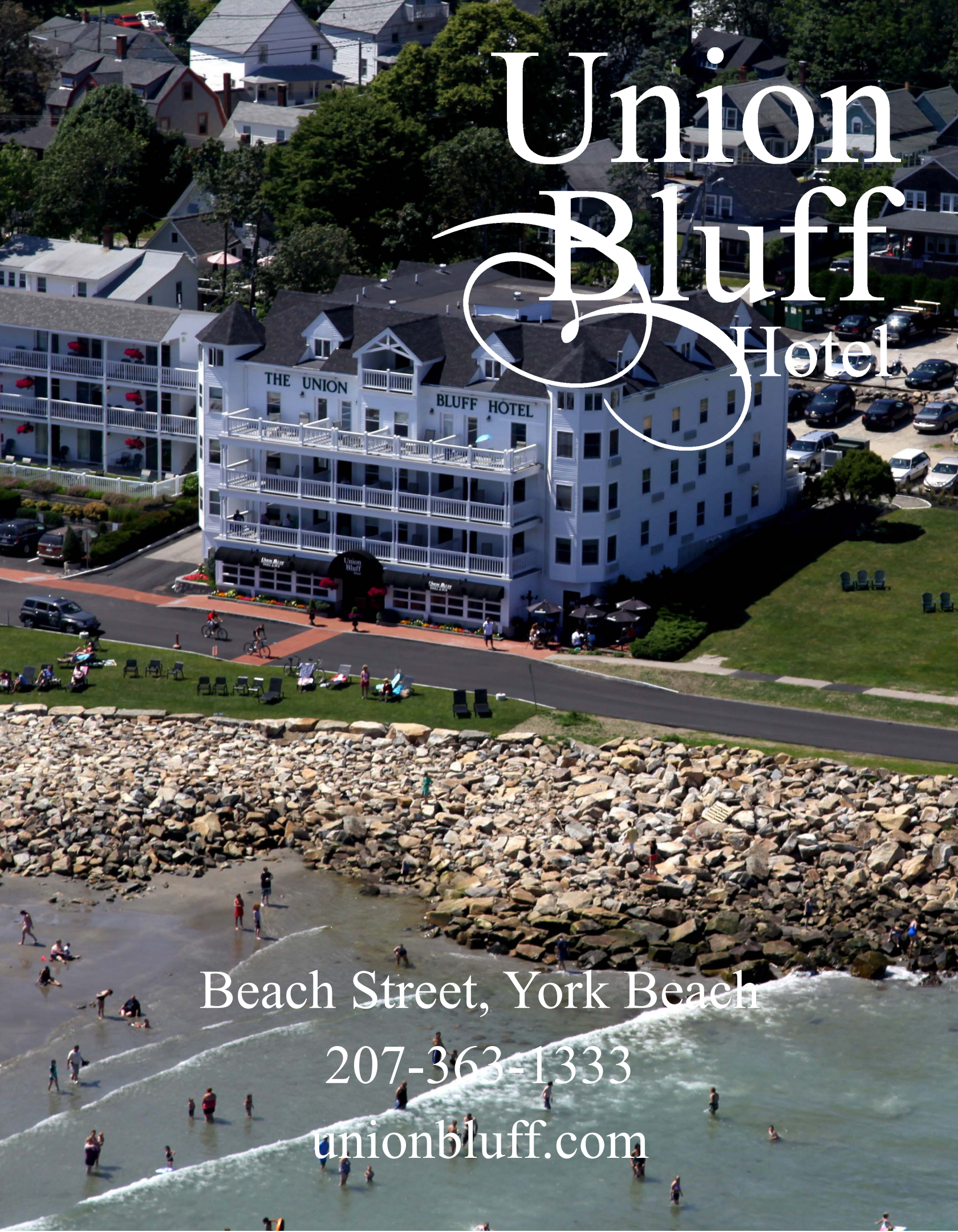
PRIME RIB-28
au jus, horseradish cream sauce

GORGONZOLA RIBEYE-29
herbed butter, gorgonzola crumbles

Prices subject to change



See website for full Menu.

An aerial photograph of the Union Bluff Hotel, a large white building with multiple balconies, situated on a grassy hill overlooking a rocky beach. The hotel's name is visible on its facade. In the foreground, a wide beach with many people is visible, along with a large rock formation separating the hotel grounds from the water. The background shows residential houses and trees.

Union Bluff Hotel

Beach Street, York Beach

207-363-1333

unionbluff.com

(A sample of our Pub menu)

Bluff Pub

- Union Bluff's Famous Clam Chowder
Firehouse Chaos Chili - Melted Cheddar & Jack cheeses and tortilla chips
- French Onion - Garlic croutons gratinee, Swiss cheese
- Chicken Fingers - Hand breaded chicken tenders served plain with BBQ sauce, honey mustard or tossed with spicy Buffalo sauce and served with bleu 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, cilantro, 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, toasted buns, firehouse chili, 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, hearty lettuce, 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
- Crumbled Bleu - Apple wood smoked bacon, crumbled bleu cheese, and red onion

Pub Specialties

- Balled 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

- Braised Haddock - Filet of haddock, fresh herb-crumb, 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

- Barbecued Chicken - Grilled boneless chicken breast, thick tangy barbecue sauce, mashed potato, vegetable

Union Bluff Hotel

York Beach, Maine

Union Grill

A Sample of our Union Grill Menu

- CHICKEN WINGS - honey siracha 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 - esepette pepper, horseradish crema, chives
- FRIED OYSTER "PO' BOY" - bao bun, pickles, remoulade, tomato-cabbage slaw
- MINI LOBSTER ROLL - chives, old bay aioli, bacon, lettuce, broche
- CHOPPED SALAD - iceberg, bacon, tomato, broccoli, egg, onion, ranch
- BURRATA - heirloom tomato, basil crystals, arugula, olive oil, 8yr balsamic
- CAESAR - romaine, garlic crouton, parmesan, white anchovies
- SALMON - heirloom tomato, pickled fennel, baby greens, capers, vinaigrette
- CHICKEN STATLER - pea-pancetta tortellini, broccolini, mushroom-chicken jus
- SEARED HADDOCK - lobster sherry cream, fired potato, haricot vert
- FILET MIGNON - mashed yukon, haricot vert, roasted garlic demi
- FISH N' CHIPS - beer battered cod, parsley-sea salt-vinegar fries, slaw, tartar
- NEW YORK STRIP - fired potato, arugula, bleu cheese, caramelized onion, smoked sea salt
- POTATO GNOCCHI - broccolini, caramelized onion, roasted tomato, parmesan, olive oil
- GRILLED BURGER - broche, bacon, mushroom, swiss, lto, fries, pickle

(Menu items and prices may change)



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)

11 Water St. 207-439-1630
Kittery, ME 03904 www.lobsterhouse.com

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 tartar sauce
COCONUT SHRIMP... Sweet & sour dipping sauce
POPCORN LOBSTER... Sweet claw & knuckle meat fried and served with homemade tartar sauce

SOUPS

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

SHRIMP

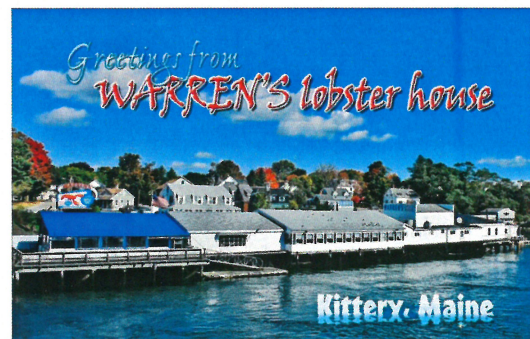
SHRIMP ALFREDO... Tender shrimp, mushrooms & bacon tossed with alfredo sauce & gemelli pasta
BAKED STUFFED... Tender shrimp baked in a casserole with our famous stuffing. Always popular
THE WARREN'S SHRIMP TRIO... Five fried gulf shrimp, five fried coconut shrimp and three baked stuffed shrimp

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



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

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

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

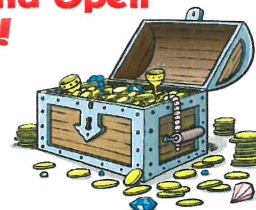
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The Treasure Chest!



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Candy Shop Hours Vary With The Season

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• Chef-Inspired Entrées

• Wood-Fired Pizzas

•

- Rare Craft Beers
- Draft Wines
- Specialty Cocktails



When Pigs Fly Restaurant & Wood-Fired Pizzeria

A fun place for families, craft beer enthusiasts and foodies, When Pigs Fly is 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.whenspigsflypizzeria.com



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



snacks

roasted red pepper feta spread	
our hummus bread, & cucumbers.....	6
steam bun crispy szechuan pork belly, hoisin sauce, carrot cucumber slaw, spicy mayo.....	5.50ea
warm house made bavarian pretzel beer cheese, dijion.....	6
blueberry granola toast whipped goat cheese, rosemary honey, candied pecans on our blueberry granola bread.....	6
crispy brussel sprouts ginger & sesame sauce.....	9
hand cut belgian fries ketchup, dijion mayo, spicy mayo.....	7
chicken tenders OR chicken wings	
choice of sauce: korean, buffalo, hot honey glaze.....	11.50
fish taco mango, sweet chili napa slaw, cilantro-serrano hot sauce, on a flour tortilla.....	6ea
Sweet chili shrimp sautéed shrimp in sweet chili sauce, toasted coconut, scallions.....	13
meat & cheese assorted, changes daily.....	20

sandwiches

turkey b-l-t mayo, WPF savory cranberry bread.....	14
italian grinder house made charcuterie, provolone, hot peppers, l-t-o, oil & vinegar on our toasted baguette.....	14
corned beef reuben 1000 island, WPF pumpnickel, kraut, swiss cheese.....	14
tuna salad , pickled celery, cucumbers, pea sprouts, WPF low carb bread.....	14
pastrami dijion mayo, swiss, WPF rye bread.....	14
meatball grilled cheese house made beef meatballs, red sauce, provolone cheese, hot cherry peppers, on WPF soft sourdough.....	14
*6 ounce maine grass fed burger pickles, l-t-o.....	11
choose ketchup, mayo, dijion, or sriracha mayo	
add american , cheddar, provolone, swiss or bleu cheese	1
add bacon	2

salads

kale shredded beets, quinoa, almonds, dried cranberries, pecorino cheese, lemon-thyme vinaigrette.....	13.50**
arugula salad apples, candied pecans, goat cheese, bacon, pickled onion, sherry vinaigrette.....	13.50**
greek salad baby greens, pepperoncini, tomato, olives, cilantro, feta, pickled red onion, cucumber, herb vinaigrette.....	13**
garden salad mixed greens, radish, cukes, tomato, carrots, pickled red onion, (choice of dressing).....	9.50**
caesar salad romaine, white anchovy, WPF sour dough croutons, romano, fried garlic.....	12.50**
add grilled chicken	6
add caramelized steak	7
add pan seared shrimp	6
add tuna	5

neapolitan style wood fired pizza with red sauce

margherita red sauce, oregano, basil, mozz, romano.....	14.50
marinara pizza *** this pizza is dairy free**	
red sauce, basil, garlic, oregano, chili flakes.....	12.50
mama lili's pepper & spicy italian sausage	
red sauce, basil, onions, mozz, romano.....	20
grilled pineapple & capicola	
red sauce, basil, mozz, romano, jalapeno.....	21
meatball	
red sauce, basil, mozz, romano, ricotta, hot pepper.....	20
eggplant & basil ricotta	
red sauce, basil, mozz, romano.....	21
medjool date & sopressata	
red sauce, basil, mozz, romano, mike's hot honey.....	21

not with red sauce

four cheese pizza	
mozz, fontina, basil ricotta, romano.....	17
italian spicy sausage & mushroom	
olive oil, garlic, smoked mozz, romano, onions, arugula.....	20
chicken & bacon	
roasted garlic pesto, spinach, fontina.....	20
BBQ chicken	
house spicy bbq sauce, red onion, red bell peppers, chicken, smoked mozz, romano cilantro	20
mushroom pizza	
roasted garlic rosemary ricotta base, herb white wine roasted mushrooms, balsamic onions, fontina, topped with arugula, truffle aioli and romano cheese.....	20
BCBR pizza	
buffalo sauce base, chicken, bacon, smoked mozz, cherry tomatoes topped with a ranch drizzle and scallions.....	20

additional pizza toppings (price per item)

olives, onions, spinach, bell peppers, pineapple, tomatoes, broccoli	3
eggplant, mama lili's, mushrooms, sausage, meatballs, arugula	4
bacon, pepperoni, capicola, white anchovy, chicken, sopressata, prosciutto	5

\$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**

FRAPPES

VANILLA/CHOCOLATE/STRAWBERRY/COFFEE..... \$5.50
Giffords Famous Ice Cream, syrup, and milk blended into a cold, creamy, delicious, "lip-smackin concoction". (Don't forget to wipe off the mustache!)

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 WATER \$2.00
COFFEE/TEA\$1.95 MILK \$1.60
SODA \$1.95/\$2.30 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 Willy's
BURGERS®

DINE-IN TAKE-OUT

**REAL BURGERS FOR
REAL BURGER LOVERS**
**Wild Willy's is all
about taste and choice!**

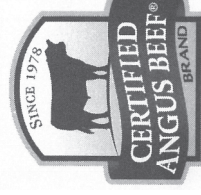
VOTED
New
England's
BEST
BURGERS!

The taste is derived from using quality ingredients and the care taken during preparation. Now you have your choice of three distinct grinds for your burger.

CERTIFIED ANGUS BEEF® - ANGUS BEEF AT ITS BEST

PINELAND FARMS™ NATURAL BEEF

TENDER BISON® - AMERICA'S ORIGINAL HEALTHY RED MEAT



Each of these grinds has a unique flavor and characteristic. You can read about them in the materials seen throughout our restaurant. Make your choice based on facts! Wild Willy's is proud to offer you the chance to make an informed choice and we believe this approach will continue to separate us from our competition.

Phone Orders
To Go Only:
207-363-9924

765 US Route One • York, Maine 03909

Before placing your order, please inform your server if a person in your party has a food allergy.

WWW.WILDWILLYSBURGERS.COM

WILD WILLYS BURGERS®

WHAT'S THE BEEF?

CERTILIED 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 Sautéed 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 Sautéed onions and Cheddar cheese.

ROUND UP Sautéed 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 sautéed 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.

OUTLAW

1/2 lb. USDA PRIME BURGER with sharp Cheddar\$10.50
and fresh horse radish 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

SPIKY 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 Cheese35¢ Jalapeños75¢

Lettuce/Tomato75¢ Salsa65¢\$1.25

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

Jalapeños 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



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

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

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

GIN

AWARD WINNING

BEE'S KNEES

gin, lemon juice, honey, sage

GRAPEFRUIT GIMLET

gin, grapefruit, simple syrup

CLASSIC G & T

gin, tonic

35th Annual

HARVEST FEST

Oct. 19, 2019

York Beach, Maine 9am - 4pm

Presented by:
 YORK REGION
Chamber of Commerce
Kennebunk
York
South Berwick
Cape Elizabeth

www.yorkharvestfest.com



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.



Thank You

Harvestfest Major Sponsors



58 Long Beach Avenue, P.O. Box 135
York Beach, ME 03910
207.363.5131



Kennebunk Savings

P.O. Box 39, York, ME 03909
207.363.2244

**Union
Bluff**
Hotel

8 Beach St, P.O. Box 1860
York Beach, ME 03910
207.363.1333



Ship's Cellar Pub

Good Food & Spirits at the York Harbor Inn



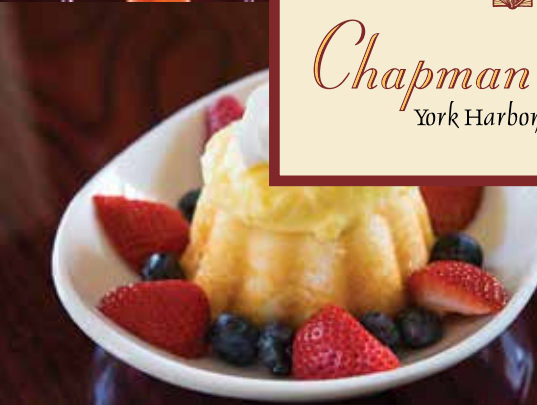
The Cellar Pub. Downstairs.

Casual dining featuring fresh native seafood, steaks, creative salads, artisan flatbread pizzas, chowders, burgers and more. Live Entertainment on weekends.



Chapman Cottage

York Harbor, Maine



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!

