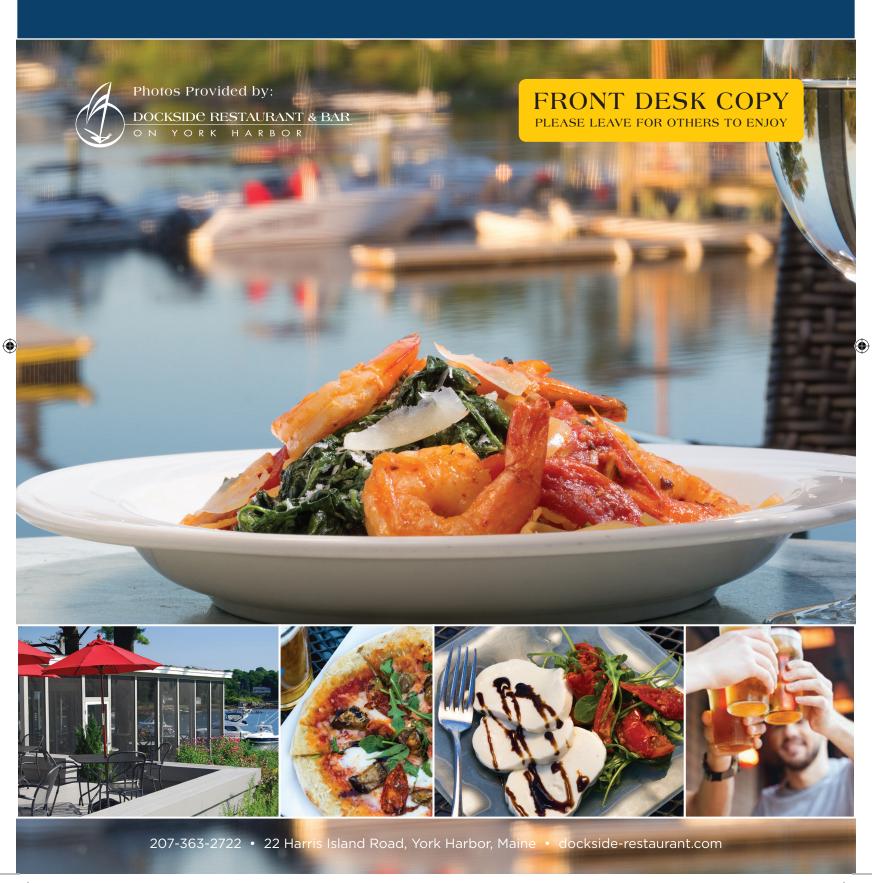






# 2021-2022 Menu Guide SOUTHERN MAINE REGION





www.gatewayfarmersmarket.com 207.363.4422





Every Saturday May 29 - Oct 9

9:00 am to 1:00 pm

Located behind Visitor's Center: 1 Stonewall Lane (off Route One) in York, ME

2021/2022 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



### 2021 - 2022 Menu Guide Index

Dockside Restaurant & Bar On York Harbor	York Harbor	(207) 363-2722
Deck at Dockside	York Harbor	(207) 363-8515
Bagel Basket	York	(207) 363-1244
Chapman Cottage	York Harbor	(207) 363-5119
Blue Mermaid Island Grill	Kittery	(207) 703-2754
Cape Neddick Lobster Pound-Harborside Restaurant	Cape Neddick	(207) 363-5471
Cliff House Maine	Cape Neddick	(207) 361-1000
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
Sand Dollar Bar & Grille	York Beach	(207) 606-0077
Stage Neck Inn	York Harbor	(207) 363-3850
Sun & Surf Restaurant	York Beach	(207) 363-2961
Sunrise Grill	Kittery	(207) 439-5748
The Goldenrod	York Beach	(207) 363-2621
The York River Landing Restaurant	York	(207) 351-8430
Union Bluff Grill & Pub	York Beach	(207) 363-1333
When Pigs Fly Pizzeria	Kittery	(207) 438-7036
Wiggly Bridge Distillery Barn	York	(207) 363-9322
Wild Willy's Burgers	York	(207) 363-9924
York Harbor Inn  1 Stonewall Lane York, ME 03909 • 207.363.4422 • www.ş	York Harbor gatewaytomaine.org • in	(207) 363-5119 fo@yorkme.org

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





Restaurant and Bar open from 12:00pm to 8:00pm or 9:00pm

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









### Available for Take Out ~ Food, Cocktails, Beer & Wine ~ Call 207-363-2722 Online Ordering Available: www.dockside-restaurant.com

#### **NEW ENGLAND SEAFOOD CHOWDER**

Cup \$7 Bowl \$9

### **CRAB CAKES**

Asian green salad, ginger-plum sauce, preserved-lemon butter, charred scallion \$13

### PEI MUSSELS \*\*

Bay leaf, thyme, chardonnay, shallots, stock, butter, grilled bread \$14

#### **OYSTERS ON THE HALF SHELL**

Chef sourced fresh oysters served with the usual accompaniments \$ Market priced daily

### **ARTISAN GREEN SALAD \*\* ^**

Arcadian greens, English cucumbers, grape tomatoes, carrots, sweet onions, sour dough croutons \$8.5 Protein Add On: Chicken \$7 Salmon \$9 Ahi \$10 Shrimp \$9

Tenderloin Medallions \$12

**ANGUS BURGER \*\* ^** 

Toasted brioche bun, lettuce, onion,

tomato \$14

Cheddar or American Cheese

Sautéed Onion or Mushrooms \$1 each

### **STARTERS**

#### **YELLOWFIN**

Sashimi tuna, micro shiso, pickled watermelon and szechuan button, apricot serrano jam, rice cake \$15

#### **BRAISED SHORT RIB**

Garlic oil gnocchi, shaved Italian cheeses, savory herbs \$14

### WILD MUSHROOM AND CARAMELIZED FENNEL RAVIOLI

Tarragon crema, shaved fennel salad Appetizer \$12 Entrée \$22

### SALADS -

Choice of dressings:
Blue Cheese,
Lemon-Oregano Vinaigrette,
Maple Dijon,
Roasted Tomato,
Balsamic Vinaigrette

#### MAINE LOBSTER RAVIOLI

Wild mushroom fricassee, tarragon crème, lobster oil \$ Market Priced App or Entrée

#### AH-SO POUTINE

Crispy fries, house-made Chinese spiced sausage, cheese curds, garlic, chili peppers, cilantro and siracha mayo \$9

#### **FARMER'S BOARD**

Artisan charcuterie, unique hard and soft cheeses, contemporary condiments, pickled vegetables \$15

### BEET SALAD \* ^

Roasted red and yellow beets, lemon ricotta, rocket, crushed hazelnuts, balsamic, olive oil \$11

### HOUSE BAKED BREAD

Sour Dough and Chef's Choice \$4 per loaf

### SANDWICHES

French Fries & Pickle accompany all sandwiches

### TROPICAL SHRIMP TACOS

Fried shrimp, coriander crèma, pineapple relish, smoked jalapeno slaw \$15

### **GRILLED CHEESE AVOCADO TOAST**

Sourdough, Swiss and Gruyere, braised cabbage, smashed avocado, cilantro, pickled tomato and onion \$13

### **ROAST TURKEY CLUB**

Toasted sourdough, bacon, lettuce, tomato and shallot mayo \$14

### CRISPY FRIED HADDOCK SANDWICH

Brioche roll, lettuce, tomato, onion, caper & pickle tartar sauce \$15

### Cider Cured Bacon \$1.75 TRADITIONAL MAINE LOBSTER ROLL

\$ Market Priced

### **DRUNKEN LOBSTER \***

Maine lobster, scallops sautéed with shallots, herbs, Irish whiskey cream Market Priced

### PERFECT FRIED CHICKEN

Rustic waffle, sage-sausage velouté and spiced maple glaze \$22

### **FIVE SPICED DUCK BREAST**

Parsnip puree, mountain huckleberry sauce, roasted beet, wild rice \$29

### **CUMIN DUSTED AHI**

Kaffir lime and ginger rice, green papaya slaw, nuoc cham, toasted chili oil \$31

**MIXED BERRY TIRAMISU** 

Chambord lady fingers, lemon

mascarpone, macerated berries,

### - ENTREES -

STEAMED MAINE LOBSTER \* OR BAKED STUFFED LOBSTER \*\*

\$ Market Priced

### BERKSHIRE PORK TENDERLOIN

Anasazi bean succotash, apricot-serrano marmalade, smoked chili honey and watermelon and mache salad \$29

### **TENDERLOIN MEDALLIONS \*\* ^**

with wild mushroom demi-glace \$38 or Oscar style with Maine lobster, asparagus, bearnaise \$45

### HARRIS ISLAND HADDOCK

Native haddock, shrimp and herb stuffing finished with lobster cream \$27

### **GULF OF MAINE SALMON**

Honey-mustard basted, summer vegetable salad of english cucumber, multi-color tomatoes, shaved zucchini, pine nuts, tender greens, fried sunchokes \$28

### FRIED NATIVE CLAMS

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

### ----- DESSERT

SORBET \*

with gaufrette \$7

HICKORY STICK

### **DOCKSIDE OPERA CAKE**

Almond sponge, espresso syrup, coffee buttercream, chocolate ganache, dark chocolate glaze \$9

raspberry coulis \$9

\* Gluten Free Sluten Free On Request V - Vegan

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

207.363.2722 • 22 Harris Island Road, York Harbor, Maine • dockside-restaurant.com







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



# Available for Take Out Food, Cocktails, Beer & Wine 207-363-8515

Online Ordering Available www.dockside-restaurant.com/ deck-at-dockside



On the wharf at York Harbor Marine



### Snack & Share

### **Truffle Fries**

Crispy, golden fries with truffle salt, & parmesan cheese - Large 8 / Small 6

Regular Fries - Large 6 / Small 4

Onion Rings - Large 8 / Small 6

### **Mozzarella Sticks**

Marinara dipping sauce - 8.5

### **Roasted Brussel Sprouts**

Maple mustard glaze and sesame seeds - 8

### **Chicken Wings**

Deep fried & loaded with sauce buffalo, honey bbq, or teriyaki - 12

### Mac & Cheese

Cheesy and delicious noodles - 10

### Salads & Greens -

### **Grazing Arizona**

Black bean, avocado, tomato, red onion, corn, lime, pepper jack cheese - 12.75

### Watermelon, Cucumber & Feta Salad

Cherry tomato, mint, lemonbalsamic dressing - 12.75

### Caesar Salad\*

House made dressing & croutons - 11

Add chicken (+7) or shrimp (+9) or salmon (+9) to any salad

### By the Seaside

### The Big Lobster Roll

Fresh lobster salad, shredded lettuce on a buttered bun - market

### **Lobster & Crab Roll**

- market

### **Crab Roll**

Sweet Crabmeat, lemon mayo, tomato, shredded lettuce, toasted butter roll - market

#### **Fried Clams**

Served golden brown whole belly clams, fries, tartar sauce & coleslaw - market

#### Steamers

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

### Deck Bowls

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

### **Shoyu Ahi Poke Bowl**

Ahi Tuna seasoned with soy ginger sauce and sesame oil, cucumbers, cabbage, edamame, and avocado served over steamed rice - 18

### **Spicy Ahi Bowl**

Ahi Tuna tossed with soy ginger sauce, cucumbers, cabbage, edamame and avocado served over steamed rice topped with sriracha mayo - 18

### Teriyaki Bowl

Mixed veggies & teriyaki sauce - 12

### **Coconut Curry Bowl**

Mixed veggies & coconut curry sauce - 12

### **Thai Peanut Bowl**

Mixed veggies & Thai peanut sauce - 12

### **Roasted Mixed Veggies:**

Summer squash, broccoli, red bell peppers, carrots & snow peas

Add:

Chicken (+7) Shrimp (+9) Salmon (+9)

### Sandwiches & More

All sandwiches come with chips & pickle. Add fries (+2), truffle fries (+2.5), onion rings (+2.5)

### **Deck Burger\***

1/2 lb. Angus beef, cheese, fresh greens, tomato, onion, mayo - 13

### Johnny Supreme\*

1/2 lb. Angus beef, cheese, onion rings, apple smoked bacon, mayo - 15

### **Grilled Chicken Sandwich**

Fresh chicken breast, cheese, fresh greens, tomato, onion, mayo - 12

### **Grilled Mahi Mahi Sandwich**

Delicious grilled Mahi served on a warm brioche roll with lettuce, tomato and Rémoulade sauce - 15

### The 'Bomb' Fish Burrito

Fried fresh haddock, avocado, black beans, cabbage slaw, chipotle mayo - 15

Cheeses: cheddar, pepper Jack or American Mayos: regular, chipotle or garlic-basil aioli Additional Sauces: .50

**Chocolate Chip Cookie Vanilla Ice Cream Sandwich** - 6

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





### **COFFEE & TEA**

Hot or iced.

Coffee Café Mocha

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 Frozen Drinks:

Juices Frozen Cappuccino
Milk Frozen Dirty Chai

Chocolate Milk Mocha
Hot Chocolate Mudslide
Bottled Water Milky Way

Fruit Smoothie

### FRESH SALADS

Made to order. Small & large.

Garden Salad Chef Salad Grilled Chicken Tuna Salad Chicken Salad

### PASTRIES & GOODIES

Muffins Scones
Donuts Cookie

... and a whole lot more.

### 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 cant accommodate you.

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

### **CONTACT & MORE INFO**

We also have online ordering!

**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



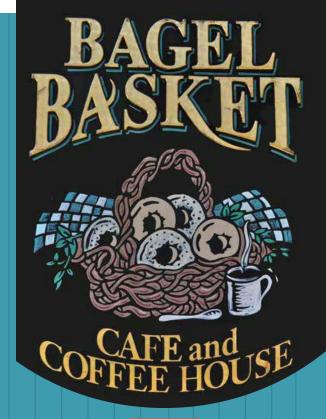
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GIFT CARDS AVAILABLE

### 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!

fĬok



SINCE 1994 /

207-363-1244

Open Daily at 6am

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



**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 Jalapeño

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 Hornic
- #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, tomate and Swiss cheese. **Hornet** 



### **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. \*\*\*



## BLUE MERMAID ISLAND GRILL

### **SOUPS & SALADS**

Add something special to your salad: chicken 8, salmon 10, lobster salad 8, avocado 2.

KALE SALAD	12	LOBSTER & ROASTED CORN CHOWDER	8
Chopped kale, roasted beets, sweet potato, spiced almonds, blue cheese, ginger balsamic vinaigrette. veggie & gf		SPINACH SALAD Baby spinach, goat cheese, toasted almonds, bermuda onion, cranberry, chipotle honey	12
<b>QUINOA BOWL</b> Arugula, black beans, roasted corn, red pepper, jalapeños, roasted beets, sweet potato, ginger balsamic vinaigrette. vegan & gf	13	vinaigrette.veggie & gf	
-	SMALL PL	ATES	
PUB CHEESE & PRETZELS Horseradish cheddar cheese.	10	FRIED PLANTAINS Mango chutney. vegan & gf	8
CHICKEN TENDERS Served with fries.	12	TEMPURA FRIED CAULIFLOWER Herb aioli. vegan & gf	9
SADDLE BAGS Crispy wontons, chicken, jack cheese, herbs, spices, ginger tamari.	13	FRESH SPRING ROLLS  Mixed greens, sprouts, carrots, ginger, mint, basil, cucumber, red cabbage, scallions, island peanut sauce. vegan & gf	12
<b>PAN FRIED DUMPLINGS</b> Ground beef, red cabbage, scallion, garlic, shoyu.	13	TABLE CHIPS & FIRE-ROASTED SALSA	7
TABLE CHIPS & QUESO	6	<b>GUAVA BRAISED SHORT RIB POUTINE</b> House fries, cheese curds, rib gravy, scallions.	13
N	IEDIUM PI	ATES	
SESAME-SOY GRILLED FISH TACOS Baby greens, mango slaw, sriracha aioli, cilantro, 2 tacos.	13	BEEF BURGER  6oz. all beef burger, bibb lettuce, tomato, onion, house cut fries.  Add cheese 1, bacon 2, avocado 2.	13
<b>LOBSTER QUESADILLA</b> Roasted corn, fresh basil, jack cheese, fire roasted salsa, sour cream.	14	RASTA BURGER Vegan veggie burger, bibb lettuce, tomato, onion, house cut fries.	12
BAJA REUBEN Smoked turkey breast, herb aioli, swiss cheese, fresh mango slaw, house cut fries	13	Add cheese 1, bacon 2, avocado 2. veggie  LOBSTER ROLL	19
CHICKEN TACOS CON MOLE'	12	House cut fries.	
Baby greens, goat cheese, pickled jalapeno, shaved radish, cilantro, 2 tacos.		ISLAND LETTUCE CUPS Bibb lettuce wraps, sauteed shredded chicken, ginger tamari, fresh mango slaw. gf	14



### **MEDIUM PLATES**

14 SALMON CLUB WRAP

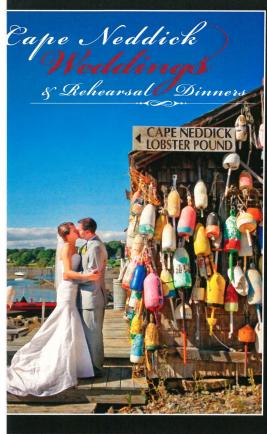
**NASHVILLE HOT CHICKEN** 

	Avocado, tomato, bacon, mixed greens, herb aioli, house cut fries.	
, <b>13</b>	SHORT RIB STEAK & CHEESE Caramelized onion, jack cheese, mayo, house cut fi	14 ries.
NTRE	ES	
24	MOROCCAN MARINATED LAMB SKEWERS Garlic-green onion mashed potatoes, seasonal veg.	<b>23</b>
22	GRILLED SCOTTISH SALMON Mango chutney, jasmine rice cake, seasonal veg. gf	23
18	ROMESCO GRILLED CHICKEN Romesco, garlic, basil, pecorino romano, polenta cake, seasonal veg.	20
20	GRILLED COCONUT CURRY CAULIFLOWER Ginger shoyu, spiced almonds, jasmine rice cake, sauteed green beans. vegan & gf	18
	24 22 18	herb aioli, house cut fries.  SHORT RIB STEAK & CHEESE Caramelized onion, jack cheese, mayo, house cut from the company of the

### ASK ABOUT OUR DAILY SPECIALS

### **MERMAID MERCH**

TRUCKER HATS	25	FACE I	MASKS	10	KUUZIE	12 oz.	4	KUUZIE 16 oz.	4.5
MENS MERMAID T	-SHIRT	25	LADIES I	MERMAID 1	Γ-SHIRT	25	MERN	MAID FLANNELS	40









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

EDDING RECEPTIONS • REHEARSAL DINNERS • FAMILY CELEBRATIONS • CORPORATE EVENTS



### STARTERS \$6.00 to \$MKT -

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

**BAKED MAINE CRAB AND ARTICHOKE DIP** 

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

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

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

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

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

**TUNA POKE** with pickled vegetable slaw over fried wontons.

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

STEAMED CLAMS

### SOUPS & SALADS \$5.00 to \$MKT -

**CAPE NEDDICK CLAM CHOWDER** Cup or a bowl **LOBSTER STEW** Chunks of fresh lobster in a sherry, butter and cream stew; seasoned with scallions and fresh herbs.

HARBORSIDE GARDEN SALAD

**CAESAR SALAD** 

WEDGE SALAD
MAINE LONBSTER & AVOCADO SALAD

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

### ENTREES FROM THE SEA \$15.95 to \$29.95

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

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

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

**LAZY MAN'S LOBSTER** For those who prefer to leave the "picking" to us.

**LOBSTER CURRY** A favorite among locals and staff!

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

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

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

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

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

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

### HOUSE SPECIALTIES \$21.95 to \$MKT

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

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

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

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

### ENTREES FROM THE LAND \$15.95 to \$25.95

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

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

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

### 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 frie 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 toppin
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.











### 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!







### Smaller Plates

#### SEAFOOD CHOWDER\*

Atlantic haddock, shrimp, crab, scallops, cream, potatoes, mirepoix, bacon, herb buttered crostini

### CHILLED SOUTHWESTERN CORN BISQUE\*

Sweet corn, cumin, coriander, lime juice, yogurt, cream, gulf shrimp-avocado-scallion garnish

### CANDIED BACON\*

Smoky bacon, caramelized sugar coating

### THE TAVERNS OWN HONEY ROASTED NUTS\*

Cashews, pecans, peanuts

### Wedge\*

Iceberg, Madison Maine backyard tomatoes, candied bacon, chunky blue cheese dressing

#### SANTA BARBARA AVOCADO SALAD\*

 $To mato,\ pickled\ red\ onion,\ jalapeno,\ cilantro,\ olive\ oil,\ citrus,\ cumin,\ tortilla\ strips$ 

### FRIED PARMESAN ASPARAGUS

Parmesan Reggiano, seasoned breadcrumbs, roast garlic dip

### **HEN HOUSE TACOS**

Tempura fried chicken strips, pickled ginger slaw, flour tortillas, fresh jalapeno, avocado, tomato, pickled red onion, spicy sour cream, cilantro, lime

### SHRIMP QUESADILLA

Gulf shrimp, red & yellow peppers, mild green chilies, colby jack, cream cheese, sour cream

### BEEF TAPENADE CROSTINI

Rare roast tenderloin, olive tapenade, tomato, dijon-sour cream, sourdough crostini, arugula

### CRAB & PARMESAN DIP\*

Lump crab meat, cream cheese, parmesan, garlic, lemon, buttered crumbs, scallions, baguette

### STICKY ASIAN CHICKEN WINGS\*

Crisp fried chicken wings, ginger-tamari-lemon grass-honey- sweet chili sauce glaze, cilantro

### LOBSTER BAKED POTATO PIZZA

 $Roast\ garlic\ spread,\ sliced\ potatoes,\ colby\mbox{-}jack,\ bacon,\ rosemary,\ sour\ cream,\ scallions$ 

### Larger Plates

### CRABBY BLT PANINI

Lump crab-dill salad, candied bacon, ripe tomatoes, iceberg lettuce, toasted multi-grain and choice of french fries or cole slaw

### COTTAGE BURGER

All-natural Pineland Farms ground beef, candied bacon, port salute cheese, brioche roll, crispy onions, chef's three bee's honey barbeque sauce and choice of french fries or cole slaw

### OVEN ROASTED MAPLE CHIPOTLE SALMON \*

Scottish organic salmon, zesty maple chipotle glaze, pickled ginger slaw and jasmine rice

### PAN SEARED SCALLOPS\*

Roast cherry tomato-feta cheese sauce, garlic, thyme, parsley, mezza rigatoni

#### PESTO CHICKEN BRUSCHETTA

breaded chicken scaloppini, fresh buffalo milk mozzarella, pesto, tomatobasil bruschetta, arugula-parmesan salad, citrus vinaigrette

### FILET MIGNON\*

Char-grilled choice 6-ounce filet of beef tenderloin, garlic mustard cream sauce, asparagus, roast new potatoes

### Sweets

### CHOCOLATE BROWNIE SUNDAE

House made brownie, hot fudge sauce, vanilla bean gelato, whip cream

### HONEY NUT PARFAIT\*

Vanilla bean gelato, honey roast nuts, Chef's Three Bees Honey, whip

### NY STYLE CHEESECAKE

Strawberry-mango sauce

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











### 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.

The Tiller Restaurant at Cliff House Maine is open daily for Brunch. Reservations are required by calling 207-361-6277.

Below is a sample of our Brunch Menu. Dishes are subject to change as our Chef curates the freshest local ingredients for the season.

### **BREAKFAST**

### THREE EGG OMELET BOARD • 20

Bacon, Sausage, Ham, Spinach, Peppers, Onions, Tomatoes, Cheese, Mushrooms

### **CLIFF HOUSE BREAKFAST • 19**

Two Cage Free Eggs, Roasted Potatoes, Cherry Wood Smoked Bacon or Pork Sausage

### **BUTTERMILK HOT CAKES • 16**

Blueberry Butter, Maine Pure Maple Syrup, Lemon Crumble add Berries (+3) or add Bananas (+2)

### **STEAK & OYSTER BENEDICT • 22**

Pernod Spinach, Poached Eggs, Chipotle Hollandaise

### **NEW ENGLAND BENEDICT • 19**

House English Muffin Bread, Poached Farm Eggs, Maple Brined Cornmeal Canadian Bacon, Hollandaise

### **MORNING GLORY**

### **AVOCADO TOAST • 13**

WPF Bread, Maine Sea Salt, House Lemon Ricotta, Petite Salad Egg (+3), Cured Salmon (+8), Lobster (+MKT)

### **FARM HOUSE FRESH FRUIT • 12**

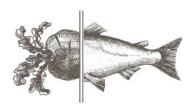
5 Seed Granola, Southeast Farms Greek Yogurt, Berries, Stone Fruits, Melons

### WARM QUINOA BOWL • 18

Poached Eggs, Spinach, Peppers, Caramelized Fennel, Tomato Feta Cheese

### **BAGEL AND HOUSE LOX • 21**

Tomatoes, Pickled Onions, Capers, Hard Boiled Egg, Lemon Chive Cream Cheese, Bagel



### **BRUNCH**

### BOARDS-CHEESE 19 | CHEFS 28 | SEA Cuterie 27

Seasonal Accompaniments

### **LOBSTER & CORN CHOWDER • 15**

Maine Potatoes, Bacon Lardon, Corn

### TUNA POKE • 17

Avocado, Sticky Rice, Green Onion, Sesame Macerated Kale, Cucumber, Chili Mayo, Nori

### SEAFOOD SUMMER CHOPPED SALAD • 26

Scallops, Shrimp, House Lox, Arugula, Endives, Heirloom Tomato, Pickled Shallot, Asparagus, House Lemon Ricotta, Stone Fruit, Quail Egg, Mint Dressing

### **BABY KALE SALAD • 14**

Baby Kale, Shaved Parmesan, Pepita Cornbread Crumble, Creamy Lemon Dressing add Salmon (+12), Steak (+13), Tuna Poke (+12), Chicken (+9)

### **SEABURGER•18**

Cod, Fennel & Carrot Salad, House Pickles, Tartar Sauce

### **NUBB'S LOBSTER ROLL•26/30**

Lightly Mayo Dressed or Warm Brown Butter

### N.E. DOUBLE CHEESEBURGER • 17

Pineland Cheddar, Aioli, Bacon Jam Avocado (+2), Over Easy (+2), Bacon (+3)

### LOBSTER BLT • 26

Porchetta, Watercress, Tomatoes, Lemon Aioli

### SHRIMP&MAINEGRAINS •22

Maine Grains Corn Cake, Andouille, BBQ Glaze, Petite Salad

### 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 Cold Pressed Juice (+3)



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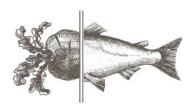
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Porchetta, Watercress, Tomatoes, Lemon Aioli

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### 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 Cold Pressed Juice (+3)

### **EXTRA TOPPINGS**

Tomatoes\$.	50
Roasted Red Peppers \$.	50
Avocado\$1.	.00
Bacon\$1.	50
Fresh Horseradish \$.	95
Horseradish Sauce \$.	95
Extra Salad Dressing\$1.	25
American, Swiss, Cheddar,	
Blue Cheese\$1.	.00
Imported Boursin cheese \$1.	25

### **BEVERAGES**

Fountain Soda\$2.00
12 oz. Cans\$1.75
20 oz. Bottles\$2.00
Juice <i>Apple</i> \$2.00
Orangina\$3.00
Nantucket Nectars\$2.75
Hot Beverages\$1.50



### **SIDES**

Homemade Herbed Potato Salad	\$3.00
Homemade Coleslaw	\$3.00
Homemade Chickpea Salad	\$3.00
Rich Au Jus	\$1.00
Béarnaise Sauce	\$1.50
Mushroom or Turkey Gravy	\$1.00
Potato Chips Lays Brand®	\$1.50

Follow us on Facebook.com/henryviiicarvery www.henryviiicarvery.com

All sandwiches and wraps have a choice of: Mayonnaise, Horseradish-Mayo, and a selection of mustards

# HENRY VIII

### CARVERY

HAND-CARVED, SLOW ROASTED BEEF, TURKEY, HAM & PORK SANDWICHES

All of our tender and delicious roasts are cooked and carved on the premises.

Our roast beef is proudly served rare. Each sandwich is made with the best ingredients we can find, such as Hellmann's Mayonnaise®, Maine-grown on-the-vine tomatoes, and an artisanal bread. Try any one of our sandwiches, wraps, salads or homemade soups and you'll see why

"Our Secret's in the Execution!"

Long Live the King!

OUR SECRET'S IN THE EXECUTION!

445 US Route 1 • Kittery, ME 03904

EAT-IN / TAKE-OUT

Phone: 207.451.9882 Fax: 207.451.9883

\* MENU SUBJECT TO CHANGE \*



### HAND-CARVED ROAST BEEF SANDWICHES

- served on a toasted herb-buttered bun -

Served on a todated herb battered barr	
Henry VIII Warm roast beef topped with our own horseradish-sour cream sauce	\$9.50
Beefeater Warm roast beef served with a rich au jus	\$9.50
Tower of London	\$9.95
Warm roast beef topped with house cole slaw and Russian dressing	
<b>Tudor Rose</b> Warm roast beef topped with Henry's own tangy BBQ sauce garnished with red onion and pickles	\$9.95
Dragonslayer	\$9.50
Chilled roast beef loaded with fresh horseradish. Not for the timid!	
Serf	\$8.50
Regent	\$9.95
Chilled roast beef with Boursin cheese, roasted red peppers, mixed greens and mayonnaise	, ,
Court Jester Warm roast beef with our exclusive mushroom, onion, thyme and sherry wine g on a roll	<b>\$9.95</b> Iravy
Earl of Béarnaise Warm roast beef with Béarnaise sauce	\$9.95
Queen Anne Warm roast beef with lettuce, tomato, blue cheese dressing with red onion and blue cheese crumbles	\$10.50
Suffolk Chilled roast beef topped with lettuce, tomato, cheddar cheese and our own horseradish-mayonnaise	\$10.50
"Crown It" add lettuce, tomato, extra portion of roast beef and a side of au jus	\$2.95
SALADS	
Catherine An entree size salad of warm roast beef atop a mixed salad with tomatoes, cucumbers, red onions and blue cheese crumbles. Served with house vinaigrette	. \$13.50
Hampton Generous Chef's salad with mixed greens, tomatoes, cucumbers, red onions and chilled roast beef, turkey and Swiss Cheese. Choice of dressings: House Vinaigrette, Creamy Blue Cheese, Ranch, Caesar, or House Balsamic Vinaigrette	. \$13.50
Six Wives  Mixed greens topped with chilled turkey breast, bacon, avocado, blue cheese crumbles, dried cranberries, walnuts and our house vinaigrette	. \$14.50
KIDS	

Toasted Roll with Ham or Turkey & American Cheese ...... \$4.50 \* 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



- Served on a toasted herb-buttered buil	
Chancellor Chilled turkey breast with avocado, bacon, lettuce, balsamic onion relish and mayonnaise on a toasted garlic-buttered roll	\$10.95
Cardinal Chilled turkey breast, bacon, pine nut pesto mayonnaise, lettuce and house tomato chutney	\$10.95
<b>Squire</b> The old-fashioned way with warm turkey, turkey gravy and cranberry sauce	\$8.50
Falconer Sliced cold turkey with lettuce, tomato and mayonnaise	\$9.50
<b>Duke of Pork</b> Slow-roasted loin of warm pork with light gravy and applesauce	\$8.95
Great Harry Sliced cool pork with pickles, lettuce, tomato and horseradish-mayonnaise	\$8.95
Jane Seymour Smoked ham with Boursin cheese, tomato, cheddar and cucumbers	\$9.95
Buckingham  Applewood smoked ham, two slices of Swiss cheese, mayonnaise and whole-grain horseradish-mustard	\$8.95
Cromwell	\$10.95
Warm sliced applewood smoked ham with Brie, balsamic onions and whole-grain mustard	
	\$1.75
whole-grain mustard  Add extra meat to any sandwich or salad and make it a	
whole-grain mustard  Add extra meat to any sandwich or salad and make it a  "Tall"	
WRAPS  Windsor  Chilled roast beef, roasted bell peppers, lettuce, tomato and cucumber	\$1.75
Add extra meat to any sandwich or salad and make it a "Tall"  WRAPS  Windsor  Chilled roast beef, roasted bell 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 whole-grain	\$1.75 \$9.50
Add extra meat to any sandwich or salad and make it a "Tall"  WRAPS  Windsor  Chilled roast beef, roasted bell 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 whole-grain horseradish-mustard  Wolsey  Vegetarian wrap with lettuce, tomato, coleslaw, red onion, avocado, cucumber,	\$1.75 \$9.50 \$9.50
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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.

**CURRENTLY OPEN DAILY FOR LUNCH AND DINNER** 

### HAPPY HOUR AND DAILY SPECIALS









### Appetizers (sampling)

Fresh Maine Crab Cakes 15

Native Steamed Mussels 14

Bacon Wrapped Scallops 17

Fried Mushrooms 9

Potato Skins 8.49

Fried Calamari 12

Maine Clam Strips 9.29

Onion Rings 9

New England Steamed Clams 19

Sweet Potato French Fries 6.29

**Buffalo Chicken Tenders 13** 

### Soups, Salad & Chowder

Classic Wedge Salad 14

Dinner Salad 11

Caesar Salad 11

Baked Onion Soup Au Gratin 10

**Lobster Bisque** 

Cup 8 Bowl 10

Homemade New England Clam Chowder

Cup 7 Bowl 9

### Seafood (sampling)

1 ¼ lb. Steamed Maine Lobster mkt price

Lobster Pie mkt price

**Broiled Haddock 23** 

**Down East Shore Dinner 35** 

Twin Lobster Dinner mkt price

Lobster Mac & Cheese 26

**Broiled Sea Scallops 26** 

**Broiled Seafood Casserole 33** 

Your Choice of Fried Shrimp, Haddock, Clams, Calamari, or Scallops. Can't decide? Choose any two with our combo 25

### Beef & Chicken (sampling)

Beef Tenderloin Medallions 24

Chicken Marsala 19

### Sandwiches (sampling)

Whole Fried Clam Roll 17

Big Huge Lobster Roll mkt price

Fried Haddock Sandwich 15

Fried Scallop Roll 17

Bacon Cheddar Burger 12

Fried Chicken Sandwich 13

Lobster Cove has a bar with happy hour every day 3-5 pm, delicious daily specials, and a children's menu.

Menu and prices subject to change.

lobstercoverestaurant.com

207-351-1100

# LOBSTER IN THE RESIDENCE OF THE PROPERTY OF TH

1000 US ROUTE ONE YORK, MAINE



### **LIVE MUSIC**

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



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





### FIRE PITS

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

HORSESHOES, BOCCE, CORNHOLE, TRIVIA, JEEP NIGHT, CRUISE NIGHT AND MORE...

EMBRACE ALL THAT MAINE IS AT THE ROUGH!

FOR MENUS AND MORE, VISIT:

THEROUGHYORKMAINE.COM

### LOBSTER IN THEIR OUGH

1000 US Route 1 York, ME 03909

### **STARTERS**

**Onion Rings** Mozzarella Sticks French Fries Chicken Tenders

bbg sauce, honey mustard,

sweet and sour

Chicken Wings

buffalo, sweet chilli, bbq, plain

Popcorn Shrimp **Haddock Nuggets** Clam Chowda

### **SEAFOOD**

Steamers Mussels **Twin Lobsters** 

includes corn & coleslaw

Lobster Dinner 11/2 lb

includes corn & coleslaw

Fish & Chips

includes fries & coleslaw

Whole Belly Clams

includes fries & coleslaw

Scallop Dinner

includes fries & coleslaw

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

### **GREENS**

Caesar Salad Garden Salad

Salad add-ons

chicken

shrimp

scallops

lobster salad

### **SANDWICHES**

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

Angus Burger w/ lettuce, tomato & onion

Veggie Burger w/ lettuce, tomato & onion

Fried Haddock Sandwich

w/ lettuce & tomato

Grilled Chicken Sandwich

w/ lettuce & tomato

BLT

**Grilled Cheese** 

Hot Dog

Chicken Caesar Wrap

Lobster Roll

Clam Strip Roll

Whole Belly Clam Roll

Scallop Roll



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 a great value for the entire family. Salads, hand-crafted burgers, wood-fired pizzas, creative sandwiches, entrees and weekly specials.







Join us nightly at the Piano Bar with Joe Thomas!

Open Daily Noon until Midnight

Happy Hour 3:00 pm to 5:00 pm





### SNACKS & STARTERS

Clam Chowder New England Clam Chowder with  Maine potatoes cup 6 / box	wl Q	Nachos lettuce, cheese, salsa, chipotle sour cream.  – add chicken \$3 add beef \$3 add black bean \$1	15
Chicken Wings your choice: buffalo, cajun, sweet child		Hummus Plate garlic chickpea dip, fresh vegetables,	
lemon pepper, or honey mustard	, 12	warm flatbread	9
Grown Up Grilled Cheese pesto, swiss, aged		Mozzarella Sticks served with house marinara	9
cheddar, tomato soup for dipping	12	Brussel Sprouts brussels, bacon, balsamic, parmesan	ı 10
GREENS & MORE			
Caesar romaine, lemon garlic caesar, croutons, parmesan	10	<b>Greek</b> cucumber, grape tomato, bell peppers, feta cheese, onion, olive, herbs, balsamic vinaigrette	12
<b>Wedge</b> iceberg lettuce, bleu cheese crumbles, tomatoes, bacon lardons, blue cheese dressing	12	Lobster Cobb fresh lobster meat, sliced egg, red onion, tomatoes, bacon, avocado, citrus vinaigrette dressing	20
HAND CRAFTED BURGERS all burgers served w/ fries + pickle	dd: chic	ken \$5, steak \$8, lobster \$12	
Classic Burger with lettuce, tomato and onion  – Add cheese \$.50 Add bacon \$3	11	Firehouse Burger pickled jalapenos, spicy aioli, pepper jack cheese, house hot sauce	14
Mushroom Bleu Burger swiss, sautéed mushrooms,		Buck Burger double patty, bacon, american, cheddar,	
bleu cheese crumbles	15	roasted chilli, carmelized onion, Buck Sauce	17
Bacon Cheddar Burger cheddar cheese, smoked baco	on		
*add party \$5 s	14	t potato fries \$2	
WOOD FIRED PIZZAS	ab swee	t pound into 42	
Margherita fresh mozzarella, San Marzano tomato		Chicken Bacon Ranch roasted chicken, house sauce,	
sauce, basil	13	mozzarella, scallions	15
Nor'easter canadian bacon, mild cherry peppers	15	Jalapeno Sausage pickled jalapenos, house made	
Pepperoni Pizza our cheese pizza topped with pepperoni	13	sausage using pork from Maine Family Farms	14
SANDWICHES			
Blackened Ahi Tuna Sandwich sesame seaweed,		Lobster Roll served chilled with a touch of	
avocado, garlic aioli, sourdough	14	mayonnaise or warmed in brown butter	mkt
Buffalo Chicken Sandwich fried buffalo chicken, bleu cheese dressing, lettuce	14	Fried Haddock Sandwich Atlantic haddock, lettuce, tomato, tartar sauce	, 15
BLT bacon, lettuce, tomato - add chicken \$5, add lobster \$12	11	Grilled Chicken Sandwich with lettuce, tomato, onion	13
*subsitute french	fries \$2	<ul> <li>Add cheese \$,50 Add bacon \$3</li> <li>sweet potato fries \$3</li> </ul>	
MAINS		,	
Ricotta Ravioli roasted garlic, lemon, caper, herb breadcrumbs	19	Atlantic Haddock broiled with a light breadcrumb topping and lemon butter, red potatoes & green beans	25
- add chicken +5, add steak +8, add lobster +12		Fish and Chips Fried Atlantic Haddock with fries	
<b>Steak Frites</b> 8 ounce steak tips with chimicurri, serv with crispy fries	ed 28	Mac N Cheese cavatappi pasta, cheddar, toasted crumb.	25 s
	20	Transfer and the second common	18
Roasted Chicken Slow roasted ½ chicken, heirloom tomato panzanella, basil pesto	21	<ul><li>add bacon \$4, add chicken \$5, add lobster \$12, make it buffalo chicken \$6,</li></ul>	

### SHEARWATER

### ATSTAGE NECKINN

Medium Plates

Executive Chef Corey Nachampassak



Executive Sous Chef Nathan Godfrey

# House Baked Bread with whipped herb butter | 4

Honey Soy Roasted Cashews | 5

Herb Marinated Olives | 5

House Pickled Vegetables | 5

Sampler of cashews, olives, and pickled vegetables | 12

Short Rib Egg Rolls | 10 sweet soy glaze, horseradish aioli

Sweet Heat Wings | 12 pickled vegetables, lemon ranch dressing

Crab Cakes | 13 fresh herbs, fried leeks, remoulade

Truffle Ranch Fries | 8 ranch powder, truffle sea salt

Shrimp Cocktail | 14 cocktail, horseradish

Local Oysters | half dz. 21 | dz. 36 cocktail, mignonette, hot sauce

Maine Clam Chowder | 10 potato, chopped bacon, herbs, cream

Soup du Jour | 8

Onion Soup | 10 veal broth, onions, crostini, swiss

Simple Green Salad | 12 greens, cucumber, roasted tomato, carrot, onion, choice of dressing

Roasted Beet Salad | 13 arugula, radicchio, feta, red beets, candied pecans, dried apples, sweet apple dressing

Spring Panzanella | 13

fresh English peas, asparagus, fennel, green onion, fried croutons, burrata, honey balsamic dressing, olive oil

Ahi Tuna Poke Bowl | 23

ponzu, jasmine rice, avocado mousse, edamame, cucumber, red cabbage, wakame, carrot, pickled onion

Mussels | 17

house made chorizo, spring onion, sweet peppers, fresh herbs, grilled crostini

Smoked Turkey Ciabatta | 15

sharp cheddar, field greens, pickled onions, whole grain mustard aioli, french fries

SNI Reuben | 17

house corned beef, Swiss cheese, sauerkraut, 1000 island dressing, french fries

Gallows Point Burger | 18

American Wagyu beef, potato bun, sharp cheddar, bacon, lettuce, tomato, red onion, french fries

Lobster Sliders | MKT

brioche slider buns, greens, dijonnaise, french fries

Haddock Fish n' Chips | 21

IPA batter, french fries, coleslaw, tartar sauce add potato bun with lettuce and tomato | +2

Substitute sweet potato fries or onion rings | +3
Substitute truffle ranch fries | +4

### Add Grilled Lobster Tail to 'Maines' | 18

Panko Crusted Haddock | 27

horseradish rub, white wine herb sauce, mashed potatoes, asparagus, fried leeks, capers

Salmon & Spicy Harissa | 27

baby potatoes, grilled radicchio, herb chicken crumble

Boon Island Stew | 31

daily catch, scallops, shrimp, mussels, crab, grilled crostini

Steak & Frites | 42

garlic and herb marinated 14 oz. sirloin, fries, asparagus, peppers, onions

Lemon Chicken | 26

cannellini beans, artichoke, broccolini, new potato, lemon chicken jus, feta gremolata

Twin Tails | 44

two grilled lobster tails, mashed potatoes, asparagus

Maine's 'Original' | MKT \*based on availability lazy or steamed lobster, mashed potatoes, asparagus

Spicy Crab Fried Rice | 20

red crab, peas, egg, leeks, truffle soy sauce, fresh herbs

**Protein Add Ons:** 

| chicken +7 | shrimp +10 | salmon +11 | scallops +15 | lobster salad +MKT |

Snacks & Small Plates

For parties of 8 or more, a 20% service charge for your server may be automatically added.

Consumption of raw or under cooked foods may increase the risk of foodborne illness.









# Casual Oceanfront Dining

BREAKFAST

LUNCH

DINNER

OCEANFRONT RESTAURANT

OUTSIDE DINING

TAKE-OUT WINDOW

Open Weekende 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

### Sun & Surf Restaurant

### on the beach

### APPETIZERS AND SALADS

Clam Chowder         6.50 / 7.0           Seafood Chowder         7.50 / 8.0	
Bacon Wrapped Scallops1 Fresh scallops, smoked bacon, maple-shallot glaz	
Garlic Bread	7
Artichoke Dip	3
Roasted Butternut Squash	
P.E.I. Mussels	5
Bruschetta	3
Fried Clam Strips	
Summer Salad	3
Cranberry Walnut Salad	3
Caesar Salad 10/1	3 2

### 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 Grilled chicken breast, romaine, parmesan, Caesa dressing, flour tortilla	13 ar
Fried Clam Roll Hand breaded and fried whole belly clams	17
Lobster Roll	27
<b>Fried Clam Strip Roll</b> Hand breaded and fried clam strips	13
Cowboy Burger	16
Surf Burger	14
Chicken Salad Wrap Grilled chicken breast, walnuts, cranberries, may herbs, lettuce, tomato, flour tortilla	
<b>Salmon Sandwich</b> Salmon filet, lettuce, tomato, pineapple-mango salsa	17
<b>Swordfish Sandwich</b> Grilled swordfish, tomato, pineapple-mango sals	18 a
Fried Haddock Sandwich	15

### HAND BREADED AND FRIED

Whole Belly Clams	34
Clam Strips	21
Haddock and Chips	22
Fried Shrimp	21
Captains Platter	34
Fried Combo	27

### **ENTREES**

Boiled Lobster Market F 1 1/4 lb Maine Lobster	rice
Cioppino	25
<b>Lobster Ravioli</b>	28
Maine Salmon	26
Broiled Haddock Lemon butter, white wine, sherried bread crumbs	
Pan Seared Scallops Fresh pan seared scallops, pork lardons, bourbo pomegrante glaze, sweet potato puree	
Shrimp Scampi	24
Tortellini Alfredo	20
New York Strip Steak Grilled NY strip steak	28
Two Way Broiled ComboHaddock, scallops, lemon butter, white wine, sherried bread crumbs	27
P.E.I. Mussels  Lemon butter, white wine, garlic, tomatoes, linguini	21
Baked Stuffed Haddock Haddock filet, seafood stuffing, hollandaise	26
Roasted Veggie Ravioli	21



Veggie & cheese ravioli, pistou sauce, sweet cherry

pepper, baby spinach, aged Parmigiano-Reggiano

cheese

### **BREAKFAST**

Omelettes Benedicts

Western · Veggie · Meat Lovers · Lobster Lobster Lobster Benedict · Irish Benedict · Egg Benedict

Grill Specials

Hearty Breakfast · Pancakes · French Toast · Breakfast Sandwich

\* MENU pricing and availability subject to change

### **BREAKFAST SANDWICHES**

FRIED EGG SANDWICH	\$3.49
WITH CHOICE OF CHEESE ADD	\$.55
FRIED EGG. CHESS. CHOICE OF BACON, HAM, OR SAUSAGE	\$5.39
FRIED EGG, CHEESE, CHOICE OF MEAT ON A BUTTER CROISSANT	\$5.69
EGGS EGGS EGGS	
▼ TWO EGGS WITH TOAST	\$4.35
WITH BACON, HAM, OR SAUSAGE ADD	\$2.79
WITH CORNED BEEF HASH	\$3.49
♦ ONE EGG WITH TOAST	\$3.49
FROM THE BAKER	
HOMEMADE MUFFINS	\$2.59
BUTTER CROISSANT	\$2.70
<b>♦</b> HOMEMADE QUICHE WITH TOAST AND HOUSE POTATOES	\$6.99
SPINACH, MUSHROOM, AND CHEESE	
BROCCOLI, HAM, AND CHEESE	
<b>₩</b> BUILD YOUR OWN OMELET	
SERVED WITH TOAST	
CHEESE (AMERICAN, SWISS, CHEDDAR)	\$6.99
ADD SPINACH, BROCCOLI, TOMATO, ONION, BLACK OLIVE, PEPPER, MUSHROOM EACH	\$.60
Add bacon, ham, sausage each	\$.85
HOT OFF THE GRIDDLE	
PANCAKES (stack of three)	\$6.99
BLUEBERRY PANCAKES	\$7.99
BELGIAN WAFFLE	 \$6.50
WITH FRESH STRAWBERRIES, BLUEBERRIES OR BOTH ADD	\$2.10
▼ THIN FRENCH TOAST (CHOICE OF BREAD)	\$6.99
* TEXAS FRENCH TOAST (THICK CUT)	\$7.19
SUNRISE GRILL 182 STATE RD KITTERY, ME.	

### SUNRISE GRILL 182 STATE RD KITTERY, ME.

### **SUNRISE SPECIALS**

FARLY RISER SPECIAL	\$5.25
◆ CARL'S HARBOR  Three pancakes or Texas french toast, choice of bacon, ham, or sausage	\$9.98
SUNRISE BENEDICT  Two poached eggs with ham on english muffin halves topped with hollandaise sauce.  Served with house potatoes	\$9.99
→ DIANA'S BENEDICT  Two scrambled eggs with ham on english muffin halves with sausage topped with hollandaise sauce served with house potatoes  → DIANA'S BENEDICT  ———————————————————————————————————	\$8.29
→ MOLLY'S OWN  Two scrambled eggs with ham, peppers, and onion topped with cheddar cheese sauce served with house potatoes	\$8.39
NANCY'S FAVORITE	\$8.59
PATRICKS POINT  Two eggs any stle, bacon ham or sausage, toast or english muffin, house potatoes	\$9.10
▼ SAVANAH TOO	\$8.29
80Z FLAT IRON STEAK, TWO EGGS ANYSTYLE, TOAST, HOUSE POTATOES	\$16.29
▼ TRAVIS' WALK  Three pancakes or french toast, two eggs any style, toast	\$11.49

### MAINELY LIBATIONS (21 OR OVER)

SUNRISE BLOODY \$9 House Blody Mary Mix, Titos Vodka, Celery, Olives, Lemon, Lime.

M.C.'s GUNNER \$6 JAMESON, KAHLUA, IRISH CREAM, COFFEE. PROSSECO MIMOSA \$9 Prosseco, O.J., Orange slice.

SCREW DRIVER \$9 TITOS VODKA, O.J., ORANGE SLICE.

MULLIGANS GUNNER\$6 Irish Cream, Coffee.

BREAKFAST - LUNCH / FRIDAY - TUESDAY / 7AM - 2PM



**Candy & Confections** 

**Homemade Ice Cream** 

**Classic New England Dining** 

Breakfast, Lunch, & Dinner Old Time Penny Candy

**Salt Water Taffy Mail Order** 

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 a meal 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 to when things were simpler.



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



### **LUNCHEONETTE**

### **SOUPS**

NEW ENGLAND CLAM CHOWDER	
CLUB SAN	IDWICHES
*SLICED TURKEY, bacon, lettuce, tomato, dill pickle, potato chips	*TUNA FISH SALAD, sliced egg, tomato, lettuce, potato chips
	UNCHEONS
ROAST BEEF on a bun with cole slaw, potato chips, and dill slice .  GRILLED CHICKEN SANDWICH with lettuce and tomato on a bu with cole slaw, potato chips, and dill slice	
FRESH MAINE LOBSTER ROLL with potato chips and sweet pick	
	VICHES
	OR PLAIN
*Roast Beef       10.80         Hamburger       9.90         Cheeseburger.       10.25         Toasted Frankfurt       6.80         *Sliced Turkey       10.20         *Turkey Salad       10.20         *Tura (white albacore)       10.50         Ham and Swiss Cheese       10.20         Ham and Cheese       10.20         Cheese       7.30         Cheese and Tomato       8.30         Cheese and Bacon       8.80         *Made with lettuc	*Cranberry Walnut Chicken Salad 10.65 Spicy Black Bean Burger 10.85 Cream Cheese and Olive 7.50 Peanut Butter and Jelly. 6.35 *Bacon, Lettuce, and Tomato 10.25 *Deviled Egg 9.05 *Deviled Egg 7.65 Fried Egg 7.65 Fried Egg and Bacon 9.15 Fried Egg and Ham 9.15 Western 9.45 Eastern 9.45 Eastern 9.45
SIDE O	RDERS
	Potato Salad.         4.05           Cole Slaw         3.65           Kraft Macaroni & Cheese         6.75           GRIDDLE CAKES
Waffles, Griddle Cakes, or French Toast with Syrup	
Two Eggs, any style, with ham or bacon and buttered toast 7.55  *Cheese Omelette	*Ham, Bacon or Sausage Omelette with cheese

### **FOUNTAIN MENU**

### HOMEMADE SPECIALITIES

Chocolate Syrup
OTHER FAVORITES
SUNDAE. 7.70
Hot Butterscotch, Pineapple, Maple Walnut, or Strawberry
BANANA SPLIT
Chocolate, Vanilla, and Strawberry Ice Cream with
Fruits, Nuts, and Whipped Cream
FUDGE SPLIT 8.85
Three Scoops of Chocolate Ice Cream with Banana,
Fudge, Nuts, and Whipped Cream
LARGE BANANA SPLIT. 9.95
BROWNIE with Ice Cream and Hot Fudge
FRESH BAKED PIE 6.80
PIE à la mode
ICE CREAM SODAS, FRAPPES, FLOATS, AND SMOOTHIES 7.05
SOFT SERVE
KIDDIE
REGULAR with Flavor Burst 4.70
LARGE 4.60 with Flavor Burst 6.15
SUNDAE 6.55 with Flavor Burst 7.65
NOR'EASTER Small 5.15 with Flavor Burst 6.50
NOR'EASTER Large 6.85 with Flavor Burst 8.40

### SPECIALTY DRINKS

MALTED FRAPPES
ROOT BEER FLOATS
SHERBET FREEZE
FRUIT SLUSH 5.60
FRESH SQUEEZED LEMONADE 4.85
FRESH LIME RICKEY
FRESH FRUIT ORANGE
OLD FASHIONED EGG CREAM
BEVERAGES
DE V ERAGES
Hot Coffee, Tea, Chocolate, Decaf
Iced Coffee, Iced Chocolate, Iced Tea,
Raspberry Iced Tea
Milk

Juice: Orange, Grape, Tomato,

### Please visit us at www.TheGoldenrod.com

Apple, Cranberry . . . . . . . . . . . . Small 3.75 Large 4.20

Coca Cola, Diet Coke, Sprite, Gingerale, Root Beer,

facebook.com/goldenrodyorkbeach

### OUR HOMEMADE PREMIUM ICE CREAM AND SHERBETS

Kiddie . . . . 4.60 Small . . . . 5.50 Large . . . . 7.35

#### THIS WEEK'S FLAVORS

Vanilla Chocolate

Coffee Strawberry Chocolate Chip Cookie Dough Oreo Black Raspberry Maple Walnut Pistachio Mint Chip Checkerberry Chip Caramel Fudge Brownie Coffee Oreo Black Raspberry Rocky Road Peppermint Stick Cookie Monster Coffee Heath Chocolate Peanut Butter Cookie Dough Or, Request Our Flavor of the Day

#### WEEKLY SPECIALS

Wildberry Smoothie

Root Beer Float

Reese's Pieces Sundae with Hot Fudge and Peanut Butter Topping

Reese's Pieces Banana Split



150 U.S Rt. 1, York, ME 03909 (207)-351-8430 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

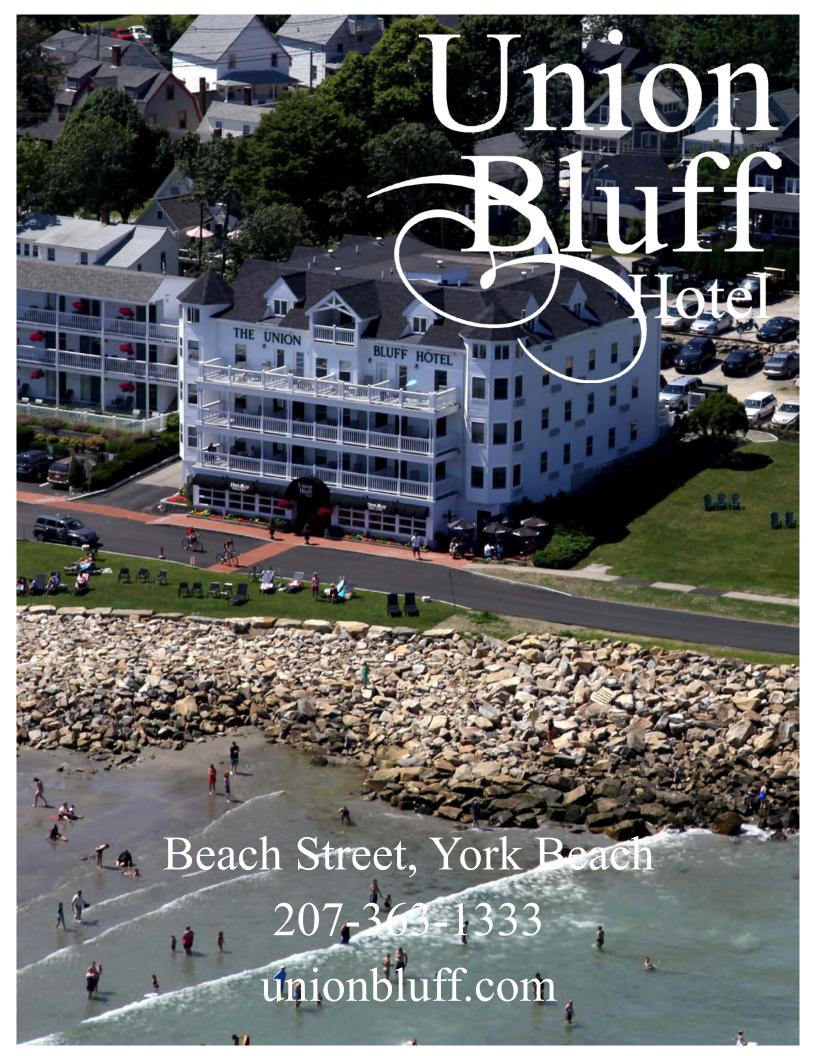
PRIME RIB-28 au jus, horseradish cream sauce

GORGONZOLA RIBEYE-29 herbed butter, gorgonzola crumbles

Prices subject to change



See website for full Menu.



### 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 Tacos 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
- Fried Oysters On The Half Shell Roasted garlic aioli, chives, fresh lemon
- Fries Your choice of onion fries, Sweet Potato fries or french fries served a choice of horseradish aioli, truffled ketchup or ranch dressing

### 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 Applewood smoked bacon, lettuce, tomato, toasted wheat bread
- Turkey BLT Sliced turkey, applewood smoked bacon, hearty lettuce, tomato, avocado, oatmeal-molasses bread

### Fire Grilled Burgers

- Build Your Own Certified Black Angus Beef or boneless chicken breast, char-grilled. 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 \$2.50
- Between The Beaches Choice of Swiss, Cheddar or American cheese
- Long Sands Applewood smoked bacon and choice of Swiss, Cheddar or American cheese
- The Bluff The all time favorite, made with Swiss cheese, applewood 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 Applewood smoked bacon, crumbled bleu cheese, and red onion

### **Pub Specialties**

- Fish and Fries Fried haddock, french fries, cole slaw, New England tartar, lemon
- Broiled Haddock Filet of haddock, fresh herb-crumbs, 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 Grill**

A Sample of our Union Grill Menu

- CLAM CHOWDER new england style, oyster crackers
- MAINE MUSSELS smoked chorizo, garlic, tomato, parsley, white wine
- FRIED CALAMARI olives, lemon zest, parsley, cocktail sauce
- FRIED PICKLES espelette pepper, horseradish crema, chives
- CHICKEN WINGS honey sriracha glaze, scallions, sesame
- CRUNCHY BRUSSELS SPROUTS sesame, chive, sea salt, ginger-soy
- BABY GREENS strawberries, cucumber, red onion, goat cheese, walnuts, oil and vinegar
- CAESAR romaine, garlic crouton, parmesan, white anchovies
- SALMON fried fingerling potato, tuscan kale, cherry tomatoes, honey dijon
- FRIED CHICKEN bleu mac and cheese, house pickles, crunchy brussels sprouts, honey buffalo
- HADDOCK lobster sherry cream, fried potato, haricot vert
- FILET MIGNON Mashed potato, haricot vert, roasted garlic herb butter
- POTATO GNOCCHI blistered tomato, garlic, shallot, tuscan kale, toasted pine nuts, white wine butter, parmesan
- BURGER brioche, herbed aioli, bacon, mushroom, swiss, Ito, fries, pickle



### 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 Call us today! Website

460 US Route 1 207-438-7036 www.whenpigsflypizzeria.com

Kittery, Me 03904

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





### Snacks & Appetizers

### **Larger Plates**

### Sandwiches

add: american, cheddar, provolone, swiss or bleu cheese 1.00

add: bacon 2.00

Salads

### WPF Pizza

Neapolitan style wood fired pizza (wood fired pizza is designed to have a slight char)

#### with red sauce

#### Margherita /15

red sauce, oregano, basil, mozzarella, romano

Marinara /13 (this pizza has no cheese and is dairy free)
red sauce, oregano, basil, minced garlic, chili flakes

#### Marinara with Dairy Free Cheese /17.50

red sauce, oregano, basil, minced garlic, chili flakes, dairy free cheese

#### Mama Lil's Pepper & Spicy Italian Sausage /20

red sauce, oregano, basil, onions, mozzarella, romano

#### Mediool Date & Sopressata Salami /20

red sauce, oregano, basil, mozzarella, mike's hot honey, romano

#### Grilled Pineapple & Capicola /20

red sauce, oregano, basil, mozzarella, jalapeno, romano **Meatball /20** 

red sauce, oregano, basil, mozzarella, ricotta, hot peppers, romano

#### Eggplant & Basil Ricotta /20

red sauce, oregano, basil, fried eggplant, mozzarella, romano **Vegetarian Pizza /20** 

red sauce, oregano, basil, mozzarella, spinach, tomatoes, onions.

bell peppers, roasted aarlic, romano

#### Vegetarian "Meat"ball Pizza /21

red sauce, oregano, basil, mozzarella, ricotta, gardein meatless meatballs, romano

#### not with red sauce

#### Four Cheese / 19

basil ricotta base, minced garlic, mozzarella, fontina, romano Italian Spicy Sausage & Mushroom / 20

olive oil, minced garlic, smoked mozzarella, romano, and onions, topped with arugula

#### Chicken & Bacon / 20

roasted garlic pesto, fontina, spinach

#### BBQ Chicken / 20

house spicy bbq sauce, red onion, red bell peppers, chicken, smoked mozzarella, romano

#### Mushroom / 20

roasted garlic rosemary ricotta base, herb white wine roasted mushrooms, balsamic onions, fontina, topped with truffle aioli arugula and romano cheese

#### BCBR / 20

buffalo sauce base, chicken, bacon, smoked mozzarella, topped with a ranch drizzle and scallions

#### Chorizo Pizza / 20

olive oil, minced garlic, chorizo, scrambled egg, red bell pepper, fontina, romano, topped with sour cream and, cilantro

### Additional Pizza Toppings

Dairy Free Cheese available to add on any pizza....3.50

lives, onions, pineapple, tomatoes3	
ggplant, mama lil's peppers, mushrooms, bell peppers,	sausage
neatballs, chicken	4
acon, pepperoni, sopressata, capicola, anchovy, proso	iutto,
eaetarian meatballs5	

### kids meals all meals come with cucumber slices

chicken nuggets ...7
pasta with red sauce...6
pasta with butter...5
our own mac & cheese....6.50
grilled cheese....5
hot dog with roll.....6

meant for kids 12 and under

<sup>\*</sup>consuming raw or undercooked meat, fish, shellfish, eggs, or poultry may increase your chance of a food borne illness \*\* can be served gluten free, however, some items may not be celiac safe \*\*



### 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

-WHISKY——

BRIDGE BLOODY white whisky, house-made bloody mix

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

WHITE SAZERAC white whisky, wormwood, bitters, sugar



POMEGRANATE COSMO vodka, pomegranate, orange, simple syrup

SINKER vodka, aperol, lime, simple syrup

LEMON MARTINI vodka, shaken with lemon twists



BEE'S KNEES gin, lemon juice, honey, sage

GRAPEFRUIT GIMLET gin, grapefruit, simple syrup

CLASSIC G & T gin, tonic

- 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

### **FRAPPES**

### **ICE CREAM**

DISH OR CONE Small ..... \$3.95 Large ..... \$4.95

### CAPT. ELI'S ROOT BEER®

OLD FASHION DRAFT ROOT BEER Small ..... \$3.25 Large ..... \$4.25 Floats ..... \$5.95

### FRESH SQUEEZED FRUIT DRINKS

FRESH SQUEEZED LEMONADE RASPBERRY LIME RICKEY ORANGE SPRITZER \$4.25

### **BEVERAGES**

ICED TEA\$2.25	WATER \$2.35
COFFEE/TEA\$2.00	MILK \$1.75
SODA\$2.00/\$2.75	HOT CHOCOLATE\$2.00
30DA \$2.00/\$2./3	CHOCOLATE MILK.\$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 .....\$16-\$20 HATS \$17-\$20 HOODIES \$30-\$35

THREE GREAT LOCATIONS
York, ME • Watertown, MA • Rochester, NH

HOT SAUCES FOR SALE SEE OUR DISPLAY



**DINE-IN OR TAKE-OUT** 

# REAL BURGERS FOR REAL BURGER LOVERS Wild Willy's is all

about taste and choice!

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.

YOUR HOSTS
BOB & SALLY
APPIS
GM MIKE
TUTTLE

CERTIFIED ANGUS BEEF®
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.

765 US Route One • York, Maine 03909

Phone Orders To Go 207-363-9924

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

WWW.WILDWILLYSBURGERS.COM

### 6 OZ. BURGERS

CERTIFIED ANGUS BEEF®	\$8.95
PINELAND FARMS™ NATURAL BEEF	\$9.95
TENDER BISON®	\$10.95

WILLY BURGER® Classic American burger with your choice of American cheese, lettuce, tomato, onion, mustard, ketchup, pickles, and mayo

WICKED GOOD Sauteed onions and mushrooms and Swiss and Cheddar cheeses

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

ROCKY A blend of roasted green and tri-colored peppers, onions and Cheddar cheese

BANDITO Sauteed onions and Cheddar cheese

ROUND UP Sauteed mushrooms and Swiss cheese

ANNIE OAKLEYBleu cheese with lettuce, tomato, and onion

RIO GRANDE Roasted green chilies from New Mexico and Cheddar cheese

 $SMOKEHOUSE \mbox{Seasoned patty, Smokey Cheddar, bacon, mushrooms and A-1 \mbox{ mayo}$ 

CONESTOGA Thousand Island dressing with lettuce, tomato and onion

TATONKA Hickory smoked mayo, American cheese and sauteed onions

BUFFALO BILL Horseradish sauce, Cheddar cheese and mushrooms

CHIPOTLEHouse made Chipotle mayo, Cheddar cheese, and red onion

 $RATTLER\ Pepper\ jack\ cheese, sriracha\ mayo, lettuce, onion, and\ banana\ peppers$ 

STAMPEDE Homemade Chili and Cheddar cheese

### **8** OZ. PRIME BURGER

OUTLAW with sharp Cheddar ......\$10.95 and fresh house-made horse radish sauce

### **SIDES**

"Double-wide" Extra Meat and Cheese ......\$4.25-\$6.25
Bacon .....\$2.20 Cheese ..... 35¢ Jalapeńos ..... 85¢
Lettuce/Tomato ..... 75¢ Salsa ..... 75¢ Banana Peppers.....\$.85
Guacamole ..... \$1.25 Green Chilies ..... \$1.75 Onions & Peppers ... \$.1.00
Sauteed Mushrooms .... \$1.25 All Dressings ... \$.50

#### **BURGER TEMPERATURES**

Medium Rare Red in the middle Medium slightly pink in the middle Medium Well Cooked all the way through (no pink)

Well Done Burnt and Charred

### LIGHTER FARE

SINGLE SHOTAmerican cheese, lettuce, tomato, pickle, thousand island.........\$5.75

**3**OZ. SLIDER American cheese, ketchup, pickle, potato roll......\$5.75

Hot Dog...\$3.95 Mac & Cheese...\$3.95 Grilled Cheese...\$3.95 BLT...\$5.25

### **VEGGIE BURGERS**

CACTUS with lettuce, tomato and mayo......\$8.95 SPICY BLACK BEAN lettuce, tomato, onion and Chipotle mayo \$8.95

### CHICKEN SANDWICHES

GABBY lettuce, tomato, with mayo or honey mustard ......\$8.95 RUSTLER BBQ sauce with Cheddar cheese and red onion ......\$8.95

### HANDCUT FRIES

SMALL .....\$3.85 LARGE .....\$4.85

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

Jalapeńos ..... 85¢ Herb Fries ..... \$1.00 Poutine ..... \$1.50

### HOMEMADE CHILI

CUP .....\$5.45 BOWL .....\$6.45 Three 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.







### Appetizers

#### SEAFOOD CHOWDER\*

Atlantic haddock, shrimp, scallops & native crab meat, in a rich creamy broth

### **LOBSTER-CORN CHOWDER\***

Fresh lobster meat, potatoes & sweet corn in a rich cream broth

### FRENCH ONION SOUP

Rich broth with sweet onions and croutons gratineed with Swiss cheese

### ARTICHOKE DIP

Artichoke hearts, cream cheese, chardonnay and red peppers served with a warm baguette

### **DUBLIN EGG ROLLS**

Filled with shredded corned beef , cabbage, carrot & Irish Cheddar, served with a Guinness mustard sauce

### MUSSELS PROVENÇAL

PEI Mussels in wine with herbs de Provence, garlic & tomatoes with a warm baguette

### COCKTAIL SHRIMP\*

5 Plump gulf shrimp served with House made Cocktail sauce

### **CRAB CAKES**

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

### **ZESTY CHICKEN WINGS**

Sriracha-honey-citrus glaze

### BEER BATTERED ONION RINGS

Served with roasted garlic dip

### 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\*

Romaine, our Caesar dressing, croutons, parmesan cheese and anchovies

### ROASTED BEETS & BLUEBERRIES

Roast sugar beets, fresh blueberries, honey roast nuts ,goat cheese and arugula tossed in our honey balsamic dressing

### CRAB-AVOCADO\*

Ripe avocado topped with Lump Crab Salad, served over greens with sliced tomato

### SIMPLE GREEN SALAD

 $Fresh\ greens,\ grape\ to matoes,\ cucumber,\ carrots\ and\ sunflower\ seeds$ 

Salad Enhancements: Lump Crab Meat, Grilled Shrimp, Grilled Chicken

### Flatbreads &Sandwiches

### CHESAPEAKE BAY

Our signature item with roast garlic oil, chives, Lump Crab, & three cheese blend

### THREE CHEESE\*\*

Provolone, mozzarella, and Parmesan over our tomato basil sauce

### PEPPERONI OR ITALIAN SAUSAGE\*

 $To mato\ sauce\ \&\ imported\ cheeses\ either\ pepperoni\ or\ house\\ made\ sausage$ 

#### MARGHERITA\*

Olive oil, roast garlic, ripe tomatoes, imported cheese and sweet basil with fresh mozzarella

\*\*Gluten Free crust available

This full menu is available upstairs in our ocean-view restaurant or downstairs in our cozy Ship's Cellar Pub!

Menu Subject to change. Thank you!

<sup>\*</sup>Starred items are gluten free or may be prepared gluten free





### Entrees

### HARBORSIDE HADDOCK SANDWICH

Filet of haddock lightly crumbed and grilled, served with melted cheddar cheese and caper mayonnaise on a toasted bulkie roll

#### CRAR ROLL

Lump Crab Meat tossed with our dill dressing & seasonings served

on grilled Brioche roll with chiffonade romaine

### TURKEY WRAP

Moist roast turkey breast, tomato, avocado, cheddar cheese, roast tomato aioli and arugula

### STEAK & CHEESE (CHICKEN MAY BE SUBSTITUTED)

Tender Beef grilled with red & yellow peppers, onions, mushrooms on a toasted roll with melted American cheese

### GOURMET SIRLOIN BURGER

Our 1/2 pound sirloin burger served with tomato and lettuce Impossible Burger available

Additions: Swiss, Cheddar, American, Mushrooms, Grilled Onions, or Bacon

### MAINE LOBSTER\*

11/4 pound steamed

### MEDALLIONS HARBOR INN

 $Pan\ seared\ medallions\ of\ beef\ tenderloin\ with\ sweet\ lump\ crab\ meat\ and\ bearnaise$ 

### 80Z HAND-CUT FILET MIGNON\*

Char-grilled served with our mushroom gravy

### HONEY DIJON BAKED SALMON\*

Pecan panko crust

### **BROILED HADDOCK**

Fresh Atlantic Haddock simply broiled with lemon & wine topped with buttered crumbs

### **BROILED SCALLOPS**

Fresh Native Sea Scallops topped with buttered crumbs and broiled in wine & lemon

### HADDOCK & SHRIMP PICCATA

Linguine aglio olio with spinach

### PARMESAN CRUSTED CHICKEN PESTO

Lightly breaded chicken sautéed and served over shell pasta in a pesto cream with tomatoes confit and fresh mozzarella

### SEAFOOD RAVIOLI

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

### VEGETABLE FRIED RICE

Mushrooms, spinach, carrots, peas, onions, cabbage, bean sprouts and garlic, stir fried with rice egg, 5 spice & hoisin sauce

Additions: Chicken, Shrimp

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







9:00am - 4:00pm

Short Sands Beach, York Beach, Maine



- ◆ Local Food Vendors
- ◆ Juried Crafters
- ♦ Old-Fashioned Market Vendors
- Kidsfest: games, roaming railroad, face painting, , horse-drawn carriage rides, story telling and more
- ◆ Live music from the Don Campbell Band & Friends

Due to COVID-19 some events may be rescheduled or canceled for the 2021 season. Call 207.363,4422 FMI

www.vorkharvestfest.com







### Major Sponsors:



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



### CLIFF HOUSE

MAINE

591 Shore Road, Cape Neddick, ME 03902 207.361.1000



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



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













