

2022-2023 Menu Guide SOUTHERN MAINE REGION



York Farmers' Market

www.gatewayfarmersmarket.com 207.363.4422





2022 - 2023 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
Cape Neddick Lobster Pound-Harborside Restaurant	Cape Neddick	(207) 363-5471
Chapman Cottage	York Harbor	(207) 363-5119
Henry VIII Carvery	Kittery	(207) 451-9882
Jonathan's Ogunquit	Ogunquit	(207) 646-4777
Lobster Cove	York Beach	(207) 351-1100
Lobster In The Rough	York	(207) 363-1285
Sand Dollar Bar & Grille	York Beach	(207) 606-0077
Shearwater at Stage Neck Inn	York Harbor	(207) 363-3850
Stonewall Kitchen Café	York	(207) 351-2719
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
Warren's Lobster House	Kittery	(207) 439-1630
When Pigs Fly Pizzeria	Kittery	(207) 438-7036
Wild Willy's Burgers	York	(207) 363-9924
York Harbor Inn	York Harbor	(207) 363-5119



CRAFTERS' MARKET

Shop quality handmade items and meet the Artisans!

Sundays

July 10 & August 14

10:00 - 4:00

York Region Chamber Visitor Center Lots 1 Stonewall Lane, York, ME FREE Admittance | FREE Parking



For Vendor Information call 207-363-4422

Or visit: <u>www.gatewaytomaine.org</u>

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





Bar Opens at 4:30pm Food from 5:00pm

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



Established and operated by the Lusty family since 1969





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

-SNACKS -

SEAFOOD CHOWDER

Scallops, Haddock, Shrimp & Clams Cup \$9 Bowl \$11

BREADBASKET

Sea Salt Butter \$5

TRUFFLE FRIES

Toscano Cheese & Remoulade \$12

CHARCUTERIE BOARD **

Daily Meat and Cheese Selections and Condiments

CRAB, BACON AND APPLE, **SPRING ROLL**

Crab Cake Stuffing, Bacon, Apple & Ginger Scallion Sauce \$9 each

-SALADS & APPETIZERS -

BLUEBERRY & GARDEN HERBS **

Blueberries. Arcadia Greens. Cucumber & Champagne Vinaigrette Petite \$8 Full \$13

CLASSIC CAESAR **

Housemade Dressing & Croutons Petite \$8 Full \$13

Protein Add On's:

Chicken \$9 Cod \$15 Shrimp \$12 Lobster Salad

Single \$MP Double Portion \$MP

GARLIC SHRIMP **

Garlic. Roasted Tomato. White Wine. Fine Herbs & Garlic Bread \$14

ROCK'S NOSE RAVIOLI

Smoked Oysters, Spinach & Fried Nameko Mushroom Filling, Cream Sauce & Herb Salad \$14

BEEF CARPACCIO*

Paper Thin Tenderloin, Truffle Aioli, Lemon Oil & Parmesan Crisps \$15

- SMALL PLATES -

LOBSTER ROLL

Old Bay, Mayo, Lettuce Chiffonade, Butter Toasted Roll & Fries \$MP

MUSHROOM RISOTTO

Sauteed Mushrooms, Toscano Cheese & Cream \$19

FRIED CLAMS

Tartar Sauce Single Portion \$MP Double Portion \$MP Add: Fries \$3

P.E.I MUSSELS **

Chardonnay, Garlic, Butter & Herbs or Red Coconut Curry, Grilled Baguette \$17

DOCKSIDE BURGER **

House Beef Grind, Warm Brioche Bun, LTO, Fries & Remoulade Sauce \$18 ~Choice of Cheddar or American~ Add: Smoked Bacon \$2.50

· ENTRÉES -

SHRIMP LINGUINI

Garlic, Roasted Tomato, White Wine, Fine Herbs \$29

HARRIS ISLAND HADDOCK

Scallop & Shrimp Stuffing, Lobster Cream Sauce, Roasted Potatoes, Haricot Vert \$31

CITIZEN CIDER SMOKED PORK BELLY *

Citizen Ginger Cider, Smoked Bone-in Pork Belly, Corn on Cob, Acorn Squash \$28

COD FARFELLIO AMALFITANO

Roasted Native Filet, Oversized Red Pepper Bowtie Pasta, Lemon, Garlic and Anchovy Sauce \$27

ROAST STUFFED DUCK

Crispy Half of Duck, Cranberry Corn Bread Stuffing, Haricot Vert, Baby Carrots, Orange Sauce \$MP

DOCKSIDE DRUNKEN LOBSTER*

Lobster, Seared Scallops, Whiskey Cream, Haricot Vert and Roasted Potatoes \$MP

GRILLED LEMON PESTO CHICKEN

Lemon Pesto Sauce, Roasted Cherry Tomatoes & Creamy Risotto \$28

TOMAHAWK BEEF SHORT RIBS *

Pesto Orchietia, Nameko, Root Puree & Red Wine Gastrique \$34

GRILLED RIBEYE STEAK *

Haricot Vert, Potato and Horseradish Cream \$38

WHOLE MAINE LOBSTER *

Simply Steamed ~or~ Scallop & Shrimp Stuffing, Lobster Cream, Corn and Potato \$MP

* Gluten Free ** Gluten 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.

Side

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, bell pepper, red onion, corn, lime, pepper jack cheese - 12.75

Blueberry, Cucumber & Feta Salad

Quinoa, cherry tomato, mint, lemon-balsamic dressing - 12.75

Caesar Salad*

House made dressing & croutons - 11

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

ı 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.





BAGELS

Available by the dozen or half-dozen.

Asiago Multi Grain
Cinnamon Raisin Onion
Everything Plain
Focaccia Unicorn Poppy
French Toast Salt
Garlic Sesame
Gluten Free Spinach
Jalapeno Cheddar Wild Berry

CREAM CHEESE & SPREADS

Available by the half pound. Seasonal spreads also available.

Cream Cheese

Plain Honey Graham
Chive & Pimento
Bacon & Chive Jalapeño
Veggie Scasonal Flavors

Spreads

Garlic Cucumber

Butter

Apple Butter Peanut Butter Strawberry

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
- Bagel, Egg & Cheese

#2

- Bagel, Egg & Bacon
- #4 Bagel, Egg, Bacon & Cheese
- #5 Bagel, Egg, Sausage & Cheese (horing)
- #6 Bagel Omelet, Pepper, Onion & Cheese
- Bagel, Egg, Ham & Cheese
- 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,

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,

HAM: Virginia baked ham, sliced thin, spread with honey mustard, topped with lettuce, tomato and Swiss cheese. (Horing)

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.





COFFEE & TEA

ced Tea Coffee

Café Latte Herbal Tea

Red Eye

Cold Brew Ice Coffee

Espresso

We have a variety of flavor shots

DRINKS

Bottled Water Chocolate Milk

> Frozen Dirty Chai rozen Drinks:

Fruit Smoothies Milky Way

Mocha

PASTRIES & GOODIES

Donuts Muffins

Cinnamon Rolls Cookies

CATERING

The Bagel Basket will cater your next breakfast or drop "offs." We also have great breakfast and budget ranging from \$3.00 pp. to \$25.00 pp. lunch sandwich platters that you can pick up

If you don't see it on our regular menu it

CONTACT & MORE INFO

We also have online ordering!

e-mail: Bagelbasketyork@gmail.com

address: 280 York Street, York, Maine 03909

bagelbasketyorkmaine.com

 ${f fb}: {f facebook.com/BagelBasketCafeandCoffeehouse}$

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GIFT CARDS AVAILABLE

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

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



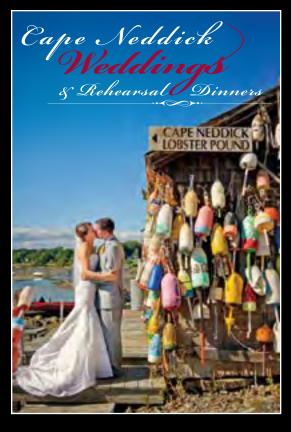
SINCE 1994 /

207-363-1244

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



NEW ENGLAND COFFEE









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
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OUTSIDE DECK · COCKTAIL LOUNGE · FREE PARKING

Away from the crowd overlooking Cape Neddick Harbor

WEDDING RECEPTIONS • REHEARSAL DINNERS • FAMILY CELEBRATIONS • CORPORATE EVENTS



-STARTERS -

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 -----

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

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

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

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

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

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.











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 shrimpavocado-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*

Tomato, 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*

 $\label{lem:constraint} Crisp\ fried\ chicken\ wings,\ ginger-tamari-lemon\ grass-honey-\ sweet\ chili\ sauce\ glaze,\ cilantro$

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 cream

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









EXTRA TOPPINGS

0
Roasted Red Peppers \$.75
Avocado \$1.50
Bacon \$1.75
Fresh Horseradish \$1.00
Horseradish Sauce \$1.00
Extra Salad Dressing\$1.25
American, Swiss, Cheddar,
Blue Cheese \$1.25
Boursin-style Cheese\$1.50

BEVERAGES

\$2.00	\$1.75	\$2.00	\$2.00	\$3.00	\$2.75	\$1.50
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SIDES

Homemade Herbed Potato Salad \$3	\$3.50
Homemade Coleslaw	\$3.50
Homemade Chickpea Salad \$3	\$3.50
Rich Au Jus	\$1.00
Béarnaise Sauce	\$1.50
Mushroom or Turkey Gravy \$	\$1.00
Potato Chips \$7	\$1.75
Potato Chips Deep River ®	

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

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

HENRY VIII

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 / ТАКЕ-ОСТ Phone: 207.451.9882 Fax: 207.451.9883

* MENU SUBJECT TO CHANGE *



HAND-CARVED ROAST BEEF SANDWICHES



	add lettuce, tomato, extra portion of roast beef and a side of au jus
\$2.95	"Crown It"
\$11.50	Suffolk
\$11.50	Queen Anne Warm roast beef with lettuce, tomato, blue cheese dressing with red onion and blue cheese crumbles
\$10.75	Earl of Béarnaise Warm roast beef with Béarnaise sauce
. \$10.75 ^{ravy}	Court Jester Warm roast beef with our exclusive mushroom, onion, thyme and sherry wine gravy on a roll
\$10.75	Regent Chilled roast beef with Boursin cheese, roasted red peppers, mixed greens and mayonnaise
\$9.50	Serf Warm roast beef on an herbed-buttered bun
\$10.50	Dragonslayer Chilled roast beef loaded with fresh horseradish. Not for the timid!
	Warm roast beef topped with Henry's own tangy BBQ sauce garnished with red onion and pickles
\$10.75	Tudor Rose
\$10.75	Tower of London
0.00	Warm roast beef served with a rich au jus
# 10 Fig.	Warm roast beef topped with our own horseradish-sour cream sauce
\$10.50	Henry VIII.
	- served on a toasted herb-buttered bun -

	KIDS
\$15.50	Six Wives
\$14.50	Hampton \$14.50 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
\$14.50	ed salad with tomatoes,
	SALADS



\$4.00 \$4.75

Toasted Roll with 2 slices American CheeseToasted Roll with Ham or Turkey & American Cheese.



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



Fitzroy \$10.75 Chilled turkey, avocado, bacon, lettuce, tomato and ranch dressing	Chille
s rkey with pine nut pesto, tomato, lettuce, red onion and Boursin cheese	Duch Chille
Vicar \$9.75 Chilled turkey with Russian dressing, coleslaw and mixed greens	Vicar Chilled
Wolsey\$9.50 Vegetarian wrap with lettuce, tomato, coleslaw, red onion, avocado, cucumber, roasted red peppers with a splash of vinaigrette	Wolsey. Vegetaria roasted re
Boar Hunter \$10.50 Smoked ham with lettuce, tomato, Swiss cheese and spicy whole-grain horseradish-mustard	Boar Smok horse
Thomas More \$10.50 \$10.50 Chilled roast beef, lettuce, tomato, red onion and horseradish mayonnaise	Thon Chille
Windsor \$10.50 Chilled roast beef, roasted bell peppers, lettuce, tomato and cucumber with Caesar salad dressing	Wind Chille with C
WRAPS	
Add extra meat to any sandwich or salad and make it a #1.95	Add e "Tall"
Cromwell \$11.75 Warm sliced applewood smoked ham with Brie, balsamic onions and whole-grain mustard	Cron Warm whole
Buckingham \$9.75 Applewood smoked ham, two slices of Swiss cheese, mayonnaise and whole-grain horseradish-mustard	Buck Apple whole
Jane Seymour \$10.75 Smoked ham with Boursin cheese, tomato, cheddar and cucumbers	Jane Smok
Great Harry \$9.75 Sliced cool pork with pickles, lettuce, tomato and horseradish-mayonnaise	Grea : Slicea
Duke of Pork \$9.75 Slow-roasted loin of warm pork with light gravy and applesauce	Slow-
with lettuce, tomato and mayonnaise	Slicea
fashioned way with warm turkey, turkey gravy and cranberry sauce	Squire The old-
urkey breast, bacon, pine nut pesto mayonnaise, lettuce and house shutney	Chille Chille tomat
lor key breast with avocado, bacon, lettuce, balsamic onion relish and se on a toasted garlic-buttered roll	Chan Chille mayor





Tickets at jonathansogunquit.com or call: 207-646-477





HOUSE ITALIAN VINAIGRETTE

CHEF VEGETABLES / ONION CRISPS

JAEGER SCHNITZEL

MASHED POTATO / CHEF VEGETABLES

FILET MIGNON.

JONATHAN'S OGUNQUIT

DINNER

Soups & Salads LOBSTER BISQUE CREAM/SHERRY/LOBSTER SEAFOOD CHOWDER HADDOCK/SHRIMP/SCALLOPS/CREAM/POTATO/BACON FRENCH ONION SOUP CARAMELIZED ONIONS/BEEF BROTH/CROUTONS/SWISS CHEESE

JONATHAN'S GARDEN SALAD.

CLASSIC CAESAR SALAD.

GREENS/CUCUMBER/RED ONION/CARROT/RADISH/TOMATO/

JONATHAN'S DEMI GARDEN SALAD.....GREENS/CUCUMBER/RED ONION/CARROT/RADISH/TOMATO/HOUSE ITALIAN VINAIGRETTE

ROMAINE / CAESAR DRESSING / ANCHOVIES / PARMESAN

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28.5

MKT

12.

Starters ASSIC SHRIMP COCKTAI ILLED SHRIMP / COCKTAIL SAUCE / LEMON AKED ARTICHOKE HEARTS.. 13.5 ARINATED ARTICHOKES/VERMONT CHEDDAR CHEESE/SOUR CREAM AKED BOURSIN STUFFED MUSHROOMS.... 13.5 TTON MUSHROOMS / BOURSIN CHEESE RIED SCALLOPS 18 AINE SCALLOPS / CHIPOTLE RANCH UFFALO CHICKEN STRIPS. USE BUFFALO SAUCE / BLUE CHEESE DRESSING / CELERY / CARROT STICK ACON BLUE CHEESE MUSSELS ESH MUSSELS / ONIONS / WHITE WINE / CREAM / BACON / BLUE CHEESE RESH LOCAL OYSTERS... HILE THEY LAST / COCKTAIL SAUCE / LEMON / HORSERADISH / 4 OYSTERS ADDITIONAL OYSTERS +3/EACH

Entrees

CARAMELIZED ATLANTIC SALMON FILET* TRIPLE SEC & ORANGE JUICE / SUGAR & DILL / LEMON BEURRE BLANC / BALSAMIC ESSENCE / TOASTED ALMONDS / MASHED POTATO / CHEF VEGETABLES	35.5
SEAFOOD STUFFED NORTH ATLANTIC HADDOCK BAY SCALLOP & GULF OF MAINE SHRIMP STUFFING / GARLIC / WHITE WINE / LEMON BEURRE BLANC / MASHED POTATO / CHEF VEGETABLES	35.5
MAINE SEAFOOD PASTA CLAMS/SHRIMP/LOBSTER/WHITEWINE/GARLIC/BUTTER/TOMATO/ HERBS/LINGUINI FINI / ROMANO CHEESE	45
BAKED GULF OF MAINE SCALLOPS LARGE DIVER SCALLOPS / BUTTERED CRACKER CRUMBS / HERBS / WHITE WINE / MASHED POTATO / CHEF VEGETABLES	38
SHRIMP SCAMPI. SHRIMP/WHITE WINE / GARLIC / BUTTER / TOMATO / HERBS / LEMON JUICE / LINGUINI FINI / ROMANO CHEESE	36
SHEPHERD'S PIE JONATHAN'S OWN GRASS FED HOME RAISED SOUTH BERWICK BEEF/ VERMONT WHITE CHEDDAR / CHEF VEGETABLES / CHEF POTATO	29.5
CHICKEN MARSALA DUSTED IN FLOUR / SAUTÉED IN MARSALA WINE / MUSHROOMS / ONIONS / OVER PASTA	28.5
BREADED CHICKEN CUTLETS/CAPERS/LEMON BEURRE BLANC/ MASHED POTATO/CHEF VEGETABLES	28.5
STEAK DIANE BLACK ANGUS BEEF TENDERLOIN MEDALLIONS/WILD MUSHROOMS/ GARLIC/SHALLOTS/BRANDY/CREAM/DIJON/DEMI-GLACE/MASHED POTATO/	MKT





BUCK A SHUCK PROMOTION ONLY VALID IN OUR LOUNGE. REGULAR MENU PRICES PREVAIL FOR DINING ROOMS.



SAMPLE MENU. PRICES & MENU ITEMS ARE SUBJECT TO CHANGE.

WILD MUSHROOM PAPPARDELLE 29.
WILD MUSHROOM MEDLEY/MUSHROOM BROTH/GARLIC/SAGE/TRUFFLE OIL/MANCHEGO CHEESI

7 OZ. FILET / MASHED POTATO / CHEF VEGETABLES / CHOICE OF HOMEMADE STEAK SAUCE

BREADED PORK TENDERLOIN CUTLET / LEMON & MUSHROOM DEMI-GLACE /

LOBSTER IN THE ROUGH

1000 US ROUTE ONE YORK, MAINE



LIVE MUSIC

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



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





FIRE PITS

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 THE ROUGH

1000 US Route 1 York, ME 03909

STARTERS

Onion Rings Mozzarella Sticks French Fries Chicken Tenders

bbq 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

S21.99 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

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, piano bar 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, oyster **Nachos** ... lettuce, cheese, salsa, spicy sour cream. 16 - add chicken \$4, pork \$3, blk bean \$2 crackers cup 6.5 / bowl 10 Chicken Wings ... your choice: buffalo, cajun, sweet chili, Mozzarella Sticks ... served with house marinara lemon pepper, or honey mustard 15 **Brussel Sprouts** ... crispy brussels, pomegranate Grown Up Grilled Cheese ... pesto, swiss, Vermont molasses, pistachio dukka 11 cheddar, homemade tomato bisque 14 Hummus Plate ... roasted garlic chickpea dip, fresh Weekly Shellfish ... ask about our weekly shellfish on 9 vegetables, warm flatbread special. **MP** - add falafel +\$4 **GREENS & MORE Caesar** ... romaine, lemon garlic caesar, croutons, parmesan **Slab** ... iceberg lettuce, bleu cheese crumbles, tomatoes, bacon 12 lardons, blue cheese dressing 14 **Lobster Cobb** ... fresh lobster meat, sliced egg, red onion, **Greek** ... cucumber, grape tomato, bell peppers, feta cheese, 14 onion, olive, red wine vinaigrette tomatoes, bacon, avocado, citrus vinaigrette dressing 26 HAND CRAFTED BURGERS Classic Burger ... with lettuce, tomato and onion - add cheese \$1.5, add bacon \$3 14 **Firehouse** Burger ... pickled jalapenos, spicy aioli, pepper jack cheese, house hot sauce 16 Hula Burger ... beef patty, pulled pork, ham, grilled **Buck Burger** ... double patty, bacon, american, cheddar, 17.5 pineapple, Huli-Huli sauce roasted chili, caramelized onion, Buck Sauce 18 Mushroom Bleu Burger ... swiss, sautéed mushrooms, Falafel Burger ... homemade falafel patty, tzatziki, bleu cheese crumbles 15.5 lettuce, tomato, onion 14 - add feta \$1.5, add avocado \$2 WOOD FIRED PIZZAS Margherita ... fresh mozzarella, San Marzano tomato **The Aloha** ... fresh pineapple, local ham from North sauce, basil 14 Country Smoke House 16 Chicken Bacon Ranch ... roasted chicken, bacon, house Jalapeno Sausage ... pickled jalapenos, house made sausage using pork from Maine Family Farms ranch sauce, mozzarella, scallions 17 16 Pepperoni Pizza ... our cheese pizza with pepperoni SANDWICHES Blackened Ahi Tuna Sandwich ... seared tuna, **Lobster Roll** ... served with chilled lobster salad or grilled pineapple, avocado, garlic aioli, sourdough 19 warmed in brown butter mkt **Pulled Pork** ... slow roasted pork, crunchy bacon, cheddar, Fried Haddock Sandwich ... Atlantic haddock, house-made maple jalapeño BBQ sauce 14 lettuce, tomato, tartar sauce 16 Buffalo Chicken Sandwich ... fried buffalo chicken, Grilled Chicken Sandwich ... with lettuce, tomato, bleu cheese dressing, lettuce 14 15 onion - add cheese \$1.5, add bacon \$3 **BLT** ... bacon, lettuce, tomato 14 add chicken \$7, add lobster salad MKT MAINS Maine Lobster Ravioli ... ricotta ravioli, Maine Mac 'n Cheese ... cavatappi pasta, cheddar, toasted Lobster, roasted garlic butter, lemon, caper, herb breadcrumbs crumbs 19 - add bacon \$4, add chicken \$7, buffalo chicken 34 \$8, lobster MKT Fish and Chips ... panko coated, fried Atlantic Haddock, Gulf of Maine Salmon ... ginger lemon miso glaze, house tartar with fries pork fried rice, pickled baby boy chow, sesame, scallions 28 Local Roasted Chicken ... Maine Family Farms 1/2 Grilled NY Strip Steak ... Natural Black Angus chicken roasted with fennel & coriander rub served w/ a small New York strip steak, chimichurri, with crispy fries and slab salad, hummus, pita, pickled veggies.

summer vegetables

31

House Baked Bread | 4 with whipped herb butter

Small Plates

Malt Vinegar Cashews | 6 Candied Pecans | 6 Salt Roasted Walnuts | 6 **Enjoy all Three | 15**

Baba Ghanoush | 10 tomato, caramelized onion, sumac, tahini, cucumbers, celery, carrots, toasted naan

Sweet Heat Wings | 13 house sweet heat sauce, celery & carrots, lemon ranch dip

Short Rib Egg Rolls | 11 cabot cheddar, sweet soy, horseradish cream

Onion Rings | 9 chipotle IPA aioli

Fried Cauliflower | 13 za'atar salt, mint-basil aioli

Buttermilk Battered Lobster | 21 garlic lemon pepper butter & cocktail sauce

Red Curry PEI Mussels | 17 coconut milk, ginger, garlic, thai red curry, grilled bread

Raw Bar

Shrimp Cocktail | 16 cocktail, horseradish

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

Little Neck Clams - half dz. 18 | dz. 30 cocktail, mignonette, hot sauce

Tuna Poke | 22 pickled onions, avocado puree, seaweed salad, toasted sesame, wontons, edamame, greens, jasmine rice, ponzu

SHEARWATER RESTAURANT

Executive Chef - Corey Nachampassak Executive Sous Chef - Nathan Godfrey Sous Chef - Dwayne Tate

'Maines'

Brick Chicken Fricassee | 27 english peas, spinach, roasted potato, pea tendrils, mushrooms, herb cream sauce

Honey Glazed Scallops | 35

black garlic & cauliflower puree, spinach, carrot, asparagus, jasmine rice, honey bacon glaze

Salmon with Ouzo Cream | 27
pan roasted fennel, spinach, sun dried tomatoes, preserved lemon cous
cous, olive tapenade

Fettuccine & Herbs | 23 scallion, chive, basil, diced tomato, caramelized onion, lemon, parmagiano, grilled bread

Prime Sirloin | 47

creole sauce, roasted carrots, onions, asparagus, mashed potatoes

Lobster Tails | MKT

carrots, asparagus, scallion, cremini, caviar butter, roasted baby potatoes

Bouillabaisse | 37

saffron lobster cream, little neck clams, mussels, shrimp, salmon, haddock, scallops, potato, rouille, grilled bread

Panko Crusted Haddock | 27

horseradish rub, white wine herb sauce, mashed potatoes, asparagus, fried onions, sundried tomato

Haddock Fish n' Chips | 23 IPA batter, french fries, coleslaw, tartar sauce add brioche bun with lettuce and tomato | +2

Add Lobster Tail to 'Maines' | MKT

Please inform your server of any allergies or dietary needs prior to ordering.

While we use our utmost vigilance while accommodating these requests- all of our products are prepared in an environment where items containing gluten, dairy, shellfish, peanuts and other known allergens are also being prepared.

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.

Menus are subject to change at any time. We modify our menu based on product seasonality and availability so please visit our website for the most current menu options.

Protein Add Ons:

| chicken +9 | shrimp +11 | salmon +13 | | scallops +17 | lobster salad +MKT |

Soup & Salad

Maine Clam Chowder | 11 potato, chopped bacon, herbs, cream

Soup du Jour | 9

Strawberry Feta Salad | 13 house blend lettuce, satsuma poppy dressing, roasted cippolini onion, candied pecans

Spring Harvest Salad | 13 house blend lettuce, honey herb vinaigrette, sundried tomato, english peas, carrots, cucumber, beet pickled onions, roasted walnuts

Sandwiches

Sandwiches are served with french fries & a pickle unless otherwise noted.

Substitute:

sweet potato fries or onion rings | +4 side of vegetable | +4

The Smoky Gallows Burger | 18 Ground Wagyu beef, chipotle IPA aioli, fried onion strings, smoked sharp cheddar, lettuce & tomato on a brioche bun

Maine Corned Beef Reuben | 17 house bacon sauerkraut, gruyere, 3000 island dressing, thick cut pumpernickel rye

Jumbo Lobster Roll MKT butter toasted brioche roll, shredded greens, old bay mayo

Chicken Sando | 17 pesto, tomato, mozzarella, greens, brioche bun

Garden Vegetable Wrap | 16 greens, baba ghanoush, roasted cippolini onions, cucumber, tomato, pea tendrils, feta, mint-basil aioli; served with a side of berries



STAGE NECK

8 Stage Neck Rd. York Harbor, Maine 03911 207.363.9100

www.stageneckinn.com/eat-drink



STONEWALL KITCHEN

CAFE LUNCH MENU



Scan to view our full menu online!



Check out some of our favorite menu items:

313
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d
\$3
15
\$3

Served on a flour wrap.

Cailland & Tarata

	1	ne I	200c	tan	ack
_obster	Roll				

TI I GILLSI

A Maine classic prepared in the traditional fashion: fresh local lobster meat lightly tossed in mayonnaise with finely chopped celery. Served with Bibb lettuce on a buttered, grilled New England hot dog roll alongside housemade Maine potato chips and a dill pickle spear.

Lobster Cobb Salad MP

Chopped romaine topped with cherry tomatoes, sliced avocado, cherrywood-smoked bacon, fresh local lobster meat, a hard-boiled egg, scallions and crumbled blue cheese. Served with our Lemon & Avocado Oil Vinaigrette on the side.

Eat Your Greens

The Nat-Kat Salad \$16

Romaine lettuce topped with grilled hormone- and antibiotic-free chicken, avocado, cucumbers, shredded Cheddar cheese, candied pecans, a hard-boiled egg and scallions. Served with our Lemon & Avocado Oil Vinaigrette on the side.

For our current hours of operation, please visit our website at STONEWALLKITCHEN.COM

2 Stonewall Lane | York, Maine | 207-351-2719

*Consuming raw or undercooked foods such as meats, poultry, shellfish, seafood and eggs may increase your risk of foodborne illness. Please notify the server when ordering if you have a food allergy. While we clean and sterilize our food prep equipment, we prepare menu items on shared equipment and are not an allergy-free facility. Café menu items, prices and hours of operation are subject to change. Spring/Summer 2022.









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 87 Seafood Chowder 9/	_
Bacon Wrapped ScallopsFresh scallops, smoked bacon, maple-shallot gla:	
Garlic Bread	. 7
Artichoke Dip Artichoke hearts, spinach, garlic herb cheese, crispy lavash bread	13
Roasted Butternut Squash Herb roasted butternut squash, brussel sproutered onion, bacon, Vermont goat cheese, honeymustard apple glaze	
P.E.I. Mussels Lemon butter, white wine, garlic, tomatoes	16
Bruschetta	13
Fried Calamari Fried Clam Strips Fried Whole Clams Onion Rings	13 20
Greens, dried cranberries, strawberries, blueberries, toasted almonds, lemon poppy seed dressing	14
Cranberry Walnut Salad	14
Caesar Salad	14 13

TAKE-OUT WINDOW

Sundaes • Shakes • Cones Featuring Shaker Pond Ice Cream

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

Scallops • Calamari • Shrimp Clam Strips • Whole Clams Haddock

SANDWICHES

Chicken Caesar Wrap	_
Fried Clam Roll	7
Lobster RollMarket Pri Maine lobster, celery, mayo, lettuce	Cé
Fried Clam Strip Roll	3
Cowboy Burger1 ½ lb Black Angus burger, cheddar, onion rings, homemade BBQ sauce, lettuce, tomato	6
Surf Burger	4
Salmon Sandwich	7
Swordfish Sandwich	_
Fried Haddock Sandwich	6
Fried Chicken Sandwich	

HAND BREADED AND FRIED

Whole Belly Clams	35
Clam Strips	22
Haddock and Chips	22
Fried Shrimp	21
Captains Platter	37
Fried Combo	29

ENTREES

Boiled Lobster Market I 1 1/4 lb Maine Lobster	²rice
Cioppino	25
Lobster Ravioli	31
Cutler Cove Salmon	27
Broiled Haddock Lemon butter, white wine, sherried bread crumb	
Pan Seared ScallopsFresh pan seared scallops, pork lardons, bourbo	30 on
Shrimp Scampi	25 ,
Tortellini Alfredo	21
New York Strip Steak Grilled NY strip steak	31
Two Way Broiled Combo	29
P.E.I. Mussels Lemon butter, white wine, garlic, tomatoes, linguini	21
Baked Stuffed Haddock Haddock filet, seafood stuffing, hollandaise	27
Roasted Veggie Ravioli	



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, CHEESE, 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
♦ HOMEMADE QUICHE WITH TOAST AND HOUSE POTATOES	\$6.99
SPINACH, MUSHROOM, AND CHEESE	
BROCCOLI, HAM, AND CHEESE	
■ 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 SPECIALS

♣ CARL'S HARBOR			\$0.08
THREE PANCAKES OR TEXAS FI			ф9.90
	AM ON ENGLISH MUFFIN HA	ALVES TOPPED WITH HOLLANDAISE SAUC	
	HAM ON ENGLISH MUFFIN	HALVES WITH SAUSAGE TOPPED WITH	\$8.29
	HAM, PEPPERS, AND ONION	N TOPPED WITH CHEDDAR CHEESE SAUC	
NANCY'S FAVORITE Two eggs on a bed of cor		ITH TOAST	\$8.59
		OR ENGLISH MUFFIN, HOUSE POTATOES	\$9.10
		hollindaise sauce. Served with to	
STEAK AND EGGS 80z flat iron steak, two e		DUSE POTATOES	\$16.29
TRAVIS' WALK THREE PANCAKES OR FRENCH		YLE,TOAST	\$11.49
	BEVERA	AGES	
COFFEE		AGES TEA	\$2.00
COFFEE	\$2.50		•
	\$2.50 \$1.69 / 2.99	TEA	\$1.69 / 2.99

MAINELY LIBATIONS (21 OR OVER)

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

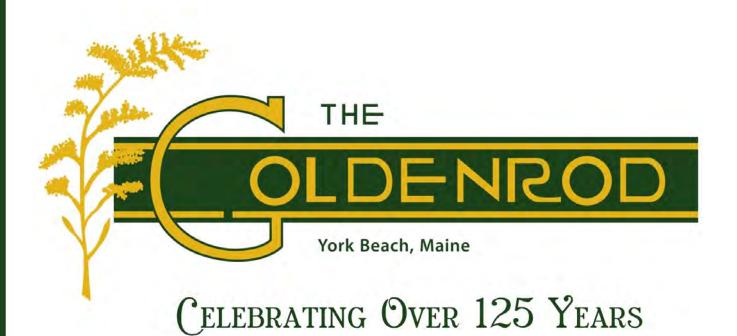
M.C.'s GUNNER \$6 Jameson, Kahlua, Irish Cream, Coffee. PROSSECO MIMOSA \$9 Prosseco, O.J., Orange slice.

SCREW DRIVER \$9 Titos Vodka, O.J., Orange slice.

MULLIGANS GUNNER\$6 IRISH CREAM, COFFEE.

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

182 STATE RD KITTERY ME



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 www.thegoldenrod.com

SOUPS

NEW ENGLAND CLAM CHOWDER	CLUB SANDWICHES *TUNA FISH SALAD, sliced egg, tomato,
tomato, sweet pixeles, potato chips	* * * with 3 s
ROAST BEEF on a bun with cole slaw, potato chips, and dill slice	FEATURE LUNCHEONS ps, and dill slice
WILLED CHICKEN SANDWICH WILL returner and tomato on a but with cole slaw, potato chips, and dill slice	with cole slaw, potato chips, and dill slice
law, and dill sli, d boiled egg ese and sauerkı grilled rye, dill fresh Maine lo	in pot
SANDW GRILLED C	SANDWICHES SANDWICHES GRILLED OR PLAIN
*Roast Beef	*Cranberry Walnut Chicken Salad
#Turkey Salad	*Davoin, Lettuce, and *Deviled Egg *Deviled Egg and Ba Fried Egg and Ba Fried Egg and Baco
Cheese and Iomato8.30 Cheese and Bacon8.75 *Made with lettuce SIDE OI	8.50 Western 8.50 Western 8.75 Eastern 9.90 *Made with lettuce and mayonnaise SIDE ORDERS
Garden Salad 7.55 Cottage Cheese and Fruit 4.25 WAFFLES AND G	7.55 Potato Salad. 4.25 Cole Slaw 3.85 Kraft Macaroni & Cheese. 6.75 WAFFLES AND GRIDDLE CAKES
EG	EGGS with Bacon or Ham9.40
7.75	*Ham, Bacon or Sausage Omelette with cheese 10.85 *Vegetarian Omelette

OUR SPECIALITIES

MACINE CANDA	Cup 6.50 Bowl 7.90	SUNDAE
B SANDWICHES	ICHES	ng
		BANANA SPLIT
12.65 to *CR 12.70 b	tomato, lettuce, sweet pickles, potato chips	FUDGE SPLIT9.30 Three Scoops of Chocolate Ice Cream with Banana, Hot Fudge, Chocolate Sprinkles, and Whipped Cream
*RO 13.40 s' made with 3 slices	*ROAST BEEF, bacon, lettuce, tomato, ato chips 13.40 sweet pickles, potato chips 13.40 *All club sandwiches made with 3 slices of toast and mayonmaise	LARGE BANANA SPLIT. 1045 BROWNIE with Ice Cream and Hot Fudge8.95 FRESH RAKED DIF 7 15
FEATURE LUNCHEONS	HEONS	PIE à la mode7.95
	13.60	ICE CREAM SODAS, FRAPPES, FLOATS, AND SMOOTHIES740
to chips and dil	ESEBURGER on a bun with potato chips and dill slice	SOFT SERVE
o, and dull slice ind dill slice	crous potato salad, lettuce, tomato, and dill slice	KIDDIE3.10with Flavor Burst 3.80 REGULAR4.25with Flavor Burst 4.95
ned egg nd sauerkraut .	ettuce with tomato and hard bolled egg	LARGE5.40with Flavor Burst 6.10 SUINDA F. 6.55 with Flavor Burst 7.35
led rye, dill slice th Maine lobster	sse, onions, special sauce on grilled rye, dill slice, and potato chips	or Burst
sweet pickles	18.00	SPECIALTY DRINKS MATTER ED ADDES 7 700
SANDWICHES		ROOT BEER FLOATS 7.40 SHERBET FREEZE 7.40
11.35 *Cre	*Cranberry Walnut Chicken Salad11.20	FRUIT SLUSH
	Spicy Black Bean Burger	FRESH LIME RICKEY
. 6.80 Per 10.70 *Ba	Peanut Butter and Jelly	GES
10.70 *De 11.05 *De	*Deviled Egg	Hot Coffee, Tea, Chocolate, Decaf3.35
10.70 Fri 10.70 Fri	Fried Egg 8.05 Fried Egg and Bacon 9.50	
	Fried Egg and Ham9.50	
ttuce ar	Eastern 2.30 Eastern 9.90 Id mayomaise	Apple, or Cranberry Juicesmall 3.95 Large 4.40 Coca Cola, Diet Coke, Sprite, Gingerale, Root Beer, Orange Diet Lemonade Pruit Dunch
SIDE ORDERS	RS	
	- : :	MEMADE PREMIUM EAM AND SHERBETS
AND GRII	4.35 NTAIL MAGGIODIO & CHEESE	Kiddie 4.85 Small 5.85 Large 6.85
EGGS		OLDFNKOD®
	*Ham, Bacon or Sausage Omelette with cheese 10.85 *Vegetarian Omelette	Please visit us at www.TheGoldenrod.com
9.10		



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* Kids meals \$8 and under

* Private Events

* Open Daily at 11:30, Year Round

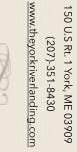
YORK

RIVER

LANDING



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



SAMPLE LUNCH

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

BEER BATTERED HADDOCK lettuce, tomato, tarter

MAINE LOBSTER ROLL

grilled citrus & tarragon aioli, plain mayo, or warm butter

LANDING MUSSELS

caramelized onion, garlic, bacon, white wine, cream, grilled bread

YRL HOUSE SALAD

sunflower seeds, shaved red onion, feta, tomatoes roasted shallot vinaigrette

FISH TACO TRIO

breaded haddock, coleslaw, pico de gallo, sriracha

FARMER'S STIR FRY

broccoli, carrots, celery, jasmine rice, ginger soy sauce

See website for full menu

SAMPLE DINNER

BUTTERMILK CHICKEN

mashed potatoes, country gravy, buttermilk biscuit. seasonal vegetable

BEER BATTERED FISH & CHIPS fries, coleslaw

CRAB STUFFED HADDOCK

Maine crab, parmesan crumble, red bliss mashed potatoes, seasonal vegetable

FILET MIGNOT AU POIVRE

house au poivre, mashed potatoes, seasonal vegetable

YRL STEAK TIPS

our house steakhouse style marinade

PRIME RIB

au jus, horseradish cream sauce

COBB SALAD

tomato, avacado, gorgonzola, red onion, apple romaine hearts, egg, applewood bacon, grape cider vinaigrette



— STARTERS & SHARED PLATES —

Fried Pickle Chips 9

Served with chipotle aioli

Truffle Fries 11

Served with parmesan cheese, truffle sauce, herbs

Hummus Plate 10

Traditional hummus, assorted olives, cucumbers, pita

Chicken Wings 16

Served with carrots, celery, blue cheese dressing Choice of buffalo, BBQ or garlic parmesan sauce

Oysters 21

6 oysters with cocktail sauce and lemon

Cornmeal-Coated Calamari 14

Served with artichokes, roasted red pepper, lemon aioli

Nachos 14

Tortilla chips, Cabot cheddar, black beans, salsa verde, tomatoes, pickled jalapeño, cilantro, cumin sour cream

Add Grilled Chicken 5 Add Smoked Beef Brisket 7

Maine Mussels 19

Allagash beer, bacon, caramelized onion, fresh lemon

Chicken Tenders 16

Served with carrots, celery, blue cheese dressing Choice of buffalo, BBQ or garlic parmesan sauce

— SOUPS & SALADS —

New England Clam Chowder 9

The 8 Beach Street 10

Baby greens, tomatoes, cucumbers, red onion, croutons, with choice of maple balsamic vinaigrette or creamy crab dressing

Maine Cobb Salad 14

Mixed greens, local bacon crumbles, hard cooked egg, avocado, pickled red onions, cheddar cheese, bleu cheese crumbles, cherry tomatoes

Soup du Jour 8

Caesar 12

Hand-torn romaine lettuce, croutons, asiago cheese, classic Caesar dressing

– ADD TO SALADS —

Grilled Chicken \$7
Salmon \$9
Beef Tips \$11

(207) 363-1333



BURGERS & SANDWICHES

Lobster Roll MP

Fresh-picked Maine lobster with mayo or hot butter

Steak Sandwich 18

Smoked beef brisket, dijon mustard, rosemary balsamic onions, cheddar cheese, wheat bread

BLT 13

Applewood smoked bacon, lettuce, tomato, toasted wheat bread

Add avocado \$2 Add lobster MP

Haddock Reuben 18

Fried haddock, coleslaw, Swiss cheese, Thousand Island dressing, marble rye bread

Hummus Wrap 13

Traditional hummus, roasted red peppers, lettuce, tomato, red onion, artichoke hearts, olives, lemon aioli

Create Your Own Burger

Served with lettuce, tomato, red onion on a toasted brioche roll, with choice of fries or coleslaw

Sub demi mixed green salad \$1 Sub demi Caesar salad \$2

— CHOOSE —

⅓ lb Bluff Blend burger 16 House-made veggie burger 13 Grilled or fried chicken breast 13

— ADD —

Cheddar, Swiss, American, or blue cheese \$1 each

Pickeled jalapenos, caramelized onions, roasted red pepper, chipotle aioli, BBQ sauce \$1 each

Bacon, avocado \$2.50 each

CASUAL FARE

Shrimp Scampi 28

Fresh bucatini with garlic, chardonnay, sweet butter, lemon, parsley crushed red pepper, grape tomatoes, parmesan cheese

Lobster Ravioli 33

Alfredo sauce, Boursin cheese, cherry tomato, fresh basil, lobster claw

New England Haddock Fish Fry 24

House fries, classic coleslaw, remoulade sauce

Marinated Grilled Beef Tips 28

Yukon Gold mashed potatoes, sautéed seasonal vegetables

Mushroom Linguine 23

Chef's blend assorted mushrooms, shallots, marinated tomatoes, baby chard, roasted garlic, fresh basil, mozzarella

Buttermilk Fried Chicken 23

Panko-crusted chicken breast, Yukon Gold mashed potatoes, seasonal vegetables, country gravy

Grilled Salmon 29

Spinach tomato risotto, seasonal vegetables

8oz Filet 38

Yukon Gold mashed potatoes, seasonal vegetables

HOURS

Pub: Sun-Thurs from 11:30am-9pm | Fri & Sat from 11:30am-10pm Drinks: Daily from 11:30am- 11:30pm **ADDRESS**

8 Beach Street York Beach, ME 03909 (207) 363-1333

WPF MENU

Appetizers

Bruschetta/13.00

Cherry tomatoes, roasted garlic, fresh mozzarella, basil, olive oil, balsamic glaze, fried garlic, toasted sourdough

Sweet Chili Shrimp/ 16.00**

Sautéed shrimp tossed in sweet chili sauce, shredded coconut, grilled pineapple, cucumbers, radish, scallions

Cheesy Garlic Bread / 10.00

Roasted garlic butter, parmesan and provolone cheese, on our toasted sourdough bread with marinara

Hand Cut Belgian Fries/8.00**

ketchup, dijon mayo, spicy mayo

Crispy Brussels Sprouts/ 12.00**

ginger sesame sauce

Chicken Tenders/ 15.00

choose: plain, korean, buffalo or hot honey glaze

Chicken Wings/ 15.50**

choose: plain, korean, buffalo, or hot honey glaze

Larger Plates

Avocado Toast/ 15.50

avocado spread on our toasted sourdough bread, sunny side up egg, tomatoes, spinach, balsamic glaze, pumpkin seeds

Macaroni & Cheese / 15.50

cavatapi pasta tossed in our house cheese sauce

add: chicken \$4 / mushrooms \$3 broccoli \$2 / spinach \$2 / bacon \$4

Korean Chicken Bowl/ 18.00**

korean braised chicken, brown rice, mushrooms, red bell peppers, avocado, sunny side up egg, scallions, sesame seeds

Mussels/ 17.50**

sautéed with garlic, white wine and butter, tossed in chimichurri sauce and served with sourdough bread

kids meals

all meals come with cucumber slices

chicken tenders / 8.50 pasta with red sauce / 8 pasta with butter / 8

our own mac & cheese / 8.50

grilled cheese / 7.50

hot dog / 7.50

❖12 years old and under only ❖

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

Salads

Kale/ 17.00**

beets, chick peas, shredded carrots, pepitas, radish, romano cheese, lemon thyme vinaigrette

Arugula/ 17.00**

cucumbers, apples, dried cranberries, goat cheese, pickled celery, candied pecans, sherry vinaigrette

Greek salad/ 17.00**

mixed greens, pepperoncini, tomatoes, olives, feta, pickled onion, cucumbers, herb vinaigrette

Caesar salad/ 16.00**

romaine, white anchovy, croutons, romano, fried garlic

Garden Salad / 14.00**

Mixed greens, cucumbers, tomatoes, carrots, pickled onions, herb vinaigrette

Side Garden Salad / 7.50**

add: Grilled Chicken**\$7 / Marinated Flank Steak**\$9 Tuna Salad**\$6 / Sautéed shrimp (4)**\$9 Fresh Salmon Burger \$11 /Maine grass fed burger patty

* Sandwiches*

Tuna Salad/ 15.00

pickled celery, cucumbers, spinach, WPF toasted low-carb bread

Fried Haddock Sandwich / 18.00

Fresh haddock, fried on a toasted potato roll, with lettuce and tartar sauce, served with mixed greens salad

Meatball Grilled Cheese/ 17.00

house made beef meatballs, red sauce, provolone cheese, hot cherry peppers, on WPF soft sourdough

Turkey B-L-T/ 17.00

mayo, WPF savory cranberry bread

Italian Grinder/17.00

capicola, salami, soppressata, provolone, hot peppers, 1-t-o, oil & vinegar on toasted sub roll

Corned Beef Reuben/ 17.00

1000 island, toasted pumpernickel, sauerkraut, swiss

Salmon Burger/ 17.00

spicy mayo, avocado spread, spinach, toasted potato bun, served with mixed greens salad

Maine Grass Fed 6 oz Burger/ 15.00

pickles, lettuce, tomato, pickled red onions, toasted potato roll

choose: ketchup, mayo, dijon

add: american, cheddar, provolone, swiss or bleu

cheese 1.00 add: bacon 3.00

*WPF Pizza *

neapolitan style wood fired pizza *wood fired pizza is designed to have a slight char

with red sauce...

Margherita /18.00

red sauce, oregano, basil, mozzarella, romano

Marinara /16.00 (this pizza has no cheese and is dairy

red sauce, oregano, basil, minced garlic, chili flakes add dairy free cheese 3.00

Mama Lil's Pepper & Italian Sausage /24.00

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

Medjool Date & Soppresatta /24.00

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

Grilled Pineapple & Capicola /24.00

red sauce, oregano, basil, mozzarella, jalapeno, romano

Meatball /24.00

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

Eggplant & Basil Ricotta /24.00

red sauce, oregano, basil, fried eggplant, mozzarella, romano

Vegetarian Pizza /24.00

red sauce, oregano, basil, minced garlic, broccoli, mushrooms, red peppers, red onion, spinach, feta cheese

Vegetarian "Meat"ball Pizza /24.00

red sauce, oregano, basil, mozzarella, ricotta, Gardein® meatless meatballs, romano

Taco Pizza /24.00

red sauce, seasoned ground beef, cheddar cheese, white onions, topped with lettuce, crema, cilantro serrano hot sauce, fried corn tortilla strips Desser

Ice Cream Cookie \$9/\$5

Homemade campfire cookie, Gifford's of Maine® S'mores ice cream

Scoop of Ice Cream \$4

Gifford's of Maine® Vanilla or S'mores

not with red sauce...

Four Cheese Pizza /22.00

basil ricotta base, minced garlic, mozzarella, fontina, romano

Italian Spicy Sausage & Mushroom /24.00

olive oil, minced garlic, smoked mozzarella, roasted onions, arugula, romano

Chicken & Bacon /24.00

roasted garlic pesto base, spinach, fontina, romano

BBQ Chicken /24.00

house BBQ sauce base, red onion, red bell peppers, chicken, smoked mozzarella, romano

Mushroom Pizza /24.00

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

BCBR Pizza /24.00

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

additional pizza toppings... prices are for individual items..

Dairy Free Cheese available to substitute on any pizza....2.50

kalamata olives, onions, bell peppers, spinach, pineapple, tomatoes, broccoli /3.00

fried eggplant, mama lil's, mushrooms, sausage, meatballs, arugula /4.00

bacon, pepperoni, capicola, white anchovies, chicken, genoa salami, prosciutto, vegetarian meatballs /5.00

Brownie Sundae \$9/\$5

Homemade double chocolate brownie topped with vanilla ice cream, caramel, whipped cream and toasted coconut

Root Beer Float \$6

Scoop of vanilla ice cream and Captain Eli's root beer

FRAPPES

SNO-CAPPED (whipped cream and jimmies) 75¢

ICE CREAM

DISH OR CONE Small \$3.95 Large \$4.95

CAPT. ELI'S ROOT BEER®

OLD FASHION DRAFT ROOT BEER Small \$3.45 Large \$4.45 Floats \$6.25

FRESH SQUEEZED FRUIT DRINKS

FRESH SQUEEZED LEMONADE RASPBERRY LIME RICKEY ORANGE SPRITZER \$4.35

BEVERAGES

ICED TEA\$2.45	WATER \$2.45
COFFEE/TEA\$2.25	MILK \$1.95
SODA\$2.25/\$2.95	HOT CHOCOLATE\$2.25
30DA \$2.23/\$2.93	CHOCOLATE MILK.\$2.25

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-\$24 HATS \$20 HOODIES \$35-\$40

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

HOT SAUCES FOR SALE SEE OUR DISPLAY



DINE-IN OR TAKE-OUT

REAL BURGERS FOR 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®	\$9.45
PINELAND FARMS™ NATURAL BEEF	\$10.45
TENDER BISON®	\$11.95

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

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

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

CHIPOTLE House 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\$11.95 and fresh house-made horse radish sauce

SIDES

"Double-wide" Extra Meat and Cheese\$4.50-\$6.25 Bacon\$2.40 Cheese 35¢ Jalapeńos 85¢ Lettuce/Tomato 75¢ Salsa 75¢ Banana Peppers.....\$.85 Guacamole \$1.25 Green Chilies \$1.95 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, potato roll........\$5.75

3OZ. 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......\$9.45 SPICY BLACK BEAN lettuce, tomato, onion and Chipotle mayo \$9.45

CHICKEN SANDWICHES

GABBY lettuce, tomato, with mayo or honey mustard\$9.45 RUSTLER BBQ sauce with Cheddar cheese and red onion\$9.45

HANDCUT FRIES

SMALL\$3.95 LARGE\$4.95
Our "country fair" fries are hand-cut Maine potatoes with skins left on, fried in vegetable oil, and lightly salted.

Melted Cheddar Cheese 95¢ Chili \$1.45
Jalapeńos 85¢ Herb Fries \$1.00 Poutine \$1.50

HOMEMADE CHILI

CUP\$5.95 BOWL\$6.95 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.



Starters	1011(1101	A. A. I.	
SEAFOOD CHOWDER* Atlantic haddock, shrimp, scallops & native crab meat in a rich crea	Rowl 11.95 amy broth	Signature Selections Enhance Your Entree with Buttered Lobster Meat - 19.95	
LOBSTER CORN CHOWDER* Fresh lobster meat, potatoes & sweet corn in a rich creamy broth	Bowl 11.95	COLLIGAN FILET 80z hand cut filet rubbed with YHI steak seasoning char-grilled & ser	
FRENCH ONION SOUP Rich broth with sweet onions & croutons gratineed with Swiss chee	9.95	over our house made mushroom gravy crowned with a crab cake, fresl lobster meat & Béarnaise Sauce SEAFOOD RAVIOLI	h Maine 37.95
ZESTY CHICKEN WINGS Sriracha-honey-citrus glaze	15.95	Lobster, sea scallops & gulf shrimp in rich seafood broth with tomator spinach & mornay sauce, served over fresh spinach ricotta ravioli	
COCKTAIL SHRIMP* 6 Plump shrimp served with house-made cocktail sauce	16.95	LOBSTER STUFFED CHICKEN A customer favorite! Chicken breast with Maine lobster & sherry-crack stuffing under a rich Boursin cheese sauce	<i>36.95</i> cker
CRAB CAKES Sweet lump crabmeat lightly seasoned, breaded, sauteed & served with a zesty remoulade	16.95	STEAMED MAINE LOBSTER* 1.25 Lb, Cracked & served with butter and lemon	MKT
MUSSELS PROVENCAL* PEI Mussels in steamed wine with herbs de Provence, garlic & tom with a warm baguette	16.95 natoes	FILET MIGNON* 8oz hand cut filet of beef tenderloin char-grilled & served with our mushroom gravy	45.95
ARTICHOKE DIP* Artichoke hearts, cream cheese, chardonnay & red peppers served a warm baguette	14.95 with	Entrees	
BEER BATTERED ONION RINGS Served with roasted garlic dip	12.95	BAKED STUFFED HADDOCK Fresh haddock filled with our shrimp & crab stuffing over a sherry-torcream sauce	31.95 mato
Greens		ROASTED MAPLE CHIPOTLE SALMON* Scottish organic salmon with a zesty maple chipotle glaze	30.95
CLASSIC CAESAR SALAD* Romaine, our Caesar dressing, croutons, parmesan cheese & white anchovies	full 15.95 petite 9.95	PARMESAN CRUSTED CHICKEN PESTO Lightly breaded chicken sautéed & served over shell pasta in a pesto cream with tomatoes confit & fresh mozzarella	28.95
SIMPLE GREEN SALAD* Fresh greens, sweet grape tomatoes, cucumbers & carrots with sunflower seeds & house croutons	full 11.95 petite 9.95	BROILED HADDOCK* Fresh Atlantic Haddock simply broiled with lemon & wine topped wit buttered crumbs	29.95 th
LOBSTER AVOCADO SALAD* Fresh Maine lobster salad with a touch of mayo & seasonings, ripe avocado & tomato over fresh greens	36.95	BROILED SEA SCALLOPS* Fresh Native Sea Scallops topped with buttered crumbs, broiled	31.95
ROAST BEETS & BLUEBERRIES* Roast sugar beets, fresh blueberries, honey roast nuts, artisanal goat cheese & arugula tossed with Chef's Three Bee's Honey & Balsam		in wine & lemon Sandwiches	
Enhance your salad: Grilled Chicken 6.95 Grilled Shrimp (4) 8.95 Steak Tips or Grilled Salmon 8.95		Served with Choice of French Fries, Cole Slaw, Couscous Salad, Potato C Fruit Cup. Sub Green Salad or Onion Rings 3.95	Chips or
Gourmet Flatbreads		HARBORSIDE HADDOCK SANDWICH Filet of haddock lightly crumbed & grilled, served with melted cheddacheese & caper mayonnaise on a toasted bulkie roll	17.95 ar
LOBSTER FLAT BREAD Our signature flatbread made with Maine lobster, sauce, chives, ou three-cheese blend of provolone, mozzarella & parmesan	22.95 r	MAINE LOBSTER ROLL Fresh native lobster meat blended with a touch of mayonnaise	37.95
MEAT LOVERS Sweet tomato sauce & imported cheeses topped with bacon, pepper & homemade sausage	16.95	& seasonings served on a grilled Brioche roll with romaine Double Stuffed Lobster Roll	59.95
MARGHARITE Farmhouse garlic cheese seasoned crust vine-ripened tomatoes, fres basil & a special blend of cheese	15.95	TURKEY PUB CLUB Breast of turkey, bacon, lettuce & tomato with mayonnaise on toasted whole grain bread	15.95
PEPPERONI everyone's favorite! with our homemade tomato sauce & a blend of	15.95 Cheese	GOURMET SIRLOIN BURGER Our 1/2 pound sirloin burger served with tomato & lettuce Swiss, Cheddar, American, Mushrooms, Grilled Onions, or Bacon \$1e Impossible Veggie Burger - Add \$1	15.95 ea
THREE CHEESE Provolone, mozzarella, & parmesan cheeses over a homemade tomato-basil sauce	14.95	* ***	15.95
Extra Toppings Available for \$1ea Gluten Free Crust \$	2	(Chicken may be substituted for steak)	

York Farmers' Market

www.gatewayfarmersmarket.com 207.363.4422





CRAFTERS' MARKET

Shop quality handmade items and meet the Artisans!

Sundays

July 10 & August 14

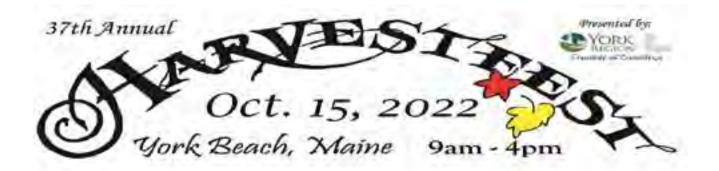
10:00 - 4:00

York Region Chamber Visitor Center Lots 1 Stonewall Lane, York, ME FREE Admittance | FREE Parking



For Vendor Information call 207-363-4422

Or visit: <u>www.gatewaytomaine.org</u>



9:00am - 4:00pm



- ♦ Local Food Vendors
- ◆ Juried Crafters
- ♦ Old-Fashioned Market Vendors
- ♦ Kidsfest: games, roaming railroad, face painting, horse-drawn carriage rides, etc
- ◆ Live music and performers, including:
 Don Campbell Band & Friends
 Dan Blakeslee as Dr. Gasp

Major Sponsors:









* Bench St. P.O. Box 1860 York Bench, ME 03910 207.363.1333











FMI www.yorkharvestfest.com



www.yorkharvestfest.com









Harvestfest & Kidsfest October 15, 2022 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,



150 local food vendors, juried crafters and marketplace vendors from all over New England. Harvestfest includes Kidsfest; look for story telling, a roaming railroad, paint for fun, 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. Solicitation is prohibited.



Thank you Harvestfest Major Sponsors:



CLIFF HOUSE

591 Shore Road Cape Neddick, ME 03902 207.361.1000



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



P.O. Box 39 York, ME 03909 207-363-2244



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











