



Wonderful Food
Upstairs



YORK
REGION

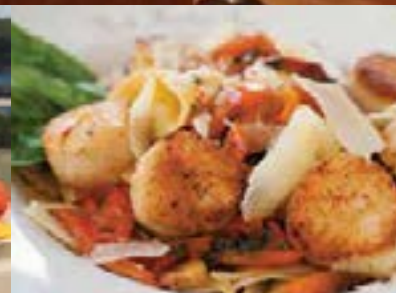
Kittery
Eliot
York
South Berwick
Cape Neddick

Chamber of Commerce

Casual Food
Downstairs

2023-2024 DINING GUIDE
SOUTHERN MAINE REGION

FRONT DESK COPY
PLEASE LEAVE FOR OTHERS TO ENJOY



YORK HARBOR INN

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

the *Gateway* York Farmers' Market



2023
Summer
Market



Every Saturday

May 27 – October 7, 9:00-1:00

Located behind York's Visitor Center,
1 Stonewall Lane, York, ME

www.gatewayfarmersmarket.com



2023 - 2024 Menu Guide Index

York Harbor Inn (featured on the covers)	York Harbor	(207) 363-5119
Chapman Cottage (featured on the covers)	York Harbor	(207) 363-5119
Anthony's Food Shop (digital only) www.gatewaytomaine.org	York	(207) 363-2322
Bagel Basket	York	(207) 363-1244
Blue Mermaid Island Grill	Kittery	(207) 703-2754
Deck at Dockside	York Harbor	(207) 363-8515
Dockside Restaurant & Bar On York Harbor	York Harbor	(207) 363-2722
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
Ogunquit Lobster Pound	Ogunquit	(207) 646-2516
Sand Dollar Bar & Grille	York Beach	(207) 606-0077
Shearwater at Stage Neck Inn	York Harbor	(207) 363-3850
Sun & Surf Restaurant	York Beach	(207) 363-2961
Sunrise Grill	Kittery	(207) 439-5748
The Goldenrod Restaurant	York Beach	(207) 363-2621
The York River Landing Restaurant	York	(207) 351-8430
Weathervane Seafood Restaurant	Kittery	(207) 439-0330
When Pigs Fly Pizzeria	Kittery	(207) 438-7036
Wild Willy's Burgers	York	(207) 363-9924

the *Gateway*



CRAFTERS' MARKET

Shop quality handmade items
and meet the Artisans!



July 16 & August 20
10:00 - 3:00

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

Presented by



For Vendor Information call 207-363-4422

Or visit: www.gatewaytomaine.org



YORK HARBOR INN

York Harbor, Maine



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 tomatoes, 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*

Tomato 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!

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





YORK HARBOR INN

York Harbor, Maine

Entrees

HARBORSIDE HADDOCK SANDWICH

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

CRAB 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*

1 1/4 pound steamed

MEDALLIONS HARBOR INN

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

8OZ 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





Chapman Cottage

York Harbor, Maine

Small plates with big flavors!

Enjoy intimate fireplace dining and a cozy tavern. Join us in the warm months for outside dining on the deck. Creative mixology is our specialty!

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



Chapman Cottage
York Harbor, Maine



Smaller Plates

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*

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*

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

LOBSTER BAKED POTATO PIZZA

Roast garlic spread, sliced potatoes, colby-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, tomato-basil 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





Anthony's Food Shop



Pizza, Deli, Bakery & Cafe

FROM THE DELI

Italian	Genoa Salami, Mortadella, Ham & Provolone
Roast Beef	Our own slow roasted Roast Beef
Imported Ham	Imported Deli Ham
Genoa Salami	Genoa Salami
Tuna Salad	All White Tuna with Celery
Chicken Salad	All White Chicken Breast with Celery & Carrots
Hummus Veggie	Garlic Hummus, Sprouts, Red On, Pick Cukes, Avocado
Veggie	Lettuce, Tomato, Pickles, GPepp, Blk Olives, Red On
Greek Veggie	Veggie with Kalamata Olives, Feta, & Greek Dressing
Caesar Wrap	Tossed Romaine, Romano Cheese, Caesar Dressing
Chick Caesar Wrap	Classic Caesar with Seasoned Grilled Chicken
BLT	Boar's Head Bacon, Fresh Tomatoes, Lettuce
Turkey BLT	Boar's Head Bacon & Turkey, Tomatoes, Lettuce
Buffalo Chicken	Boar's Head Buffalo Chicken
Turkey Breast	Boar's Head Skinless, Low Sodium Turkey Breast
Peppermill Turkey	Boar's Head Smoked Turkey with Peppercorns
Black Forest Ham	Boar's Head Smoked Black Forest Ham

Deli Subs served on Italian Braided Rolls, Bread or Wrap dressed with your choice of cheese and assorted veggies! Large or Small

SIGNATURE HOT SANDWICHES

Meatballs & Cheese	Homemade Meatballs, Marinara, Provolone
Chicken Parm	Breaded, fried Chick Breast, Marinara, Provolone
Eggplant Parm	Homemade Eggplant Casserole, Marinara, Provolone
Long Sands Sausage	Sweet Italian Sausage, Grilled Peppers, Onions
Tony's Sea Monster	8oz Crispy Haddock, Lettuce, Tomato, Tarter Sauce
Spicy Chicken N' Blue	Buff Chicken Tenders, Lettuce, Tomato, BC Dressing
Chicken Tender Sub	Crunchy Chicken Tenders dressed how you like

Signature Hot Subs served on Crusty French Bread! One Size

FROM THE GRILL

Cheeserburger	USDA Angus Ground Beef & Cheese
Chicken Tip Sub	Chick Breast Tips Plain, Teriyaki, Cajun or BBQ
Pastrami	Grilled Boar's Head Pastrami
Steak Tip Sub	USDA Choice Sirloin Tips, Cheese, Grilled Veggies
Cheeseburger Sub	2 1/3 lb. USDA Angus Ground Beef & Cheese
Jack Wrap Steak	Steak Tips, Grilled Veggies, Spice, Pepp Jack Cheese
Jack Wrap Chicken	Chick Tips, Grilled Veggies, Spice, Pepp Jack Cheese
Veggie Burger	Blend Black Beans, Pepp, Onion, Pepperoncini, Oats, BBQ
Steak Tip Royale	Steak Tips, Salami, Grilled Veggies, American

Bread & Sizing vary...ask us for details!

GRILLED PANINIS heated to perfection

Turkey Terrific	Turkey Breast, Homemade Stuffing, Cranberry Sauce, Sage Mayo on Multigrain Bread
Classic Reuben	Lean Corned Beef, Sauerkraut, 1000 Island Dressing, Swiss Cheese on Light or Dark Rye
Roman Veggie	Fresh Tomato, Roasted Red Pepp, Black Olives, Provolone, Basil Mayo, Homemade Focaccia
Tuna Melt	Tuna Salad with Swiss, Provolone, American, Cheddar or Pepperjack Cheese on Bread or Focaccia
Italian Cold Cut	Genoa Salami, Ham, Mortadella, Provolone Cheese on Homemade Focaccia
Cubano	Mojo Roasted Pork Loin, Ham, Dill Pickle, Swiss Cheese, Yellow Mustard on Cubano Bread
Portobello	Roasted Portobello Mushroom, Herbed Goat Cheese, Roasted Red Pepp, Arugula Pesto on Focaccia
Chicken Caprese	Fresh Mozzarella, Sliced Tomato, Grilled Chicken, Pesto, Homemade Focaccia
Caprese	Fresh Mozzarella, Sliced Tomato, Pesto on Homemade Focaccia



FRESH DOUGH PIZZA dough & sauces made daily in our kitchen

The Classic	Pepperoni, Green Peppers, Mushrooms, Onions, Mozzarella Cheese and Anthony's Classic Red Sauce
Fresh Mozzarella	Plum Tomato Puree, Parmesan Cheese, Fresh Garlic, Fresh Mozzarella, Sliced Tomatoes & Basil Leaves
Buffalo Chicken	Red Sauce Base, Chicken, Green Onions, Mozzarella. Crumbled Blue & Cheddar Jack Cheese, Buffalo Sauce Drizzle
Chicken Bacon Ranch	Red Sauce Base, Chicken, Boar's Head Bacon, Mozzarella, Ranch Dressing Drizzle
Chicken Broccoli Alfredo	Homemade Alfredo Sauce topped with Chicken, Broccoli & 100% Whole Milk Shredded Mozzarella
Dble Cheeseburger	Homemade Red Sauce smothered with extra Hamburger & extra Shredded Mozzarella Cheese
Hawaiian	Ham, Pineapple, Boar's Head Bacon, 100% Shredded Mozzarella and Anthony's Homemade Red Sauce
Foghorn Leghorn	Fried Chicken, Chili Sauce, Banana Peppers, Manchogo Cheese, Pickled Cucumbers, Ranch Dressing
Meat Eater	Pepperoni, Ham, Bacon, Sweet Italian Sausage, Genoa Salami, Mozzarella and Anthony's Classic Red Sauce
Mt Olympus	Fresh Tomato, Sliced Kalamata Olives, Feta with our Classic Red Sauce and 100% Shredded Mozzarella
The Ocean	White Clam Sauce, Parmesan Cheese, Garlic, Scallion and 100% Shredded Mozzarella
Papa Tony's	Pepperoni, Swt Italian Sausage, Ham, Bacon, Grn Pepp, Onions, Mushrooms, Broccoli, Blk Olives, Red Sauce & Mozzarella
Roman Holiday	Roasted Red Peppers, Breaded Eggplant, Artichoke Hearts, Ripe Tomatoes, Black Olives, Mozzarella & Red Sauce
Tom Spinach Feta	House Roasted Tomatoes, Spinach, Feta Cheese, Homemade Red Sauce & Mozzarella Cheese
Sweet Ricotta	Sweet Potato Puree Base, Italian Sausage, Herbed Ricotta Cheese, Caramelized Onion & Shredded Mozzarella
The Swine	House Made Hot Honey Glazed Pork Belly, Bacon, Goat Cheese, Garlic, Mozzarella & Olive Oil
The Veggie	Green Peppers, Tomatoes, Onions, Mushrooms, Broccoli, Black Olives, Red Sauce & Mozzarella
WWW BBQ Chicken	BBQ Sauce Base, Chicken, Red Onion & 100% Shredded Mozzarella Cheese
Build Your Own Cheese	Choose from a multitude of Veggie & Protein options and make your own masterpiece Just cheese please

SALADS

Chef
Antipasto
Greek
Chicken Salad
Tuna Salad
Caesar
Garden

PASTA

Spaghetti
Chicken Broccoli Alfredo
Cheese Ravioli
Chicken Parmesan
Eggplant Parmesan
Lasagna
Homemade Meatballs

COMBO MEALS

Cheeseburger & Fries
Hotdog & Fries
Sm Pastrami & Fries
Sm Steak/Cheese & Fries
Chicken Tenders & Fries
Haddock & Chips
Sm Chicken Tips & Fries

APPS/SIDES

French Fries
Mozzarella Sticks
Garlic Bread
Onion Rings
Chicken Tenders

FIRE KISSED WINGS

Northwest
Buffalo
Jamaican Jerk
Teriyaki
BBQ
Honey Siracha
Naked



679 US Route 1
Your First and Last Stop
in York, Maine

www.anthonysfoodshop.com
Open Year Round - 7 Days, 6am to 9pm
207-363-2322



BAGELS

*Our bagels are baked fresh daily.
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	Olive & Pimento
Bacon & Chive	Jalapeno
Veggie	Seasonal Flavors
Lite Veggie	
Garlic Cucumber	

Spreads

Butter
Apple Butter Peanut
Butter Strawberry
Preserves

BREAKFAST SANDWICHES

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

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

SANDWICHES

*All of our sandwiches can be made on bagels, breads
(european rittle, 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.

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

SANDWICHES

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

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





COFFEE & TEA

Hot or iced

Coffee
Iced Coffee
Iced Tea
Herbal Tea
Café Latte
Cappuccino

Café Mocha
Chai
Red Eye
American
Espresso
Cold Brew Ice Coffee

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

DRINKS

Sodas
Juices
Milk
Chocolate Milk
Hot Chocolate
Bottled Water

Frozen Drinks:
Frozen Cappuccino
Frozen Dirty Chai
Mocha
Mudslide
Milky Way
Fruit Smoothies

PASTRIES & GOODIES

Muffins
Donuts

Cinnamon Rolls
Cookies

... and a whole lot more!



CATERING

The Bagel Basket will cater your next breakfast meeting or luncheon. We do full service catering or drop "off's." We also have great breakfast and lunch sandwich platters that you can pick up (24 hour notice on platters). We are quite flexible and can put something together that will fit your budget ranging from \$3.00 pp. to \$25.00 pp.

If you don't see it on our regular menu it doesn't mean we can't accommodate you. Call at 207-363-1244 for questions about your next event.

CONTACT & MORE INFO

We also have online ordering!

phone: 207-363-1244

e-mail: Bagelbasketnyork@gmail.com

address: 280 York Street, York, Maine 03909

web: bagelbasketnyorkmaine.com

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

fb: facebook.com/BagelBasketCafeandCoffeehouse



Like us on Facebook!

GIFT CARDS AVAILABLE

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

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

flok



SINCE 1994

207-363-1244

Open Daily at 6am
Monday – Saturday 6am to 2pm
Sunday 6am to 1pm



featuring
NEW ENGLAND COFFEE

Enjoy great spirits and great food in a fun and friendly atmosphere. Wharf dining features salads & proteins, fried & steamed clams, burgers, lobster rolls and more!

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

Online Ordering Available
[www.dockside-restaurant.com/
deck-at-dockside](http://www.dockside-restaurant.com/deck-at-dockside)

*We invite you to bring a blanket or lawn chairs and sit on the lawn overlooking the harbor with your take out orders.**

*All food and beverage must be provided by Dockside Restaurant or Deck at Dockside.



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

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



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

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



Sharables

Deck Fries

REGULAR - 6 / 8
 TRUFFLE - 8 / 9
 CURRY - 9 / 11

Onion Rings

Chipotle Mayo - 9

Hummus & Whipped Feta

Cucumber Pico & Pita Chips - 13

Crispy Green Beans

Smash Sauce - 11

Shrimp Cocktail

Cocktail Sauce or
 Remoulade - 17

Pork Spring Rolls

Pineapple Sweet & Sour - 15

Lettuce Wraps, Cucumber,
 Herbs & Nuoc Cham - 17

Chicken Wings

New England Dry Rub - 16
 Maple Teriyaki - 16
 Spicy Buffalo w/Blue Cheese Dip - 16

Fresh Catch

Lobster Roll

Dressed with Old Bay Mayo
 & Sea Salt on A Butter Toasted
 Bun with Lettuce, Chips &
 Pickle Spear - MP

Fryers

Whole Belly Clams With Fries,
 Slaw & Tartar Sauce - MP

Steamers

Drawn Butter & Lemon - MP

Fried Native Haddock

Served with Chips & Pickle Spear

York Harbor Fish Sandwich

LTO, Remoulade, Toasted Brioche - 17

Big Bomb Burrito

Black Beans, Corn, Tomato, Avocado,
 Shredded Cabbage, Chipotle-Lime
 Crema - 17

Deck Smash Burgers

All Burgers are 6 Oz Patties & Served on Toasted Brioche Buns with Chips & Pickles
 SUBSTITUTE: Fries - 3 Onion Rings - 4

Classic Smash

White American Cheese, LTO,
 Pickles, Special Smash Sauce - 16

Johnny's Supreme Smash

Cheddar Cheese, Bacon,
 Onion Rings, Chipotle Mayo - 18

BYO Burger - 12

Cheeseburger - 13

CHEESES:

White American or Cheddar

ADD: Lettuce, Tomato, Onion,
 Pickles, Avocado, Bacon, Fried Egg

For Non Burger Lovers

Bragdon Island Chicken Sandwich

Maple Teriyaki Chicken Thigh,
 LTO, Spicy Mayo, Cucumber,
 Toasted Brioche Bun - 16

Salads & Bowls

PROTEIN ADD ONS: Marinated Chicken Thigh - 6 Shrimp - 10 Tuna - 12 Bacon - 3 Fried Egg - 2

Classic Caesar Salad

House Made Dressing &
 Parmesan Croutons - 13

Harbor Greek Salad

Mixed Greens, Quinoa, Blueberries,
 Cucumber, Red Onion, Feta, Mint,
 Cranberry-Balsamic Dressing - 15

Ahi Poke Bowl

Rice OR Quinoa

Marinated Tuna, Avocado,
 Edamame, Shredded Cabbage,
 Cucumber, Sesame-Ginger
 Tamari & Furikake - 18

ADD: Spicy Mayo - 1

Chicken & Rice Vermicelli Noodle Bowl

Shredded Greens, Tomato,
 Cucumber, Carrot, Scallion
 & Herbs, Toasted Peanuts,
 Nuoc Cham - 19

ADD: Crispy Pork Roll - 3

Sweets

Lemon-Blueberry Tiramisu - 6

Chocolate Peanut Butter Bar - 6

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



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

Featuring a diverse menu rich in regional New England seafood specialties and local, organic fare. Sip a cocktail on our patio and revel in the unparalleled water views of a classic boat-filled harbor and secluded rocky coastline. Located just off the beaten path on Harris Island in York Harbor.

**Available for Take Out
Food, Cocktails, Beer & Wine
207-363-2722**

**Online Ordering Available:
www.dockside-restaurant.com**



DOCKSIDE RESTAURANT & BAR
ON YORK HARBOR

Bar Opens at 4:30pm

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



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

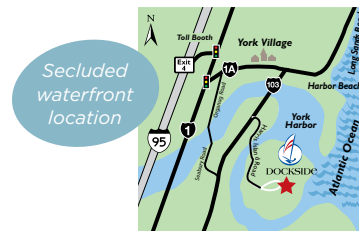
— Established and operated by the Lusty family since 1969 —

Established
and operated by
the Lusty family
since 1969



DOCKSIDE RESTAURANT & BAR

ON YORK HARBOR



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

LOBSTER BISQUE

Chunks of Maine Lobster, Sherry
Cup \$12 Bowl \$15

BREADBASKET

Sea Salt, Butter \$5

TRUFFLE FRIES

Tosceno Cheese & Remoulade \$12

CHARCUTERIE BOARD **

Daily Meat and Cheese Selections and
Condiments, House-made Pickles and Jams

HADDOCK BITES

Petite Fried Haddock Pieces,
Tartar Sauce \$11

SALADS & APPETIZERS

FRUIT & NUTS SALAD

Fresh and Dried Fruits, Candied Nuts,
Vermont Goat Cheese, Cucumber,
Champagne Vinaigrette
Petite \$8 Full \$13
Protein Add On's: Chicken \$9 Cod \$15 Shrimp \$12
Lobster *Single* \$MP *Double Portion* \$MP

TUNA POKE

Ahi Tuna, Soy & Sesame Marinated
Edamame, Seaweed Salad, Sushi Rice,
Avocado, Nori, Chili \$18

CAESAR SALAD

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 Tomatoes, White Wine,
Herbs & Grilled Baguette \$14

CRISPY LOBSTER SPRING ROLL

Maine Lobster, Julienne Vegetables,
Shaved Cabbage, Chili Aioli \$18

SMALL PLATES

DOCKSIDE BURGER **

House Beef Grind, Warm Brioche Bun, LTO,
Fries & Remoulade Sauce \$21
-Choice of Cheddar or American-
Add: Smoked Bacon

MAINE BLUEBERRY SMOKED RIBS

Corn Puree, Blueberry Gastrique, Grilled Frisee Lettuce \$16

P.E.I. MUSSELS **

Chardonnay, Garlic, Butter & Herbs, Grilled Baguette \$17

LOBSTER ROLL

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

FARMER'S PAPPARDELLE

Confit Shallot, Tender Peas, White Wine
Garlic Butter Sauce, Toscano Cheese \$19

FISH AND CHIPS

Allagash Beer Battered Fries, Tartar Sauce,
Coleslaw \$24

ENTRÉES

SHRIMP LINGUINI

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

HARRIS ISLAND HADDOCK

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

COD AND TWO POTATO HASH

Roasted Native Filet, Yukon and Sweet Potato Hash,
Lemon Chive Butter Sauce, Vegetable \$27

DOCKSIDE DRUNKEN LOBSTER *

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

FRIED CHICKEN

French Brined Bone-In Chicken, Braised Greens,
Southern Style Mac N Cheese, Coleslaw \$27

ROAST STUFFED DUCK

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

GRILLED SWORDFISH

Lemon Pesto Sauce, Roasted Cherry Tomatoes &
Creamy Risotto \$32

BRAISED BEEF SHORT RIBS *

Red Wine Tomato Hunter's Sauce, Creamy Polenta,
Vegetable \$34

GRILLED RIBEYE STEAK *

Haricot Vert, Potato and Horseradish Cream \$44

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. Fresh and creative specials are featured daily.

EXTRA TOPPINGS

Tomatoes.....	\$.75
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

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



SIDES

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

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

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

Revised 5/22

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 & PRICES SUBJECT TO CHANGE *



HAND-CARVED ROAST BEEF SANDWICHES

- served on a toasted herb-buttered bun -

Henry VIII	\$10.50
<i>Warm roast beef topped with our own horseradish-sour cream sauce</i>	
Beefeater	\$10.50
<i>Warm roast beef served with a rich au jus</i>	
Tower of London	\$10.75
<i>Warm roast beef topped with house cole slaw and Russian dressing</i>	
Tudor Rose	\$10.75
<i>Warm roast beef topped with Henry's own tangy BBQ sauce garnished with red onion and pickles</i>	
Dragonslayer	\$10.50
<i>Chilled roast beef loaded with fresh horseradish. Not for the timid!</i>	
Serf	\$9.50
<i>Warm roast beef on an herbed-buttered bun</i>	
Regent	\$10.75
<i>Chilled roast beef with Boursin cheese, roasted red peppers, mixed greens and mayonnaise</i>	
Court Jester	\$10.75
<i>Warm roast beef with our exclusive mushroom, onion, thyme and sherry wine gravy on a roll</i>	
Earl of Béarnaise	\$10.75
<i>Warm roast beef with Béarnaise sauce</i>	
Queen Anne	\$11.50
<i>Warm roast beef with lettuce, tomato, blue cheese dressing with red onion and blue cheese crumbles</i>	
Suffolk	\$11.50
<i>Chilled roast beef topped with lettuce, tomato, cheddar cheese and our own horseradish-mayonnaise</i>	

"Crown It"	\$2.95
<i>add lettuce, tomato, extra portion of roast beef and a side of au jus</i>	

SALADS

Catherine	\$14.50
<i>An entree size salad of warm roast beef atop a mixed salad with tomatoes, cucumbers, red onions and blue cheese crumbles.</i>	
<i>Served with house vinaigrette</i>	
Hampton	\$14.50
<i>Generous Chef's salad with mixed greens, tomatoes, cucumbers, red onions and chilled roast beef, turkey and Swiss Cheese.</i>	
<i>Choice of dressings: House Vinaigrette, Creamy Blue Cheese, Ranch, Caesar, or House Balsamic Vinaigrette</i>	
Six Wives	\$15.50
<i>Mixed greens topped with chilled turkey breast, bacon, avocado, blue cheese crumbles, dried cranberries, walnuts and our house vinaigrette</i>	

KIDS

Toasted Roll with 2 slices American Cheese	\$4.00
Toasted Roll with Ham or Turkey & American Cheese	\$4.75

* 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

Chancellor	\$11.75
<i>Chilled turkey breast with avocado, bacon, lettuce, balsamic onion relish and mayonnaise on a toasted garlic-buttered roll</i>	
Cardinal	\$11.75
<i>Chilled turkey breast, bacon, pine nut pesto mayonnaise, lettuce and house tomato chutney</i>	
Squire	\$9.50
<i>The old-fashioned way with warm turkey, turkey gravy and cranberry sauce</i>	
Falconer	\$10.50
<i>Sliced cold turkey with lettuce, tomato and mayonnaise</i>	
Duke of Pork	\$9.75
<i>Slow-roasted loin of warm pork with light gravy and applesauce</i>	
Great Harry	\$9.75
<i>Sliced cool pork with pickles, lettuce, tomato and horseradish-mayonnaise</i>	
Jane Seymour	\$10.75
<i>Smoked ham with Boursin cheese, tomato, cheddar and cucumbers</i>	
Buckingham	\$9.75
<i>Applewood smoked ham, two slices of Swiss cheese, mayonnaise and whole-grain horseradish-mustard</i>	
Cromwell	\$11.75
<i>Warm sliced applewood smoked ham with Brie, balsamic onions and whole-grain mustard</i>	

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

\$1.95

WRAPS

Windsor	\$10.50
<i>Chilled roast beef, roasted bell peppers, lettuce, tomato and cucumber with Caesar salad dressing</i>	
Thomas More	\$10.50
<i>Chilled roast beef, lettuce, tomato, red onion and horseradish mayonnaise</i>	
Boar Hunter	\$10.50
<i>Smoked ham with lettuce, tomato, Swiss cheese and spicy whole-grain horseradish-mustard</i>	
Wolsey	\$9.50
<i>Vegetarian wrap with lettuce, tomato, coleslaw, red onion, avocado, cucumber, roasted red peppers with a splash of vinaigrette</i>	
Vicar	\$9.75
<i>Chilled turkey with Russian dressing, coleslaw and mixed greens</i>	
Duchess	\$10.50
<i>Chilled turkey with pine nut pesto, tomato, lettuce, red onion and Boursin cheese</i>	
Fitzroy	\$10.75
<i>Chilled turkey, avocado, bacon, lettuce, tomato and ranch dressing</i>	



Tickets at jonathansogunquit.com or call: 207-646-4777

JONATHAN'S OGUNQUIT

JUNE 4	FRANK SINATRA & STANDARDS FEATURE: MAINE'S OWN RYAN B. HEBERT
JUNE 17	ELVIS TRIBUTE SHOW
JUNE 30	ONCE AN OUTLAW FT. JON BUTCHER
JULY 2	ELTON JOHN EXPERIENCE
JULY 9	COMEDIAN TOM COTTER
JULY 15	ELIOT LEWIS
JULY 22	THE YOUNG DUBLINERS
AUGUST 17	BEATLES TRIBUTE
AUGUST 26	JIMMY KEYS
SEPTEMBER 7	JUDY COLLINS
SEPTEMBER 17	DEEP BLUE C STUDIO ORCHESTRA
OCTOBER 3	MARTIN BARRE
OCTOBER 27	JAMES MONTGOMERY BAND
NOVEMBER 16	MOONDANCE THE ULTIMATE JAIN MORGANSON TRIBUTE
NOVEMBER 18	JIM BRICKMAN
DECEMBER 8	CHRIS COLLINS & BOULDER CANYON A JOHN DENVER CHRISTMAS



CONCERTS & COMEDY SHOWS

JUNE 9	ANDY GROSS COMEDIAN/MAGICIAN & VENTRILOQUIST
JUNE 18	BOB MARLEY COMEDY SHOW
JULY 1	STEVE SWEENEY COMEDY
JULY 7	JOHNNY CASH TRIBUTE SHOW
JULY 14	PAULA POUNDSTONE
JULY 21	KATE TAYLOR
AUGUST 13	MORGAN JAMES
AUGUST 25	JON POUSSETTE-DART
SEPTEMBER 3	THE LINDA RONSTADT EXPERIENCE
SEPTEMBER 8	THE SHADOW RIDERS
SEPTEMBER 23	MEMORIES OF FATSY
OCTOBER 21	MUSIC OF BOB DYLAN AND NEIL YOUNG BY RUST NEVER SLEEPS
NOVEMBER 3	ANOTHER TEQUILA SUNRISE EAGLES TRIBUTE BAND
NOVEMBER 25	RUNNIN' DOWN A DREAM THE TOM PETTY TRIBUTE BAND
NOVEMBER 25	CHERYL WHEELER & KENNY WHITE
DECEMBER 10	DEEP BLUE C STUDIO ORCHESTRA



JONATHAN'S OGUNQUIT

DINNER

APPETIZERS

CLASSIC SHRIMP COCKTAIL 4 JUMBO CHILLED SHRIMP / COCKTAIL SAUCE / LEMON	17.5
BAKED BOURSIN STUFFED MUSHROOMS BUTTON MUSHROOMS / BOURSIN CHEESE	14
BACON BLUE CHEESE MUSSELS BANG ISLAND MUSSELS / ONION / WHITE WINE / CREAM / BACON / BLUE CHEESE	17.5
ROASTED ARTICHOKE HEARTS MARINATED ARTICHOKE / VERMONT CHEDDAR CHEESE / SOUR CREAM	15
CHIMICHURRI STEAK TIPS 4 OZ TENDERLOIN TIPS / CHIMICHURRI SAUCE / FRIED ONIONS	17.5
PAN SEARED SCALLOPS BACON MAPLE CREAM SAUCE / WATERCRESS / MILD RED PEPPER RIBBONS	17.5

FROM THE SEA

WE CHOOSE THE FRESHEST FISH DAILY, AND OFFER IT UNTIL IT'S GONE NIGHTLY.

BOILED MAINE LOBSTER DINNER
BOILED 1 TO 1 1/4 LB LOBSTER / DRAWN BUTTER / LEMON / FRESH VEGETABLES / MASHED POTATO 37.5

CARAMELIZED SALMON FILET*
TRIPLE SEC & ORANGE JUICE / SUGAR & DILL / LEMON BEURRE BLANC / BALSAMIC ESSENCE / TOASTED ALMONDS / JULIENNE VEGETABLES / MASHED POTATO 40

SEAFOOD STUFFED HADDOCK
SCALLOP & SHRIMP STUFFING / GARLIC / WHITE WINE / LEMON BEURRE BLANC / JULIENNE VEGETABLES / MASHED POTATO 40.5

MAINE SEAFOOD PASTA
LITTLENECK CLAMS / SHRIMP / LOBSTER / WHITE WINE / GARLIC / BUTTER / TOMATO / HERBS / LINGUINI FINI / ROMANO CHEESE 48

BAKED GULF OF MAINE SCALLOPS
BUTTERED CRACKER CRUMBS / HERBS / WHITE WINE / JULIENNE VEGETABLES / MASHED POTATO 41.5

SEAFARER'S CACHE
SCALLOPS / SALMON / HADDOCK / SHRIMP / GARLIC / CHOPPED TOMATOES / CRISP CALIFORNIA WINE / BREAD CRUMBS / JULIENNE VEGETABLES 39

SOUPS & SALADS

MAINE LOBSTER BISQUE SHERRY / CREAM / FRESH LOBSTER	14.5
SEAFOOD CHOWDER HADDOCK / SHRIMP / SCALLOPS / CREAM / POTATO / BACON	12.5
OAT MILK CORN CHOWDER CORN / PEPPER / SCALLION / CILANTRO PICO	9
DEMI SALAD GREENS / CUCUMBER / RED ONION / CARROT / RADISH / TOMATO / HOUSE ITALIAN VINAIGRETTE	9
JONATHAN'S GARDEN SALAD GREENS / CUCUMBER / RED ONION / CARROT / RADISH / TOMATO / HOUSE ITALIAN VINAIGRETTE	13
WEDGE SALAD ICEBERG / PICKLED ONIONS / NUESKE BACON / GREAT HILL BLUE CHEESE WEDGE / BLUE CHEESE DRESSING	14.5
JONATHAN'S CAESAR SALAD* LOCAL CRISPY LEAF LETTUCE / CAESAR DRESSING / WHITE ANCHOVIES / ROMANO CHEESE	14.5
HORIATIKI CLASSIC GREEK VILLAGE SALAD TOMATO WEDGE / CUCUMBER / KALAMATA OLIVE / RED ONION / GREEN & RED PEPPER / FETA CHEESE	15.5



OPEN NIGHTLY
Buck a Shuck
OYSTERS FROM 4 TO 6 P.M.*

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

GRILLED NEW YORK SIRLOIN* 12 OZ. CENTER CUT BLACK ANGUS BEEF / MASHED POTATO CHOICE OF SAUCE: WORCESTERSHIRE / GARLIC BUTTER / MUSHROOM DEMI-GLACE	42.5
STEAK DIANE* BLACK ANGUS BEEF TENDERLOIN MEDALLIONS / WILD MUSHROOMS / GARLIC / SHALLOTS / BRANDY / CREAM / DIJON / DEMI-GLACE / MASHED POTATO / ONION CRISPS	52
BRAISED BEEF SHORT RIBS BONELESS BEEF SHORT RIBS / SLOWLY BRAISED / RED WINE / DEMI-GLACE MASHED POTATO / CHEFS VEGETABLE	37.5
JAEGER SCHNITZEL BREADED PORK TENDERLOIN CUTLET / LEMON & MUSHROOM DEMI GLACE / MASHED POTATO / HARVARD BEETS	32
EGGPLANT NAPOLEON BREADED EGGPLANT / SPINACH / GARLIC / GOAT CHEESE / ROASTED RED & YELLOW PEPPERS / GNOCCHI / MARINARA	33
WILD MUSHROOM PAPPARDELLE SHITAKE, ENOKI & OYSTER MUSHROOMS / MUSHROOM BROTH / GARLIC / SAGE / TRUFFLE OIL / MANCHEGO CHEESE	32.5
MEDITERRANEAN PASTA LOCAL FARM-RAISED SPICY LAMB SAUSAGE / ONIONS / MUSHROOMS / TOMATO / GARLIC / GOAT CHEESE / LINGUINI FINI	31.5

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



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 BREAKFAST, LUNCH & DINNER

HAPPY HOUR AND DAILY SPECIALS



756 York St • York, ME • 207-351-1100



@LobsterCove

lobstercoverestaurant.com



Appetizers (sampling)

Fresh Maine Crab Cakes 16

Native Steamed Mussels 15

Bacon Wrapped Scallops 17

Fried Mushrooms 12

Potato Skins 12

Fried Calamari 15

Maine Clam Strips 14

Onion Rings 10

New England Steamed Clams 21

Sweet Potato French Fries 9

Buffalo Chicken Tenders 15

Soups, Salad & Chowder

Classic Wedge Salad 15

Dinner Salad 12

Caesar Salad 13

Onion Soup Au Gratin 12

Lobster Bisque

Cup 8 Bowl 11

Homemade New England Clam Chowder

Cup 7 Bowl 11

Seafood (sampling)

1 ¼ lb. Steamed Maine Lobster *market price*

Lobster Pie *market price*

Broiled Haddock 24

Captain's Platter 36

Twin Lobster Dinner *market price*

Lobster Mac & Cheese *market price*

Broiled Sea Scallops 28

Broiled Seafood Casserole 34

Can't decide? Then combine any two of our deep fried seafood or chicken for the perfect combo 27

Beef & Chicken (sampling)

Beef Tenderloin Medallions 26

Chicken Marsala 21

Sandwiches (sampling)

Whole Fried Clam Roll 20

Big Huge Lobster Roll *market price*

Fried Haddock Sandwich 16

Fried Scallop Roll 19

Cheese Burger 14

Fried Chicken Sandwich 16

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

LOBSTER IN **THE ROUGH**

1000 US ROUTE ONE YORK, MAINE



LIVE MUSIC & ENTERTAINMENT

COUNTRY NIGHT THURSDAYS, SOLOISTS SATURDAY & SUNDAY DAY
AND BANDS FRIDAY-SUNDAY NIGHTS! TUESDAY NIGHT TRIVIA,
WEDNESDAY JEEP AND CRUISE NIGHT AS WELL AS AXE THROWING.

LOBSTER & MENU

HAPPY HOUR M-F 12-5 \$2.00 OFF BAR AND MOST KITCHEN
ITEMS. LOCALLY CAUGHT, ALWAYS FRESH. WE ALSO FEATURE
FULL MENU INCLUDING BURGERS, BBQ, SALADS, SANDWICHES
AND MORE!



FIRE PITS

SIT BACK, RELAX AND ENJOY YOUR FOOD WHILE LISTENING
TO THE LIVE MUSIC AND THE SMELL OF THE WOOD-FIRED
FIRE PITS.

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

FOR MENUS AND MORE, VISIT:

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

LOBSTER IN **THE ROUGH**

1000 US Route 1 York, ME 03909

STARTERS

Onion Rings

Mozzarella Sticks

French Fries

Chicken Tenders

BBQ Sauce, Honey Mustard, Sweet and Sour

Chicken Wings

Buffalo, Sweet Chilli, BBQ or Plain

Popcorn Shrimp

Haddock Nuggets & Fries

Clam Chowda

Steamers

Mussels

SEAFOOD & DINNERS

Twin Lobsters

Corn & Coleslaw

Lobster Dinner 1½ lb

Corn & Coleslaw

Fish & Chips

Fries & Coleslaw

Whole Belly Clams

Fries & Coleslaw

Scallop Dinner

Fries & Coleslaw

Barbeque Platter

1/2 Chicken, 1/2 Rack of Ribs, Pulled Pork,

Corn Bread, & Cole Slaw

Half Chicken Dinner

Corn Bread & Cole Slaw

Steak Tip Dinner

Garden Salad & French Fries

GREENS

Caesar Salad

Garden Salad

Salad add-ons

Chicken

Shrimp

Scallops

Lobster

SANDWICHES & WRAPS

All Sandwiches Come with Homemade Chips and a Pickle

Substitute Chips for French Fries

Angus Burger

Lettuce, Tomato & Onion

Veggie Burger

Lettuce, Tomato & Onion

Fried Haddock Sandwich

Lettuce & Tomato

Grilled Chicken Sandwich

Lettuce & Tomato

BLT

Grilled Cheese

Hot Dog

Chicken Caesar Wrap

Buffalo Chicken Wrap

Chicken, Bacon & Ranch Wrap

Lobster Roll

Clam Strip Roll

Whole Belly Clam Roll

Scallop Roll

Fish Tacos

Sandwich add-ons

Bacon, Cheese (Swiss, American or Cheddar)



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, oyster crackers	
	cup 6.5 / bowl 10
Mozzarella Sticks ... w/ roasted tomato marinara	9
Chicken Wings ... your choice: buffalo, cajun, sweet chili, huli huli, or honey mustard, Xspicy	15
Korean Beef Bulgogi ... soy shaved steak, ginger rice, lettuce wraps, pickled red onion	13

Nachos ... lettuce, cheese, pico, sour cream, scallions	10 / 16
- add chicken \$4, bacon \$3, black beans \$2, pork \$3	
Hummus Plate ... garlic chickpea dip, olive oil, sumac, fresh vegetables, toasted pita	11
- add falafel +\$4	
Maine Mussels & Fries ... garlic, white wine, butter, parsley	12

GREENS & MORE

Caesar ... lemon garlic caesar dressing, romaine, croutons, parmesan	12
Simple House ... mixed greens, veggies, house vinaigrette	12
Spinach Salad ... w/ warm bacon vinaigrette & hard boiled egg, croutons	12

Slab ... iceberg lettuce, blue cheese crumbles, tomatoes, bacon, house blue cheese dressing	14
Lobster Cobb ... fresh Maine lobster, romaine, sliced egg, red onion, tomatoes, bacon, avocado, blue cheese, buttermilk ranch dressing	26

HAND CRAFTED BURGERS

Classic Burger ... with lettuce, tomato and onion	14
- add cheese \$1.5, add bacon \$3	
Buck Burger ... double patty, bacon, american, cheddar, roasted chili, caramelized onion, Buck Sauce	18
Hula Burger ... beef patty, pulled pork, ham, grilled pineapple, Huli-Huli sauce	17.5

Firehouse Burger ... pickled jalapeño relish, spicy aioli, pepper jack cheese, house hot sauce	16
Mushroom Bleu Burger ... swiss, sautéed mushrooms, bleu cheese crumbles	15.5
Falafel Burger ... homemade falafel patty, tzatziki, lettuce, tomato, onion	14
- add feta \$1.5, add avocado \$2	

WOOD FIRED PIZZAS

Margherita ... fresh mozzarella, fire roasted tomato sauce, basil	14
The Aloha ... fresh pineapple, local ham, pulled pork, bacon, huli-huli, scallions	16
Pepperoni Pizza ... our cheese pizza with pepperoni	15

Chicken Bacon Ranch ... roasted chicken, bacon, house ranch sauce, mozzarella, scallions	17
Jalapeno Sausage ... pickled jalapeños, sausage, red onion, tomato sauce, mozzarella	16

SANDWICHES

Blackened Ahi Tuna Sandwich ... seared rare tuna, grilled pineapple, avocado, garlic aioli, potato bun	17.5
Buffalo Chicken Sandwich ... fried buffalo chicken, blue cheese dressing, lettuce	15
BBQ Pork Sandwich ... crispy bacon, cheddar, maple jalapeño bbq	13
Fried Haddock Sandwich ... Atlantic haddock, lettuce, tomato, tartar sauce	16

BLT ... bacon, lettuce, tomato, grilled sourdough	14
- add chicken \$7, add avocado \$3, add lobster salad MKT	
Grilled Chicken Sandwich ... with lettuce, tomato, onion, spicy pickle ranch	14
- add cheese \$1.5, add avocado \$3, add bacon \$3	
Lobster Roll ... served with chilled lobster salad or warmed in brown butter, buttered & grilled roll	mkt

MAINS

Fish and Chips ... panko coated, fried Atlantic Haddock, house tartar with fries	26
Chicken Pot Pie ... roasted chicken, carrots, onion & peas in a creamy veloute sauce with puff pastry crust.	22
- add bacon \$3, add lobster \$mkt	
Steak Frites ... grilled strip steak, fries, butter garlic green beans, chimichurri sauce	32
Gulf of Maine Salmon ... soy miso glaze, ginger fried rice, bok choy, pickled red onions, sesame, scallions	28

Mac 'n Cheese ... cavatappi pasta, cheddar & monterey jack cheese, toasted crumbs	19
- add bacon \$4, add chicken \$7, buffalo chicken \$8, lobster MKT	
Chili Lime Chicken ... roasted half chicken, quick fried & tossed with chilies, lime juice, green beans served with garlic lemongrass steamed rice	24
Linguine alle Vongole ... local top neck clams cooked in olive oil, white wine, garlic & chili served over linguine pasta with parsley and parmesan	27

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness



STAGE NECK INN

(207) 363-9100

8 Stage Neck Rd.
York Harbor, ME 03911

www.stageneckinn.com



SHEARWATER RESTAURANT

Snacks & Small Plates

Cornbread | 6

chives, caramelized shallot, black peppercorn, sea salt, orange blossom honey

Meat Board | 25

prosciutto di parma, chorizo, pickled vegetables, olive caper spread, baguette

Cheese Board | 22

aged cheddar, mango-ginger stilton, havarti, stone fruit jam, lotus honey, mixed olives, baguette

Short Rib Egg Rolls | 13

house braised short rib, wonton wrapper, horseradish crema

Frites | 9

smoked paprika, veggie dust, chevre cheese, flaky salt, green goddess sauce

Fried Jumbo Shrimp | 17

coconut, ginger, lemongrass, zhug herb aioli

Seared Wild Mushrooms | 14

roasted garlic puree, herbs, sumac, lemon zest

SNI "Black" Mussels | 19

chorizo, caramelized onions, scallions, black rock ipa, lemon, chunjang paste, mustard caviar

Raw Bar

Local Oysters - half dz. 24 | dz. 40

house cocktail sauce, mignonette, hot sauce

Shrimp Cocktail | 16

house cocktail sauce

Sides | 7

Whipped Potatoes

Potato Gratin

Herb Rice

Asparagus

Broccolini

For room service, take out, or parties of 7 or more, a 20% service charge may be automatically added.

'Maines'

Horseradish Panko Haddock | 30

white wine herb sauce, fried capers, onions, asparagus, whipped potatoes

Roast Salmon | 31

broccolini, romesco, herb rice, orange maple glaze

House Braised Short Rib | 31

five spice blend, mirepoix, rutabaga, pan jus

Grilled Sirloin | 37

gratin potatoes, roast apple & cauliflower, schiuan peppercorn port herb demi

Grilled Swordfish | 35

charred scallion, wild mushroom miso puree, mango peach salsa

House Brined Chicken | 29

natural jus, savoy in adobo, whipped potatoes, chili threads, fried garlic

Boon Island Stew | 33

swordfish, haddock, salmon, mussels, shrimp, potatoes, cipollini onion, saffron lobster broth

Lobster Frites | MKT

lazy lobster meat of one and a half- 1.5 pound lobsters, sweet citrus beurre blanc, herb frites

Add Lobster Tail to 'Maines' | 19

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 offerings.

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.

Soups

Seafood Chowder | 11

clams, whitefish, shrimp, bacon, diced potatoes, cream

Lobster Bisque | 15

house lobster stock, sherry, cream, herbs, old bay, lemon tarragon oil, fresh lobster meat

French Onion Soup | 13

veal broth, chicken jus, brioche, cheese, herbs

Salads

Black Garlic & Ginger "Caesar" | 15

grilled romaine, parmesano reggiano, black garlic ginger dressing, toga crouton

Roasted Beet Salad | 15

whipped feta, citrus walnut vinaigrette, candied walnut, radish micros, red sorrel, arugula, mandarina orange

SNI Green Salad | 13

house blend greens, cucumber, tomato, carrot, red onion, honey-herb vinaigrette

Protein Add-Ons:

chicken | +9

shrimp | +11

salmon | +13

lobster meat | +MKT

Sandwiches

Lobster Roll | MKT

butter or mayonnaise, lettuce, grilled brioche roll, fries

Gallows Burger | 21

wagyu beef, white cheddar, tomato, bibb lettuce, bacon jam, grilled onion, mustard, brioche bun, fries

Substitute:

Sweet Potato Fries +4

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

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

207-363-2961 • 264 Long Beach Ave • York Beach, Maine • www.sunandsurf.york.com

Sun & Surf Restaurant

on the beach

APPETIZERS & SALADS

Clam Chowder
Seafood Chowder

Bacon Wrapped Scallops
Fresh scallops, smoked bacon, maple-shallot glaze

Garlic Bread
French baguette, basil, garlic, parmesan

Artichoke Dip
Artichoke hearts, spinach, garlic herb cheese, crispy lavash bread

Roasted Butternut Squash
Herb roasted butternut squash, brussel sprouts, red onion, bacon, Vermont goat cheese, honey-mustard apple glaze

P.E.I. Mussels
Lemon butter, white wine, garlic, tomatoes

Bruschetta
Flat bread, tomatoes, onions, gorgonzola, blood orange/balsamic glaze

Fried Clam Strips
Fried Whole Clams
Onion Rings

Summer Salad
Greens, dried cranberries, strawberries, blueberries, toasted almonds, lemon poppy seed dressing

Cranberry Walnut Salad
Greens, dried cranberries, walnuts, gorgonzola, raspberry-balsamic dressing

Caesar Salad
Seaside Greens

TAKE-OUT WINDOW

Sundaes • Shakes • Cones
Ice Cream

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

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

SANDWICHES

Chicken Caesar Wrap
Grilled chicken breast, romaine, parmesan, Caesar dressing, flour tortilla

Fried Clam Roll
Hand breaded and fried whole belly clams

Lobster Roll
Maine lobster, celery, mayo, lettuce

Fried Clam Strip Roll
Hand breaded and fried clam strips

Cowboy Burger
½ lb Black Angus burger, cheddar, onion rings, homemade BBQ sauce, lettuce, tomato

Surf Burger
½ lb Black Angus burger, lettuce, tomato

Salmon Sandwich
Salmon filet, lettuce, tomato, pineapple-mango salsa

Swordfish Sandwich
Grilled swordfish, tomato, pineapple-mango salsa

Fried Haddock Sandwich
Beer battered haddock, lettuce

Fried Chicken Sandwich
Fried Chicken, bread, lettuce, tomato, sriracha aioli

HAND BREADED AND FRIED

Whole Belly Clams
Clam Strips
Haddock and Chips
Fried Shrimp
Captains Platter
Fried Combo

BREAKFAST

Omelettes
Western • Veggie • Meat Lovers • Lobster

Benedicts
Lobster Benedict • Irish Benedict • Egg Benedict

Grill Specials
Pancakes • French Toast • Breakfast Sandwich

* MENU pricing and availability subject to change

ENTREES

Boiled Lobster
1 ¼ lb Maine Lobster

Cioppino
P.E.I. mussels, salmon, swordfish, scallops, haddock, shrimp, sweet lobster-tomato broth, Sambuca

Lobster Ravioli
Maine lobster ravioli, vodka pink sauce, aged Parmigiano-Reggiano cheese

Cutler Cove Salmon
Grilled Maine salmon filet, maple-walnut glaze

Broiled Haddock
Lemon butter, white wine, sherried bread crumbs

Pan Seared Scallops
Fresh pan seared scallops, pork lardons, bourbon pomegranate glaze, sweet potato puree

Shrimp Scampi
Five tiger shrimp, basil, lemon butter, white wine, tomatoes, parmesan, linguini

Tortellini Alfredo
Cheese tortellini, cream, parmesan, nutmeg, white wine

New York Strip Steak
Grilled NY strip steak

Two Way Broiled Combo
Haddock, scallops, lemon butter, white wine, sherried bread crumbs

P.E.I. Mussels
Lemon butter, white wine, garlic, tomatoes, linguini

Baked Stuffed Haddock
Haddock filet, seafood stuffing, hollandaise

Veggie Rice Bowl



SUNRISE GRILL

SUNRISE SPECIALS

- ✧ **EARLY RISER SPECIAL** \$7.45
(7:00AM-7:30AM MON.-FRI.) TWO EGGS ANY STYLE, TOAST, HOUSE POTATOES
- ✧ **CARL'S HARBOR** \$12.75
THREE PANCAKES OR TEXAS FRENCH TOAST, CHOICE OF BACON, HAM, OR SAUSAGE
- ✧ **SUNRISE BENEDICT** \$12.99
TWO POACHED EGGS WITH HAM ON ENGLISH MUFFIN HALVES TOPPED WITH HOLLANDAISE SAUCE.
SERVED WITH HOUSE POTATOES
- ✧ **BISCUIT AND GRAVY** \$9.99
SAUSAGE GRAVY OVER A SPLIT BUTTERMILK BISQUIT SERVED WITH TWO EGGS ANY STYLE AND HOUSE POTATOES.
- ✧ **DIANA'S BENEDICT** \$11.25
TWO SCRAMBLED EGGS WITH HAM ON ENGLISH MUFFIN HALVES WITH SAUSAGE TOPPED WITH HOLLANDAISE SAUCE SERVED WITH HOUSE POTATOES
- ✧ **NANCY'S FAVORITE** \$10.45
TWO EGGS ON A BED OF CORNED BEEF HASH SERVED WITH TOAST
- ✧ **PATRICKS POINT** \$11.95
TWO EGGS ANY STLE, BACON HAM OR SAUSAGE, TOAST OR ENGLISH MUFFIN, HOUSE POTATOES
- ✧ **SAVANAH TOO** \$10.29
TWO SCRAMBLED EGGS WITH DICED HAM TOPPED WITH HOLLINDAISE SAUCE. SERVED WITH TOAST, HOUSE POTATOES

EVERYDAYS

- OMELETS FROM \$8.80
- PANCAKES / FRENCH TOAST FROM \$8.75
- BREAKFAST SANDWICHES FROM \$4.50
- MUFFINS / BAGELS FROM \$2.50

MAINLY LIBATIONS (21 AND OVER)

- SUNRISE BLOODY** \$10
HOUSE BLOODY MARY MIX, TITOS
VODKA, CELERY, OLIVES, LEMON,
LIME.
- MULLIGAN** \$8.00
IRISH CREAM, COFFEE.
- SCREW DRIVER** \$10
TITOS VODKA, O.J., ORANGE SLICE.

- PROSECO MIMOSA** \$10
PROSECO, O.J., ORANGE SLICE.
- M.C.'s GUNNER** \$8.00
JAMESON, KAHLUA, IRISH CREAM,
COFFEE.
- IRISH TWINS** \$8.00
IRISH CREAM, JAMESONS, COFFEE.

182 STATE RD KITTELY, ME. 7AM - 2 PM FRI. THRU MON.

PRICING / MENU ITEMS / HOURS SUBJECT TO CHANGE

207-439-5748

SOUPS AND SUCH

- SOUP DU JOUR \$5.75/ 6.75
CHANGING SELECTION OF HOMEMADE SOUPS.
- NEW ENGLAND CLAM CHOWDER \$6.50/ 7.99
OUR AWARD WINNING HOUSE MADE CLAM CHOWDER. RICH AND CREAMY.
- SUNRISE CHILI \$6.50/ 7.99
HOMEMADE, NOT TOO SPICY, NOT TOO MILD. WITH CHEDDAR ADD \$1.00

GARDEN DELIGHTS

- YOUR GARDEN VARIETY \$4.75/ 10.99
MIXED GREENS WITH TOMATO, CUCUMBER, PEPPER, OLIVE AND ONION.
- SALAD WITH A SCOOP \$5.50/ 12.50
OUR LARGE GARDEN SALAD GRACED WITH A SCOOP OF HOUSE MADE TUNA OR CHICKEN SALAD.

SANDWICHES

B.L.T. \$8.75
THE ICONIC DINER SANDWICH! GARDEN GREENS, FRESH TOMATO, AND CRISP BACON ON CHOICE OF BREAD WITH MAYO. SERVED WITH CHIPS AND PICKLE.

- ★ TUNA or CHICKEN SALAD \$9.25
CHOICE OF HOUSE TUNA OR CHICKEN SALAD ON CHOICE OF BREAD WITH LETTUCE AND TOMATO.
SERVED WITH CHIPS AND PICKLE.
- ★ THE COMBOS \$9.25
1/2 CHICKEN OR TUNA SALAD SANDWICH WITH EITHER A CUP OF SOUP OR CHOWDER. SERVED WITH
CHIPS AND PICKLE.
- ★ OVEN ROASTED TURKEY \$9.50
OUR HOUSE ROASTED TURKEY ON CHOICE OF BREAD WITH LETTUCE, TOMATO AND MAYO. SERVED
WITH CHIPS AND PICKLE.
- ★ **SUNRISE REUBAN \$10.95**
EXTRA LEAN PASTRAMI ON GRILLED RYR WITH MELTED SWISS, SAUERKRAUT, AND THOUSAND ISLAND DRESSING. SERVED WITH FRIES AND PICKLE.

^{NEW} CHICKEN SANDWICHES

- ★ DELUXE CHICKEN \$11.95
5 OZ GRILLED CHICKEN BREAST TOPPED WITH BACON AND AMERICAN CHEESE. SERVED ON A BRIOCHE
ROLL WITH LETTUCE, TOMATO, PICKLE AND FRIES.
- ★ SPRING CHICKEN \$11.95
5 OZ GRILLED CHICKEN BREAST TOPPED WITH SAUTÉED MUSHROOM AND SWISS CHEESE. SERVED ON A
BRIOCHE ROLL WITH LETTUCE, TOMATO, PICKLE AND FRIES.

BURGERS

★ OLD FASHION

HAND FORMED CHAR GRILLED ANGUS BEEF PATTY SERVED ON A BRIOCHE ROLL WITH LETTUCE, TOMATO, PICKLE,
FRIES.
\$10.00

THEN ADD: CHEESE 1.00 / BACON 2.00 / MUSHROOM .95

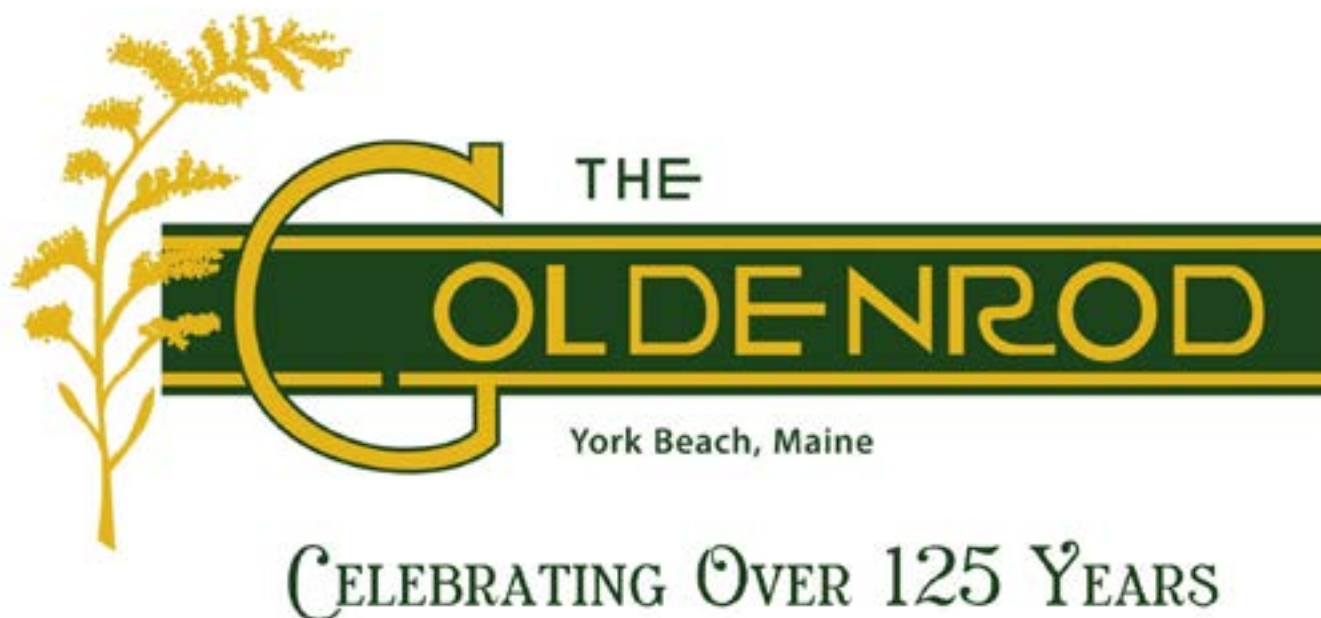
THE CLUBS

★ TRIPLE DECKER CLUB

YOUR PICK OF OVEN ROASTED TURKEY OR DELI HAM. SERVED WITH FRIES AND HOUSE COLR SLAW.
\$10.50

★ THE "CrAZy" CLUB

THERE'S ONE IN EVERY FAMILY, LETS ADMIT IT. THIS ONE COMES ON PUMPERNICKLE WITH HORSE RADISH SAUCE, SLICED
RED ONION, AND OVEN ROASTED TURKEY. SERVED WITH FRIES AND HOUSE SLAW.
\$11.50



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	Cup 8.40	Bowl 10.90
SOUP OF THE DAY	Cup 6.80	Bowl 8.30

CLUB SANDWICHES

*SLICED TURKEY, bacon, lettuce, tomato, sweet pickles, potato chips	13.30	
*HAM, CHEESE, lettuce, tomato, dill slice, potato chips	13.30	
*CHEESEBURGER, bacon, lettuce, tomato, dill slice, potato chips	13.35	
*GRILLED CHICKEN CLUB bacon, lettuce, tomato, dill slice, potato chips	14.05	
<i>*All club sandwiches made with 3 slices of toast and mayonnaise</i>		

FEATURE LUNCHEONS

ROAST BEEF on a bun with cole slaw, potato chips, and dill slice	14.30
GRILLED CHICKEN SANDWICH with lettuce and tomato on a bun with cole slaw, potato chips, and dill slice	14.05
BACON CHEDDAR CHEESEBURGER on a bun with potato chips and dill slice	12.40
HAMBURGER with delicious potato salad, lettuce, tomato, and dill slice	13.95
TUNA MELT on grilled rye with Swiss cheese, cole slaw, and dill slice	14.90
TUNA FISH SALAD on lettuce with tomato and hard boiled egg	13.15
REUBEN SANDWICH on grilled rye with Swiss cheese and sauerkraut	12.70
PATTY MELT Swiss cheese, onions, special sauce on grilled rye, dill slice, and potato chips	14.05
SEAFOOD SALAD ROLL a delicious combination of fresh Maine lobster and fresh Maine crabmeat with potato chips and sweet pickles	18.90
FRESH MAINE LOBSTER ROLL with potato chips and sweet pickles	23.40

SANDWICHES

GRILLED OR PLAIN

*Roast Beef	11.90	*Cranberry Walnut Chicken Salad	11.75
Hamburger	10.90	Spicy Black Bean Burger	11.95
Cheeseburger	11.30	Cream Cheese and Olive	8.30
Toasted Frankfort	7.15	Peanut Butter and Jelly	6.65
*Sliced Turkey	11.25	*Bacon, Lettuce, and Tomato	11.30
*Turkey Salad	11.25	*Deviled Egg	9.95
*Tuna (white albacore)	11.60	*Deviled Egg and Bacon	11.55
Ham and Swiss Cheese	11.25	Fried Egg	8.45
Ham and Cheese	11.25	Fried Egg and Bacon	10.05
Cheese	7.65	Fried Egg and Ham	10.05
Cheese and Tomato	8.70	Western	10.40
Cheese and Bacon	9.25	Eastern	10.40
<i>*Made with lettuce and mayonnaise</i>			

SIDE ORDERS

Garden Salad	7.95	Potato Salad	4.45
Cottage Cheese	4.45	Cole Slaw	4.05
Cottage Cheese and Fruit	4.80	Kraft Macaroni & Cheese	7.10

WAFFLES AND GRIDDLE CAKES

Waffles, Griddle Cakes, or French Toast with Syrup	8.20	with Bacon or Ham	9.80
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EGGS

Two Eggs, any style, with ham or bacon and buttered toast	8.10	*Ham, Bacon or Sausage Omelette with cheese	11.40
*Cheese Omelette	9.55	*Vegetarian Omelette	11.95

OUR SPECIALTIES

SUNDAE	8.55
Hot Fudge, Hot Penuche Fudge, Hot Butterscotch, Goldenrod Chocolate Syrup, Pineapple, Maple Walnut, Strawberry, Marshmallow, or Peanut Butter Topping BANANA SPLIT	9.75
Chocolate, Vanilla, and Strawberry Ice Cream with Fruits, Chocolate Sprinkles, Nuts, and Whipped Cream FUDGE SPLIT	9.75
Three Scoops of Chocolate Ice Cream with Banana, Hot Fudge, Chocolate Sprinkles, and Whipped Cream LARGE BANANA SPLIT	10.95
BROWNIE with Ice Cream and Hot Fudge	9.40
FRESH BAKED PIE	7.50
PIE à la mode	8.35

ICE CREAM SODAS, FRAPPES, FLOATS, AND SMOOTHIES

SOFT SERVE

KIDDE	3.25	with Flavor Burst	4.00
REGULAR	4.45	with Flavor Burst	5.20
LARGE	5.65	with Flavor Burst	6.40
SUNDAE	6.90	with Flavor Burst	7.65
NOR'EASTER	7.55	with Flavor Burst	8.30

SPECIALTY DRINKS

MALTED FRAPPES	8.10
ROOT BEER FLOATS	7.75
SHERBET FREEZE	7.75
FRUIT SLUSH	6.20
FRESH SQUEEZED LEMONADE	5.35
FRESH LIME RICKEY	5.35
OLD FASHIONED EGG CREAM	5.10

BEVERAGES

Hot Coffee, Tea, Chocolate, Decaf	3.50
Iced Coffee, Iced Tea, Iced Chai, Raspberry Iced Tea	4.10
Milk	Small 2.45 Large 2.90
Orange, Grape, Tomato, Apple, or Cranberry Juice	Small 4.15 Large 4.60
Coca Cola, Diet Coke, Sprite, Gingerale, Root Beer, Orange, Pink Lemonade, Fruit Punch	3.50

OUR HOMEMADE PREMIUM ICE CREAM AND SHERBETS

Kiddie	5.10	Small	6.15	Large	7.20
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Please visit us at www.TheGoldenrod.com



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
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- * Private Events
- * Open Daily at 11:30, Year Round

THE YORK RIVER LANDING



YORK RIVER LANDING

150 U.S Rt. 1 York, ME 03909

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SAMPLE LUNCH MENU

SANDWICHES

PRIME RIB STEAK & CHEESE-17
shaved prime rib, caramelized onion, arugula,
cheddar, dijonaise

BEER BATTERED HADDOCK-18
lettuce, tomato, tartar

MAINE LOBSTER ROLL- mrkt
plain mayo, or warm butter

HOT CHICKEN-16
buttermilk chicken, pineapple habanero sauce, pickled
veg, mixed greens

SALADS

YRL HOUSE SALAD-11
sunflower seeds, shaved red onion, feta, tomatoes,
roasted shallot vinaigrette

ENTREES

FISH TACO TRIO-18
breaded haddock, coleslaw, pico de gallo, sriracha
FARMER'S STIR FRY-17
Broccoli, carrots, celery, jasmine rice, ginger soy
sauce

SAMPLE DINNER MENU

YRL FAVORITES

BUTTERMILK CHICKEN-22
mashed potatoes, country gravy, seasonal bread,
seasonal vegetable

FISH & CHIPS-23
fries, coleslaw

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

PAN SEARED ORGANIC SALMON-26
pineapple salsa, jasmine rice, seasonal vegetable

ALL-NATURAL STEAKS

FILET MIGNOT AU POIVRE-40
house au poivre, mashed potatoes, seasonal
vegetable

YRL STEAK TIPS-32
our house steakhouse style marinade

PRIME RIB-32
au jus, horseradish cream sauce

Prices subject to change



See website for full Menu.

NEW ENGLAND'S FAVORITE
WeatherVane
SEAFOOD RESTAURANTS®

Located on U.S. Route 1, Kittery, Maine • Phone Ahead for Take-Out: (207) 439-0330

Appetizers

- ✦ Fried Onion Rings—Hand-cut, hand-battered, fresh fried to order.
- Fried Mozzarella Sticks—With marinara sauce.
- Fried Onion Nuggets—Just the centers, crispy and golden.
- Fried Mushrooms—With creamy ranch dressing.
- Potato Skins—Topped with bacon, mozzarella & cheddar cheese.
- Buffalo Chicken Tenders—With blue cheese dressing, celery.
- Fried Calamari—Traditional or Rhode Island style, with marinara.
- Fried Appetizer Combo—Fried pickles, onion rings, boneless buffalo chicken tenders and fried mushrooms. With dipping sauces. *Substitutions available for additional charge.*
- Fried Pickles—Sliced, battered and fried. With ranch dressing.
- Shrimp Cocktail—Six fantail shrimp with our cocktail sauce.

Chowders

- ✦ Bea's Clam Chowder • Haddock Chowder

Signature Salads

House Garden Salad or House Caesar Salad
Side Garden Salad or Side Caesar Salad

Optional Salad Add-ons:

Lobster Salad, Grilled Shrimp, Fried Buffalo Chicken Tenders,
Grilled Chicken Breast, Grilled Salmon*, Marinated Sirloin* Tips

LOCAL POTATOES

French Fries, Baked Potato, Roasted Potatoes
or Garlic Mashed Potato

FRESH SIDES

Cole Slaw or Fresh Steamed Broccoli

PREMIUM SIDES

Sweet Potato Waffle Fries or
Home-Style Macaroni & Cheese



Lobster Dinners & Steamers

Lobster dinners are served with local potatoes and a fresh side. Priced daily.

- ✦ Single or Twin Boiled Lobster Dinner

Lobster Pie

Tender meat of a whole lobster topped with
our buttery crabmeat stuffing and baked to perfection.

Lazy Man Lobster

Delicious lobster meat from two lobsters, served in drawn butter.

Fried Lobster Tails Dinner

Two fresh lobster tails—split, battered and fried until golden brown.

Lobster Mac & Cheese

With fresh lobster meat, baked with crumbs. Served only with a Fresh Side.

EVERY THURSDAY AT WEATHERVANE

Wicked Cheap Twin Lobsters
Twin Lobster Dinner at a Wicked Cheap Price!

Fresh Steamed Clams

1½lb of fresh Maine steamers with broth & drawn butter. *priced daily*

YOU MAY NOW ORDER TAKEOUT ORDERS ONLINE:
www.weathervaneseafoods.com

We offer a complete selection of
Soft Drinks, Swankies, Specialty Beverages,
Beers, Wines & Cocktails. Ask your server.

Fried Seafood Dinners

*Fried dinners are served with French fries & creamy cole slaw.
Choose either the smaller Seafarer portion or the full dinner portion.*

Fried Seafood Combo

Fried haddock, bay scallops, native shrimp and clam strips.

The Admiral's Platter

An Admiral-sized version of our classic Fried Seafood Combo.

*You may substitute Sea Scallops, Fantail Shrimp or Whole Clams in any
fried seafood combo for an additional charge.*

Haddock • Native Shrimp • Fantail Shrimp • Haddock Nuggets

Clam Strips • Bay Scallops • Chicken Tender • Calamari

Sea Scallops or Whole Clams priced daily

***All of our fried food is hand-battered and cooked fresh to order
using only 100% trans-fatty acid free cooking oil.***

 Enjoy Our World-Famous Haddock Fish & Chips

FRIED HALF & HALFS

Fried Half & Halfs are served with French fries & creamy cole slaw.

Choose TWO different fried selections from this list:

Native Shrimp • Bay Scallops • Clam Strips • Chicken Tenders

Haddock Nuggets • Haddock • Fantail Shrimp • Calamari

Premium Fried Half & Halfs

Fried Half & Halfs containing either or both
Sea Scallops or Whole Clams priced daily

Broiled & Baked Stuffed Seafood

*Weathervane's grilled, broiled & baked stuffed dinners are served with
your choice of local potatoes and a fresh side.*

Broiled Haddock—Lightly topped with Ritz cracker crumbs.

Broiled Sea Scallops—Lightly topped with Ritz cracker crumbs.

Broiled Sea Scallops & Haddock—With Ritz cracker crumbs.

 Broiled Salmon*—Lightly seasoned and broiled to perfection.

Baked Stuffed Haddock—With our own crabmeat stuffing.

Baked Stuffed Shrimp—With our own crabmeat stuffing.

Baked Stuffed Seafood Combo—With our own crabmeat stuffing.
Featuring three baked stuffed shrimp, sea scallops, haddock and lobster.

Sandwiches

All sandwiches are served with French fries and creamy cole slaw.

Classic Maine Lobster Roll

Succulent lobster meat tossed lightly with mayo and celery, or served hot with
melted butter, in a toasted New England-style hot dog roll.

Haddock Sandwich

Your choice of broiled or fried.

Haddock Melt

Fried haddock, tomato & cheddar cheese melted on grilled sourdough bread.

Grilled Salmon* Sandwich

Cajun-seasoned grilled salmon fillet with our horseradish mustard sauce.

Grilled Chicken Caesar Wrap

Grilled chicken, romaine, parmesan cheese and caesar dressing in a soft wrap.

Grilled Chicken Sandwich

Grilled marinated chicken breast with lettuce, tomato and mayonnaise.

Fresh From The Grill

Hamburger* • Cheeseburger* • Bacon Cheeseburger*

Our char-grilled half-pound burgers are 100% fresh USDA Choice Certified
Angus Beef. Served with lettuce & tomato, crispy French fries and cole slaw.
Optional toppings include: cheddar or American cheese, crispy bacon.

Marinated Sirloin Tips*

12oz char-grilled USDA Choice sirloin tips.
Served with your choice of local potatoes and a fresh side.

Prime Steak* Dinner

10oz lightly seasoned Certified Angus Beef™ USDA Prime Ranch-Style cut,
char-grilled and served with choice of local potatoes and a fresh side.

Grilled Maple Salmon* Dinner

Topped with Vermont-made MacIntosh apple drizzle.
Served with your choice of local potatoes and a fresh side.

 Indicates a Weathervane Signature Menu Item

Delicious Desserts

Strawberry Shortcake • Colossal Hot Fudge Sundae

Wicked Molten Lava Cake • Seasonal Dessert

Cheesecake with Strawberries

weathervaneseafoods.com

 Like Us On Facebook

Please inform your server promptly if you or any member of your party has a food allergy. Weathervane Seafood Restaurants strive to identify ingredients which may cause allergic reactions, as well as to instruct our staff on the severity of food allergies. While every effort is made to prepare dishes to accommodate your needs, those guests with allergies or food sensitivities should be aware that our restaurant is not an allergen-free environment.

★ The Food & Drug Administration and the Department of Public Health advise that consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase the risk of food-borne illness, especially to the elderly, young children, pregnant women and to other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces risk of illness.

v6/23

BE SURE TO CHECK OUT THE
DAILY FEATURES BLACKBOARD AND OUR
Cocktails, Beverages & Desserts Menu

❖WPF MENU❖

❖Appetizers❖

Poutine / 13.00

wedged potatoes, beef gravy, cheddar cheese curds, scallions

**extra gravy 2.00 *add smoked crispy brisket \$4.00*

Bavarian Pretzels / 11.00

warm pretzel sticks, sea salt, our cheese sauce

Pork Belly Buns / 13.00

crispy pork belly, bao buns, hoisin, cucumber
carrot slaw, sriracha aioli

Artichoke Hummus / 13.00**

crispy tortillas, carrots and cucumbers

French Fry Dippers / 9.00**

ketchup, spicy mayo, garlic aioli

Crispy Brussels Sprouts / 14.00**

ginger sesame sauce

Chicken Tenders / 15.00

choose: plain, korean, buffalo or hot honey glaze

Chicken Wings / 16.00**

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

❖Salads❖

Kale Salad / 17.00**

red & white quinoa, edamame & green chickpea mix,
shredded carrots, pepitas, romano cheese, lemon thyme
vinaigrette

Arugula Salad / 17.00**

watermelon, strawberries, gorgonzola cheese, mint, pickled
celery, candied pecans, lemon 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,
house caesar dressing

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
Blackened Salmon**\$11 / Angus 6oz burger **\$11

❖Larger Plates❖

Macaroni & Cheese/ 16.50

cavatappi pasta tossed in our creamy house
cheese sauce

add: chicken \$4 / mushrooms \$3
broccoli \$2 / bacon \$3 / buffalo chicken \$5

Falafel / 17.00**

red & white quinoa edamame & green chickpea mix, house falafel
balls, green tahini sauce, feta, pickled carrots & fresno peppers

Crispy Fish Tacos / 17.00

fried haddock, citrus marinated cabbage, grilled pineapple,
cilantro-serrano hot sauce, scallion, flour tortilla

Mussels / 19.00**

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

❖Sandwiches❖

***All sandwiches served with french fries**

& house pickles*

substitute mixed greens salad

Fried Haddock Sandwich / 22.00

fresh haddock, fried on a toasted potato roll,
with lettuce and tartar sauce

Blackened Salmon Sandwich / 22.00

6 oz blackened salmon, avocado, garlic aioli,
lettuce, tomato on our ciabatta

Meatball Grilled Cheese / 21.00

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

Turkey B-L-T / 21.00

mayo, WPF savory cranberry bread

Corned Beef Reuben / 21.00

1000 island, toasted pumpernickel, sauerkraut, swiss

Angus 6 oz Burger / 19.00

lettuce, tomato, pickled red onion toasted potato roll

choose: ketchup, mayo, dijon

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

add: bacon 3.00

** 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.

❖ WPF Pizza ❖

neapolitan style wood fired pizza

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

with red sauce...

Margherita / 20.00

red sauce, oregano, basil, mozzarella, romano

Marinara / 18.00

(this pizza has no cheese and is dairy free)

red sauce, oregano, basil, minced garlic, chili flakes

add dairy free cheese 3.00

Mama Lil's Pepper & Italian

Sausage / 26.00

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

Medjool Date & Soppressata Salami/ 26.00

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

Hawaiian / 26.00

red sauce, oregano, basil, mozzarella, jalapeno, romano,
pineapple, rosemary ham

Meatball / 26.00

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

Eggplant & Basil Ricotta / 26.00

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

Vegetarian Pizza / 26.00

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

kids meals

all meals come with cucumber slices & fries

chicken tenders / 9.50

pasta with red sauce / 9

pasta with butter / 9

our own mac & cheese / 9.50

grilled cheese / 9.00

hot dog / 9.00

Side of watermelon & strawberries / 3.00

❖12 years old and under only❖

not with red sauce...

Bruschetta Pizza / 24.00

Olive oil, garlic base, basil, mozzarella, sliced tomatoes,
romano, balsamic reduction

Four Cheese Pizza / 24.00

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

Chicken & Bacon / 26.00

pesto base, garlic, tomatoes, fontina, romano

BBQ Chicken / 26.00

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

Mushroom Pizza / 26.00

roasted garlic rosemary ricotta base, wood fired roasted
mushrooms, red onions, fontina, romano cheese,
topped with arugula, and truffle aioli

BCBR Pizza / 26.00

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

additional pizza toppings...

**Dairy Free Cheese available to SUBSTITUTE on
any pizza....2.50**

Pizza Proteins \$4

Bacon

Pepperoni

Meatball

Rosemary Ham

Sausage

White Anchovies

Chicken

Soppressata

Vegan "Meat"balls

Other Toppings \$3

Arugula Bell Peppers,

Broccoli Dates

Pineapple Jalapeño

Mushrooms Fried Eggplant

Tomatoes

Kalamata Olives

Mama Lil's Peppers

Roasted or Raw White Onion

Dessert

Ice Cream Cookie \$9/\$6

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

Butter Toffee Cake \$10.00

Blueberry compote, whipped cream

Scoop of Ice Cream \$4

Brownie Sundae \$9/\$6

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

Root Beer Float \$6

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

FRAPPES

VANILLA, CHOCOLATE, STRAWBERRY & COFFEE \$7.25

Ask about our Rotating Special flavor \$7.75

Giffords famous ice cream, syrup, and milk blended into a cold, creamy, delicious, "lip-smackin concoction". (Don't forget to wipe off the mustache!)

SNO-CAPPED (whipped cream and jimmies) 95¢

OREO Cookies 95¢

DISH OF GIFFORDS ICE CREAM

Small \$4.50 Large \$5.50

CAPT. ELI'S ROOT BEER®

OLD FASHION DRAFT ROOT BEER

Small \$3.65 Large \$4.85 Floats \$6.75

Growler \$16 - Refill \$11.00

FRESH SQUEEZED FRUIT DRINKS

FRESH SQUEEZED LEMONADE

RASPBERRY LIME RICKEY

ORANGE SPRITZER | BLUEBERRY LEMONADE

\$4.85

BEVERAGES

COFFEE/TEA \$2.45 **WATER** \$2.65

ICED TEA \$2.85 **MILK** \$2.15

MANGO ICED TEA..\$4.85 **HOT CHOCOLATE**\$2.45

SODA \$2.45/\$3.25 **CHOCOLATE MILK**..\$2.45

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** \$22 **HOODIES** \$35-\$40

THREE GREAT LOCATIONS

York, ME • Watertown, MA • Rochester, NH

HOT SAUCES FOR SALE

SEE OUR DISPLAY

Wild Willy's
BURGERS®

DINE-IN OR TAKE-OUT

REAL BURGERS FOR REAL BURGER LOVERS

Wild Willy's is all
about taste and choice!

VOTED
BEST BURGER
BY
TRIP ADVISER
IN MAINE

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

CERTIFIED ANGUS BEEF®

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®	\$9.79
PINELAND FARMS™ NATURAL BEEF	\$10.99
TENDER BISON®	\$12.29

WILLY BURGER® Classic American burger with your choice of American cheese, L, T, O, mustard, ketchup, pickles, and mayo
WICKED GOOD Sautéed onions and mushrooms and Swiss and Cheddar cheeses

"BUBBA" BBQ Zesty BBQ sauce, hickory-smoked bacon, Cheddar cheese, onion, and pickles +\$1.50

ROCKY Roasted red, green, yellow, orange peppers and onions with Cheddar cheese

BANDITO Sautéed onions and Cheddar cheese

ROUND UP Sautéed mushrooms and Swiss cheese

ANNIE OAKLEY Bleu cheese with L, T, and O

RIO GRANDE Roasted green chilies from New Mexico and Cheddar cheese

SMOKEHOUSE Seasoned patty, Smokey Cheddar, bacon, mushrooms and A-1 mayo +\$1.50

CONESTOGA Thousand Island dressing with L, T and O

TATONKA Hickory smoked mayo, American cheese and sauteed onions

BUFFALO BILL Horseradish sauce, Cheddar cheese and mushrooms

CHIPOTLE BURGER House made Chipotle mayo, Cheddar cheese, and red onion

RATTLER Pepper jack cheese, sriracha mayo, L, O, and banana peppers

STAMPEDE Homemade Chili and Cheddar cheese

8 OZ. PRIME BURGER

OUTLAW with sharp Cheddar\$12.29
and fresh horse radish sauce

BURGER EXTRAS

"Double-wide" Extra Meat and Cheese\$4.85 - \$6.29

Bacon\$2.60 Cheese 45¢ Jalapeños 95¢

Lettuce/Tomato 75¢ Salsa 75¢ Banana Peppers.....\$.85

Guacamole \$1.50 Green Chilies \$2.25 Onions & Peppers ..\$1.50

Sauteed Mushrooms \$1.50 All Dressings ...75¢, 95¢

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
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LIGHTER FARE

SINGLE SHOT American cheese, lettuce, tomato, pickle, thousand island, potato roll...\$6.25

3OZ. SLIDER American cheese, ketchup, pickle, potato roll...\$6.25
Hot Dog...\$4.25 Mac & Cheese...\$4.25 Grilled Cheese...\$4.25 BLT...\$5.95

VEGGIE BURGERS

CACTUS with Lettuce, Tomato and mayo\$9.79

SPICY BLACK BEAN L, T, O and Chipotle mayo\$9.79

CHICKEN SANDWICHES

GABBY L, T, with mayo or honey mustard\$9.79

RUSTLER BBQ sauce with Cheddar cheese and red onion\$9.79

HANDCUT FRIES

SMALL\$4.50 **LARGE**\$5.95

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

Melted Cheddar Cheese \$1.10 Chili \$1.95

Jalapeños 95¢ Herb Fries \$1.00 Poutine \$1.50

HOMEMADE CHILI

CUP\$6.45 **BOWL**\$7.45

3 bean Chili with beer, ground beef, peppers,
onions, tomato and spices.

ASK ABOUT OUR GLUTEN-FREE MENU

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

38th Annual

Presented by:
YORK REGION
Chamber of Commerce

HARVEST FEST

October 14, 2023

York Beach, Maine 9am - 4pm

www.yorkharvestfest.com



Harvestfest & Kidsfest
October 14, 2023
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 old fashioned market
vendors from all over New England & great raffles!

Harvestfest includes
Kidsfest; look for story telling, music, a roaming railroad,
games and activities for kids of all ages!

FMI 207.363.4422 or

www.yorkharvestfest.com



Please NO DOGS, PETS or SMOKING
SOLICITATION IS PROHIBITED.



**Thank you
Harvestfest
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Savings**

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**Union
Bluff**
Hotel

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York Beach, ME 03907
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Ship's Cellar Pub

Good Food & Spirits at the York Harbor Inn



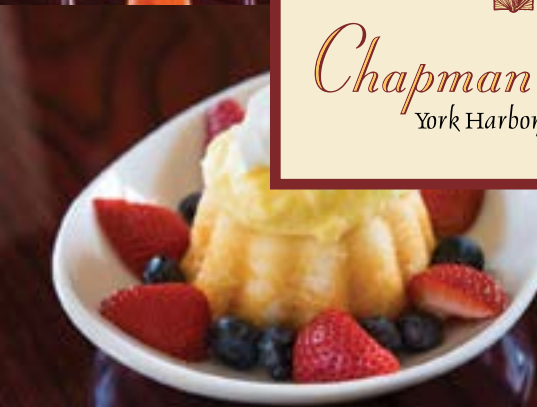
The Cellar Pub. Downstairs.

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



Chapman Cottage

York Harbor, Maine



Chapman Cottage. Up the road a piece.

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

