



Wine Menu

Whites	g	b
Sidekick Chardonnay, CA	11	38
Cortenova Pinot Grigio, Italy	9	31
75 Wines Sauvignon Blanc, CA	12	42
Las Lilas Vinho Verde, Portugal	10	35
Domaine de La Fruitiere Muscadet, France	12	42
Bressades Rose, France	10	35
Dom Olivette Bandol Rose, France	16	56

Reds	g	b
Milbrandt Cabernet, CA	12	42
Big Fire Pinot Noir, OR	13	43
Laya Red Blend, Spain	9	31
Cellardoor Winery Syrah, ME	15	52

Bubbles	g	b
Baron Seillac Brut, France	10	35
Laurent-Perrier Champagne 187ml		33
Moet and Chandon Champagne 750ml		115

Beer Menu

Maine Craft Cans & On Draught

On Draught – See Server for Current Selections & Pricing

Allagash White – Belgian	6
Foundation Burnside - English Brown	8
SoMe Mainely – Pale Ale	8
Baxter Tarnation – Lager	6
Downeast Cider – Unfiltered	6





Signature Cocktails

Kiwi Island 13

Cold River Vodka, kiwi puree, lemon

Germaine Julep 14

Bulliet Bourbon, mint, St Germaine, Fever Tree ginger ale

Salty Sailor 12

Tequila, mango puree, lime, Cointreau, chili salt rim

Lavender Bee's Knees 14

Back River Gin, lavender bitters, local honey, lemon

Sea Smoke 11

Crème de violette, Vermouth Blanco, sparkling brut

Guava Mai Tai 12

Dark rum, guava juice, pineapple, orange, cranberry

Grapefruit Cucumber Fizz 11

Hendrick's Gin, fresh grapefruit & cucumber, tonic

Blueberry Mojito 14

Tashtego Rum, mint, lime, blueberry

Marianne's French Sixteen 11

Cold River Vodka, Chambord, pineapple, vanilla

Blackberry Gingertini 12

Tito's vodka, ginger, blackberry

Coral Reef 13

Tequila, fresh watermelon & cilantro, Midori

Eva's Daily Sangria 10





Small Plates

Tofu Larb Gai 10

Heiwa tofu, chili & lime dressing, fresh herbs, crispy shallot (gf)

Elote Lettuce Cups 9

(Mexican street corn)

Grilled Maine corn, cilantro chipotle crema, lime, cotija,
Bibb lettuce (gf)

Tomato & Basil Skewers 8

Roasted cherry tomatoes, basil puree, brie, roasted garlic (gf)

Octopus Ceviche 13

Grilled octopus, leche de tigre, curry dusted tortillas (gf)

Ducktrap Smoked Seafood Platter 16

Local smoked salmon, mussels & scallops, rye crackers,
crispy capers (gf)

Spanish Tapas Platter 15

House made chorizo, roasted almonds, olives, marinated
mushrooms, Mahon cheese (gf)

Curry Chicken Empanada 11

Local chicken, yellow coconut curry, baby spinach

BBQ Lamb Meatballs 12

Local ground lamb, sweet chili bbq sauce, napa cabbage (gf)

Lemongrass Pork Skewers 12

Lemongrass pork sausage, crispy shallot, nuoc cham
dipping sauce (gf)

Bay View Lobster Rolls 18

2 fresh mini rolls, Maine lobster, chive aioli, malt vinegar
kettle chips, dill pickle

Desserts

Seasonal Fruit Crisp 9

Lemon curd whipped cream, oat crumble

Flourless Chocolate Torte 9

Maine blueberry compote, honeycomb candy (gf)

Matcha Cheesecake 9

Ginger crumb, toasted coconut, mango