



Dishes

Artisanal Cheese Platter \$14

Local & imported cheeses, violet mustard, house pickles, crackers

Tofu Larb Gai Lettuce Cups \$10 (vg, gf)

Heiwa tofu, cilantro, mint, basil, crispy shallot

Roasted Leek & Cheddar Flatbread \$9

Roasted leek tahini purée, local cheddar, lightly dressed baby greens

Salami & Cheddar Flatbread \$10

Tomato basil sauce, local cheddar, oregano, side baby greens

Smoked Mussel Dip \$12 (gf)

House smoked Marshall Cove mussels, charred scallion, fresh tortilla chips

Pulled Pork Tacos \$15 (gf)

(3) tacos, cabbage slaw, habanero ranch

Lemongrass Pork Banh Mi \$14

Local pork, crisp vegetables & herbs, 3 crabs aioli, kettle chips

BBQ Lamb & Beef Meatball Sliders \$14

Local cheddar, cabbage, kettle chips

Cool Sesame Udon Noodle Stir Fry \$13 (vg)

Baby bok choy, mushrooms

Green Curry Shrimp Skewers \$21 (gf)

Grilled Gulf shrimp, coconut green curry, summer rice salad

Bay View Lobster Roll \$23

Lightly dressed in brown butter aioli, kettle chips

Desserts

Flourless White & Dark Chocolate Torte \$8 (gf)

Chamomile and Cocoa Nib Tiramisu \$8

Chamomile scented mascarpone, espresso biscuits, raspberry

Blueberry Crisp \$9

Local berries, salted caramel, sweet cream



Signature Cocktails

Lavender Bee's Knees \$12

Blue Barren Glendarragh Lavender Gin, Cointreau, honey, lavender bitters

Genovese Negroni \$10

Bombay Sapphire, Carpano Antica, Campari, orange, basil syrup

Guava Mojito \$9

Bacardi Rum, guava, lime, mint, club soda

Light & Stormy \$12

Eight Bells Rum, Ancho Reyes, lime, Fever Tree Ginger Beer

Chili Mango Margarita \$9

El Jimador Tequila, mango nectar, chili infused agave, lime, chili salt rim

Up in Smoke \$10

Old Grandad Bourbon, house orgeat, sea smoke bitters

Sunset Lemonade \$12

Tidewalker Bourbon, Aperol, Limoncello

Marianne's French Sixteen \$11

Cold River Vodka, Chambord, pineapple, vanilla

Coastal Reef \$10

Tito's Vodka, Tanteo Jalapeno Tequila, cucumber, agave, cilantro, grapefruit

Blueberry Gingertini \$11

Cold River Blueberry Vodka, Domaine de Canton, lemon, candied ginger

Mandarin Gimlet \$11

Tanqueray Rangpur Gin, lime, lemongrass simple, persimmon bitters

Maggie's Daily Sangria \$9

Zero Proof

Strawberry Sunset \$7

Fresh Strawberries, Mint, Lime, Club Soda

A Cinderella Story \$7

Pineapple, Orange, Lemon, Agave

Rosemary Takes a Greyhound \$7

Grapefruit, Vanilla, Rosemary, Tonic

Cucumber Lemon Fizz \$7

Fresh Cucumber, Lemon, Simple Syrup, Club Soda

Maine Blueberry Lemonade \$7

Maine Blueberry Syrup, Lemon, Club Soda





Wine Menu

Whites	g	b
The Pinot Project Pinot Grigio, CA	\$10	\$36
Sidekick Chardonnay, CA	\$8	\$28
Harbor Town Sauvignon Blanc, NZ	\$11	\$40
Cellardoor Winery Riesling, ME	\$15	\$52
Elicio Rose	\$9	\$30
D'Olivette Bandol Rose, FR	\$15	\$52
The Den Chenin Blanc, South Africa	\$10	\$36
Domaine de la Fruitiere Muscadet, France	\$13	\$46
Reds	g	b
Laya Red Blend, Spain	\$9	\$30
Big Fire Pinot Noir, OR	\$11	\$40
Milbrandt Cabernet, WA	\$10	\$36
Tobin James Ballistic Zinfandel, CA	\$15	\$52
Cellardoor Monti al Mare, ME	\$15	\$52
Daou Cabernet Sauvignon, Paso Robles, CA		\$62
Sparkling & Dessert	g	b
Tobin James Liquid Love Zinfandel, CA	\$14	\$49
Blanc de Bleu, CA	\$12	\$42
Baron de Seillac Cava Brut	\$8	\$28
Laurent Perrier Brut	\$30	\$90
Laurent Perrier Grand Siecle Champagne		\$250

Beer Menu

Maine Bottled Beer & On Draught

On Draught – See Server for Current Selections & Pricing

Allagash White, Belgian Wheat \$6
Allagash Black, Stout \$6
Downeast Cider \$5
Rising Tide Ishmael, Copper Ale \$6.50
Rock Harbor Copper House, English Bitter \$7
Orono Tubular, IPA \$8
Oxbow Northern Lager \$8

Domestic Bottled Beer

Corona \$4
Heineken \$4
Michelob Ultra \$4
Stella Artois \$4
Athletic Brewing Run Wild IPA (Alcohol Free) \$4

Takeout Menu

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Bay View Lobster Roll \$23

Lightly dressed in brown butter aioli, kettle chips

Flourless White & Dark Chocolate Torte \$8 (gf)

Dark chocolate deliciousness

Chamomile and Cocoa Nib Tiramisu \$8

Chamomile scented mascarpone, espresso biscuits, raspberry

Blueberry Crisp \$9

Local berries, salted caramel, sweet cream

Cocktails

Genovese Negroni \$10

Bombay Sapphire, Campari, Orange, Basil Syrup

Guava Mojito \$18 (for 2)

Bacardi Rum, Guava, Lime, Mint, Club Soda

Chili Mango Margarita \$9

El Jimador Tequila, Mango Nectar, Chili infused Agave, Chili Salt Rim

Maine & Domestic Bottled Beer

Allagash White, Belgian Wheat \$6	Corona \$4
Allagash Black, Stout \$6	Michelob Ultra \$4
Orono Tubular, IPA \$8	Stella Artois \$4
Oxbow Northern Lager \$8	
Rock Harbor Copper House, English Bitter \$7	

White Wines

The Pinot Project, CA \$36
Sidekick Chardonnay, CA \$28
Harbor Town Sauv Blanc, NZ \$40
Elicio Rose \$30

Red Wines

Laya Red Blend, Spain \$30
Big Fire Pinot Noir, OR \$40
Milbrandt Cabernet, WA \$36
Tobin James Zinfandel \$52

Sparkling

Blanc de Bleu, CA \$12 \$42
Baron de Seillac Cava Brut \$8 \$28

