



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 Sliders \$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

Butternut Squash & Maine Lobster Crepelle \$22

Herbed butternut squash ricotta, savory crepes, lobster, brown butter, sage

Desserts

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

Apple Crisp \$9

Local apples, rosemary brown butter crumble, salted caramel



Signature Cocktails

A Fair & Following Sea \$13

Johnnie Walker Black, Domaine de Canton, local honey, lemon, sea smoke bitters

The Harbormaster \$14

Blue Barren Harbor Gin, Carpano Antica, Luxardo Maraschino

One Night Stay \$11

Cold River Vodka, Carpano Antica, Cointreau, Lemon

Sternman's Promise \$10

Hornito's Reposado, Agave, Fresh Orange, Lemon Bitters

Marianne's French 16 \$11

Cold River Vodka, Chambord, Pineapple, Vanilla

By the Fireplace \$12

Woodford Reserve, Vanilla Infused Maple, Lemon, Ginger Beer

A Harbor So Grand \$10

Tito's Vodka, Blackberry Brandy, Dry Vermouth, Lemon

Bay View, Collected \$11

Ration Rum, Maine Blueberry Syrup, Chartreuse, Lime

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
Gryphon Crest Riesling, Germany	\$9	\$30
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
Renwood Old Vine 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
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 People Power Farmhouse Ale Saison \$8
 Oxbow Northern Lager \$8

Domestic Bottled Beer

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

