

SOUPS, CHOWDERS, BISQUE & SALADS

FRENCH ONION SOUP

A Maine staple for generations 10

HOMEMADE CHILI

Topped with melted cheddar, and a side of cornbread. 11/17

LINDA'S CREAMY MAINE LOBSTER BISQUE & GF

Thick, sumptuous and smooth. Cup 12 • Bowl 19 With added lobster: Cup 17 • Bowl 29

MAINE LOBSTER STEW GF

Buttery milk and cream with lots of lobster meat and flavor, a classic Maine recipe. Cup 17 • Bowl 29

LINDA'S CLAM CHOWDER 🔑

Freeport chowdah champion, thick, flavorful with lots of clams! Cup 14 • Bowl 24

BIG CLAW LOBSTER SALAD GFX

Right off the boat and perfectly cooked Maine lobster claws on a bed of local crispy greens, hard-boiled egg, bacon, grape tomatoes, and croutons. Your choice of dressing. 34

DOWNEAST MAINE CAESAR GFX

Crisp romaine, shaved parmesan cheese, and croutons tossed in a creamy Caesar dressing. 14

Choose to add to any of the salads below:

Maine Lobster +20 • Seared Scallops +16 •
Broiled Maine Haddock +12 • Maine Crab Cake +9 •
Sirloin* +13 • Grilled Maine Chicken +8

MARKET SALAD GFX PX

Mixed greens topped with cherry tomatoes, sliced cucumbers, sliced red onion, and shredded carrots, with choice of dressing.14

New! ROOT VEGETABLE SALAD GFX

A trio of turnips, carrots, and sweet potato over baby arugula with crumbled feta and candied walnuts lightly tossed with apple vinaigrette. 18

DRESSINGS

Lemon-Basil Vinaigrette
Balsamic Vinaigrette
Apple Vinaigrette
Creamy Peppercorn
Blue Cheese
Ranch
Caesar

LOCAL STARTERS

LOBSTER RANGOON DIP

Maine lobster meat combined in a three-cheese rangoon dip topped with chives and served with house-made fried wonton chips. 19

BLUEBERRY BBQ WINGS 🔑 GF

Fried chicken wings glazed with our signature Blueberry BBQ sauce. Also available with our Maple BBQ or Buffalo

GOLDEN FRIED CHICKEN TENDERS GFX

Golden fried chicken tenders served with our housemade maple mustard and Linda Bean's Blueberry BBQ sauce for dipping. 18

CRAB CAKES

Two golden seared crab cakes served on a bed of baby greens and creamy sweet pepper sauce. 18

STEAMED MAINE CLAMS GFX

A pound and a half of Maine dug clams. Served shore-style with broth and melted butter. MKT

MAINE MUSSELS GFX

A classic preparation of Maine mussels with white wine, garlic, lemon, and herb butter. Served with toasted focaccia bread. 20

OYSTERS ON THE HALF SHELL* GF

Rotating selection of local Maine oysters, served on the half shell with lemon wedges, cocktail, and horseradish sauce. 3.50/ea. | \$20 half dozen | \$38 dozen

FRIED WHOLE BELLY CLAMS GFX

A generous portion of locally dug whole belly clams, lightly fried, served with lemon and tartar. MKT

DESSERTS

Ask about our dessert specials

APPLE CRISP

A hearty portion and house-made! 10 A la mode add 2

APPLE FRITTERS

House made and golden fried, served with maple or caramel dipping sauce. 10

BLUEBERRY OR APPLE PIE 8

A la mode add 2

CHEESECAKE 10

CHILDREN'S MENU

MAC & CHEESE

Pasta tossed in a three cheese sauce 8 Add lobster +9

JORDAN'S HOT DOG

An authentic Maine red natural casing pork and beef frank on a toasted bun served with fries 7

KID'S CHEESEBURGER

4oz burger served with American cheese and fries 8

FRIED CHICKEN TENDERS

With blueberry barbecue sauce for dipping, served with fries 8

HOUSE-BREADED FRIED HADDOCK BITES

Served with tartar sauce and fries 7



SANDWICH HEAVEN

LINDA BEAN'S PERFECT MAINE LOBSTER ROLL® 🔑 GFX

A perfect pairing of fresh Maine lobster meat and Linda's secret herb mayo on a butter-toasted roll. Served with house-fried salt and vinegar chips, coleslaw, and sweet pickle rounds. Millions served. Quarter-pound 32 | The Colossal 45 Served warm with butter +2

New! THE GOBBLER

Roasted turkey piled on homemade stuffing and rustic bread topped with pan gravy, Maine whipped potatoes, and homemade cranberry sauce. 18

MAINE CHICKEN SANDWICH

Grilled or fried chicken breast, leaf lettuce, dill pickle rounds, red pepper aioli on a toasted brioche bun. 18

CORNED BEEF REUBEN*

Thinly sliced corned, sauerkraut, and melted Swiss on toasted rye bread thousand island dressing. 18

MAINE HADDOCK MELT GFX

Fresh Maine Haddock fried, broiled, or blackened with your choice of American, cheddar, Swiss, smoked gouda, pepper jack, or blue cheese. Served with tartar sauce. 20

CHEESEBURGER* GFX

Maine-sourced ground steak burger topped with leaf lettuce, sliced tomato, and a choice of American, cheddar, Swiss, smoked gouda, pepper jack, or blue cheese. 18 Add bacon +2 | Add mushrooms or onions +1

New! ROAST TURKEY & BACON

House-roasted turkey breast topped with bacon, leaf lettuce, and sliced tomato on a toasted focaccia roll with cranberry orange mayo. 18

MAINE LOBSTER BLT

A perfect pairing of a classic BLT with fresh Maine lobster meat on a toasted focaccia roll with Linda's secret herb mavo.34

MAINE (OF COURSE) COURSE

New! PUMPKIN RAVIOLI

Pumpkin and Mascarpone stuffed pasta topped with sweet potato cream sauce, diced root vegetables, and candied walnuts. 22 Add Maine Lobster* +15 Add Grilled Chicken* +8

MAINE MEATLOAF STACK*

House-made meatloaf, Maine mashed, honey-glazed carrots, topped with crispy fried onion straws and finished with demi-glace, and topped with crispy fried onion straws. 22

LAZY LOBSTER BAKE

Chunks of fresh Maine lobster meat sauteed with sweet onion and yellow corn, deglazed with sherry and finished with our house-made lobster cream sauce. Topped with buttery cracker crumbs and served with choice of Maine potato: mashed, roasted, or fried 38

New! 12 OZ. ANGUS BEEF **RIBEYE STEAK***

A well-marbled, juicy 12 oz. Ribeye, lightly seasoned, expertly grilled, and topped with herb butter. Served with choice of Maine potato: mashed. roasted, or fried with glazed rainbow carrots. 36

New! COTTAGE PIE*

Sauteed beef and onions with sweet corn, peas, and homemade mashed potatoes sprinkled with cheddar cheese. Served with a side salad. 20

MAINE LOBSTER MAC

Chunks of fresh Maine lobster meat and Cavatappi pasta tossed in our house-made cheese sauce topped with buttery cracker crumbs and served with focaccia bread. 34

New! HONEY GLAZED CHICKEN*

Marinated chicken breast (or two) with sauteed grape tomatoes in a honeyrosemary glaze, served on a bed of wild rice and asparagus. 22/30

HADDOCK ROASTED THE L.L.BEAN WAY 🔑 GF

Linda shares her grandfather's recipe, which is very popular here. Broiled fresh Maine haddock over a bed of sauteed sweet onions, served with bacon-fried camp potatoes and roasted asparagus. 26

SEAFOOD PLATTER*

Choose between sea scallops, fresh Maine haddock, or locally dug whole belly clams, or request a combo and get a sampling of all three! Fried to crisp golden-brown perfection and served Maine French fries and coleslaw. MKT

MAINE LOBSTER FEED

Lobster eaten with your hands, "it stirs your primal senses!"®

MAINE LOBSTER COMPLETE SHORE DINNER GF

There's no such thing as a Maine lobster from away.® A whole 1¼ pound lobster in its shell with a pound of steamed clams, melted butter, cornbread, a cup of Linda's award-winning clam chowder, coleslaw and a slice of Maine blueberry pie with ice cream! MKT



LUSCIOUS WHOLE RED LOBSTER GF

In a class by itself.® Sweet 1¼ pounder steamed to perfection. Served with melted butter and our cornbread and coleslaw.