



Wonderful Food
Upstairs



YORK
REGION

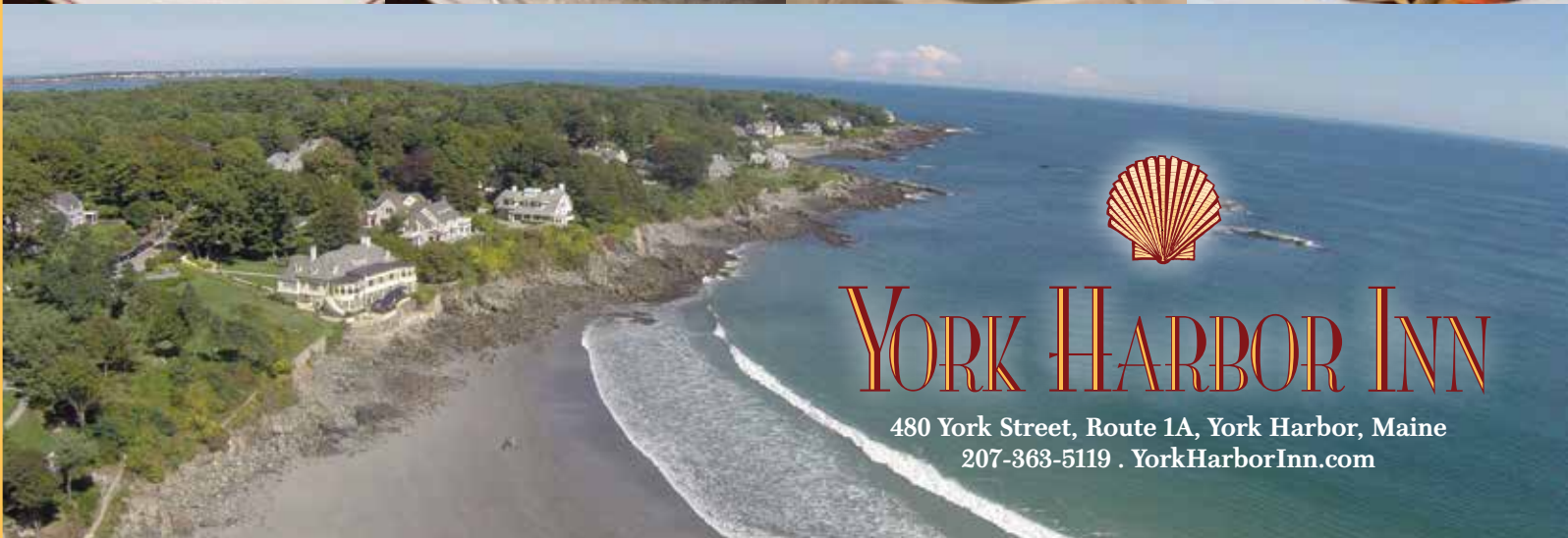
Kittery
Eliot
York
South Berwick
Cape Neddick

Chamber of Commerce

CASUAL FOOD
Downstairs

2024-2025 MENU 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

www.gatewayfarmersmarket.com 207.363.4422

2024 Summer Market

Every Saturday May 25 - Oct 5

9:00 am to 1:00 pm

Located behind the Visitor's Center: 1 Stonewall Lane
(off Route One) in York, ME

Sponsored By:



2024 Fall Market

Every Saturday Nov 23 - Dec 21

9:00 am to 1:00 pm

Located inside and outside the Visitor's Center:
1 Stonewall Lane (off Route One) in York, ME

Sponsored By:



RENEWAL
by **ANDERSEN**
FULL-SERVICE WINDOW & DOOR REPLACEMENT



Kittery
 Eliot
 York
 South Berwick
 Cape Neddick

2024 - 2025 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 (digital only) www.gatewaytomaine.org	Kittery	(207) 703-2754
Cape Neddick Lobster Pound	Cape Neddick	(207) 363-5471
Cliff House Maine (digital only) www.gatewaytomaine.org	Cape Neddick	(207) 361-1000
Deck at Dockside	York Harbor	(207) 363-8515
Dockside Restaurant & Bar On York Harbor	York Harbor	(207) 363-2722
Grand Welcome Southern Coastal Maine Vacation Rental Management	York	(207) 360-8078
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
Lori Barrett/ Coldwell Banker - Yorke Realty	York	(207) 337-1515
OG Retail	Eliot	(603) 932-0454
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

the *Gateway*

2024



CRAFTERS' MARKET

Shop quality handmade items
and meet the Artisans!

Sundays

July 21 & August 11, 2024

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



Starters

“1637” OCEAN SIDE OYSTERS*

Freshly shucked, with cocktail sauce, chefs' mignonette, grated horseradish

MUSSELS PROVENÇAL*

PEI Mussels in steamed wine with herbs de Provence, garlic & tomatoes with a warm baguette

COCKTAIL SHRIMP*

6 Plump gulf shrimp served with house made Cocktail sauce

CRAB CAKES

Sweet lump crab meat lightly seasoned, breaded, sauteed & served with a zesty remoulade

LOBSTER MAC & CHEESE

Creamy shells & cheese with fresh, sweet Maine lobster meat, truffle oil, buttered crumbs

SESAME CRUSTED AHI TUNA*

Yellowfin tuna seared rare, served with our soy dipping sauce, pickled ginger & wasabi

BEER BATTERED ONION RINGS

Served with roasted garlic dip

LOBSTER-CORN CHOWDER*

Fresh lobster meat, potatoes & sweet corn in a rich creamy broth

SEAFOOD CHOWDER*

Atlantic haddock, shrimp, scallops & native crab meat, in a rich creamy broth

FRENCH ONION SOUP

Rich broth with sweet onions and croutons gratineed with Swiss cheese

CARIBBEAN FRIED SHRIMP

Medium gulf shrimp fried in a spicy buttermilk batter, tossed with zesty orange-honey glaze, served with sweet pineapple mango salsa

ARTICHOKE DIP

Artichoke hearts, cream cheese, chardonnay and red peppers served with a warm baguette

ZESTY CHICKEN WINGS

Sriracha-honey-citrus glaze

SALSA & CHIPS*

Our house-made salsa with freshly made corn tortilla chips

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

Greens

CLASSIC CAESAR*

Romaine, our Caesar dressing, croutons, parmesan cheese and white anchovies

SIMPLE GREEN SALAD*

Fresh greens, sweet grape tomatoes, cucumbers & carrots with sunflower seeds & house croutons

LOBSTER AVOCADO SALAD*

Fresh Maine lobster salad with a touch of mayo & seasonings, ripe avocado & tomato over fresh greens

THE HARBOR COBB*

Fresh greens topped with diced bacon, hardboiled egg, marinated tomatoes crumbled bleu cheese and ripe avocado

WATERCRESS ENDIVE WITH PEARS & ROQUEFORT*

Fresh crispy watercress with Belgian endive tossed with house made Champagne vinaigrette & candied Pecans

ROASTED BEETS & BLUEBERRIES*

Roast sugar beets, fresh blueberries, honey roasted nuts, artisanal goat cheese & arugula tossed in honey & balsamic dressing

Salad Enhancements: Lump Crab Meat, Grilled Shrimp, Grilled Chicken

Sandwiches

HARBORSIDE HADDOCK SANDWICH

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

MAINE LOBSTER ROLL

Fresh native lobster meat blended with a touch of mayonnaise & seasonings served on a grilled Brioche roll with romaine

SHIP'S CELLAR CHICKEN SANDWICH

Our signature fried buttermilk-marinated chicken breast on a toasted brioche bun topped with house made coleslaw, tomato, pickles and roasted garlic chipotle spread

SMOKED TURKEY WRAP

Mesclun greens, cheddar cheese, oven roasted tomatoes, peppadew, in a flour tortilla with voodoo mayo

GOURMET SIRLOIN BURGER

Our 1/2 pound sirloin burger served with tomato & lettuce on brioche bun

TAHINI BURGER

Spinach, garbanzo & tahini burger with lettuce & tomato served on brioche bun

STEAK & CHEESE

Tender beef grilled with red & yellow peppers, onions & mushrooms on a toasted roll with melted American cheese (Chicken may be substituted for steak)



YORK HARBOR INN

York Harbor, Maine

Signature Selections

COLLIGAN FILET

8oz hand cut filet rubbed with YHI steak seasoning char-grilled & served over our house made mushroom gravy crowned with a crab cake, fresh Maine lobster meat & Béarnaise Sauce

SEAFOOD RAVIOLI

Lobster, sea scallops & gulf shrimp in a rich seafood broth with tomatoes & spinach, mornay sauce over fresh spinach ricotta ravioli

LOBSTER STUFFED CHICKEN

A customer favorite! Chicken breast with Maine lobster meat & sherry-cracker stuffing under a rich Boursin cheese sauce

STEAMED MAINE LOBSTER*

1.25 Lb, Cracked & served with butter and lemon

FILET MIGNON*

8oz hand cut filet of beef tenderloin char-grilled & served with our mushroom gravy

PAN SEARED SEA SCALLOPS*

Large native sea scallops pan seared & deglazed with white wine, served over creamy parmesan polenta & lemon beurre-blanc sauce

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

Entrees

BAKED STUFFED HADDOCK – Fresh haddock filled with our shrimp & crab stuffing over a sherry-tomato cream sauce

SLOW BRAISED SHORT RIBS – Beef short ribs slow braised with red wine, vegetables, beef stock, served with a rich reduction of the braising stock over creamy parmesan polenta

STEAK HOUSE RIB EYE* – 14oz hand cut Certified Angus Beef rib eye steak rubbed with our steakhouse spice blend & char-grilled, served with chimichurri sauce

APPLE CIDER GLAZED SALMON* – Scottish organic salmon pan seared & finished with an apple cider glaze

BROILED HADDOCK* – Fresh Atlantic Haddock simply broiled with lemon & wine topped with buttered crumbs

BROILED SEA SCALLOPS* – Fresh Native Sea Scallops topped with buttered crumbs and broiled in wine & lemon

HOUSE BRINED PORK CHOP – All natural, center cut bone in porch chop, house brined with brown sugar, cider, thyme & mustard seed, char-grilled & served with Dijon cream sauce chive mashed potatoes & oven roasted asparagus

SAUSAGE RAGOUT – Ragout crafted from crushed tomatoes, onions, garlic, porcini mushrooms, sweet Italian sausage, Chianti wine. Slowly simmered in stock & served atop pappardelle pasta, with parmesan cheese

THAI BASIL BOWL – Plant-based ground beef stir-fried with broccoli, mushrooms & bell peppers, finished with a Thai Basil sauce served over rice noodles

Gourmet Flatbreads

LOBSTER FLAT BREAD

Our signature flatbread with Maine lobster, chives, our 3-cheese blend & lobster sauce

MEAT LOVERS

Sweet tomato sauce & imported cheeses topped with bacon, pepperoni & homemade sausage

THREE CHEESE

Provolone, mozzarella, and Parmesan over a homemade tomato-basil sauce

MARGHERITE

Farmhouse garlic cheese seasoned crust vine-ripened tomatoes, fresh basil, & a special blend of cheese

PEPPERONI

Everyone's favorite! with our homemade tomato sauce & a blend of cheese

Gluten Free crust available





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



Starters & Small Plates

CLAM CHOWDER*

Fresh Clams, cream, potatoes, mirepoix, bacon, and served with an herb buttered crostini

CHILLED CUCUMBER SOUP*

Roasted corn, sliced avocado and topped with feta cheese

MOROCCAN GRILLED LAMB CHOPS*

Creamy Tzatziki sauce, with a pistachio, almond crunch, and red beet horseradish cream

THE TAVERN'S OWN HONEY ROASTED NUTS*

Cashews, pecans, and peanuts covered in honey and roasted to perfection

PEACH, GOAT CHEESE AND ARUGULA SALAD*

Drizzled with a blood orange vinaigrette

SPICY WATERMELON-PINEAPPLE SALAD*

Honey Lime vinaigrette with mint, cilantro, red onion topped with feta cheese and a sprinkle of tajin

MEDITERRANEAN SHRIMP BAKE*

Heirloom tomatoes, red & yellow peppers, garlic, olive oil, basil, and lemon juice. Served with a warm sour dough baguette

USDA CHOICE CHAR-GRILLED HANGER STEAK*

Served over grilled sweet corn and topped with house made chimichurri sauce

CRAB & PARMESAN DIP*

Lump crab meat, cream cheese, parmesan, garlic, lemon, buttered bread crumbs, topped with scallions and served with a sour dough baguette

TAVERN TUNA NACHOS*

Soy marinated ahi tuna, wakame, sriracha, wasabi aioli and pickled ginger, topped with sesame seeds served atop wonton chips

BURRATA FLATBREAD PIZZA

Pesto, spinach, roasted corn, sweet red onions and roasted grape tomatoes, topped with a drizzle of balsamic glaze

No Substitutions Please.

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.

Larger Plates

CHAPMAN'S LOBSTER BRIOCHE

Maine lobster meat, tarragon mayonnaise, iceberg lettuce, served on grilled brioche roll, choice of French fries or Cole slaw

COTTAGE BURGER

All-natural Pineland Farms ground beef, candied bacon, port salute cheese, crispy onions, and barbeque sauce served on grilled brioche roll, choice of French fries or Cole slaw

Vegan black bean burger available

SEARED SALMON, SOBA NOODLES*

Asparagus, spinach, avocado, red & yellow peppers, scallions, ginger, cilantro, honey, tamari, and sesame seeds, served atop a bed of soba noodles, salmon cooked to medium, please request otherwise.

OVEN BAKED LEMON CAPER CHICKEN*

Statler chicken breast with drumette attached, char-grilled, and served over corn with Chef's whipped potato and topped with lemon caper sauce

CARIBBEAN ESCOVITCH

Haddock lightly fried and tossed in an infused vinegar sauce with pickled carrots, onion and peppers, accompanied with crispy vegetable fritters

PAN SEARED SCALLOPS*

Native scallops, lemon beurre blanc sauce, asparagus served alongside roasted tri color potatoes

FILET MIGNON*

Char-grilled choice 8-ounce filet of beef tenderloin, topped with bordelaise sauce asparagus, and served alongside roasted tri color potatoes

Sweets

HONEY NUT PARFAIT*

Vanilla bean gelato, honey roasted nuts, local honey and topped with homemade whipped cream

NY STYLE CHEESECAKE

Served with a drizzle of strawberry sauce

OREO CHOCOLATE MOUSSE CAKE

Served with a drizzle of raspberry coulis

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



COFFEE & TEA

Hot or iced.

Coffee	Café Mocha
Iced Coffee	Chai
Iced Tea	Red Eye
Herbal Tea	American
Café Latte	Espresso
Cappuccino	Cold Brew Ice Coffee

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

DRINKS

Sodas	<i>Frozen Drinks:</i>
Juices	Frozen Cappuccino
Milk	Frozen Dirty Chai
Chocolate Milk	Mocha
Hot Chocolate	Mudslide
Bottled Water	Milky Way
	Fruit Smoothies

PASTRIES & GOODIES

Muffins	Cinnamon Rolls
Donuts	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 "offs." 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

BAGEL BASKET



CAFE and COFFEE HOUSE

SINCE 1994

207-363-1244

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



featuring
NEW ENGLAND COFFEE



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	Jalapeño
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 white, 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.



SOUPS & SALADS


Add something special to your salad: chicken 9, salmon 13, tofu 5, lobster salad 12, avocado 2.

ARUGULA SALAD  	13	LOBSTER & ROASTED CORN CHOWDER	11
Peppery arugula, pear, goat cheese, pickled onion, spiced almonds, lemon thyme vinaigrette.		ROTATING SEASONAL SOUP	11
QUINOA BOWL  	16	SPICY KALE CAESAR SALAD	14
Arugula, black beans, roasted corn, red pepper, jalapenos, roasted beets, sweet potato, chickpeas, ginger balsamic vinaigrette.		Kale mix, cornbread croutons, red onion, candied bacon, chipotle caesar dressing	

SMALL PLATES

PUB CHEESE & PRETZELS 	11	TUNA POKE	19
Horseradish cheddar cheese. Add queso 3		Marinated tuna, avocado, seaweed salad, sesame ginger crema and fried wontons.	
CHICKEN TENDERS	15	FRIED PLANTAINS  	9
Served with fries.		Mango chutney.	
SADDLE BAGS	14	STEAK AND CHEESE EGGROLLS	15
Crispy wontons, chicken, jack cheese, herbs, spices, ginger tamari.		Braised short rib, jack cheese, caramelized onions	
ATLANTIC FRIED FISH CAKES	13	CHIPS:	
Haddock and salmon, herb aioli, lemon.		Fire roasted salsa 	9
WASABI RANGOONS 	13	Queso	8
Crispy wontons filled with wasabi cream cheese.			

MEDIUM PLATES

TACOS	15	BEEF BURGER	14
Choice of : *Chicken * Short Rib * or Tofu* 2 tacos with Baby greens, mango slaw, chipotle aioli, and cilantro, on corn tortillas *Bibb lettuce option available *		6oz. all beef burger, bibb lettuce, tomato, onion, house cut fries. Add cheese 1, bacon 2, avocado 2.	
LOBSTER QUESADILLA	17	RASTA BURGER 	14
Roasted corn, basil, jack cheese, fire roasted salsa, sour cream.		House made vegan burger, bibb lettuce, tomato, onion, house cut fries. Add cheese 1, bacon 2, avocado 2.	
ISLAND LETTUCE CUPS 	16	BAJA REUBEN	15
Bibb lettuce wraps, sautéed shredded chicken, ginger tamari, mango slaw.		Smoked turkey breast, herb aioli, swiss cheese, mango slaw, house potato chips. Substitute house fries or salad 1.75	
LOBSTER ROLL	28	GUAVA BRAISED SHORT RIB POUTINE	16
House cut fries.		House fries, short rib, cheese curds, rib gravy, scallions.	
JUMBO LOBSTER ROLL	42		
House cut fries.			



Vegan



Vegetarian



Gluten free

BLUE MERMAID

ISLAND GRILL

MEDIUM PLATES

Served with house potato chips. Substitute house fries or salad 1.75

SALMON CLUB WRAP	17	SHORT RIB STEAK & CHEESE	16
Avocado, tomato, bacon, mixed greens, herb aioli.		Caramelized onion, jack cheese, mayo.	
NASHVILLE HOT CHICKEN SANDI	16	TOFU SANDWICH 	15
Fried spicy chicken thigh, Nashville hot sauce, bibb lettuce, house made sweet pickle ribbons, cilantro lime ranch.		Marinated tofu, fried with nutritional yeast, ginger jicama slaw, arugula, island peanut sauce on a baguette.	

ENTREES

ISLAND BRAISED SHORT RIBS	25	GRILLED SCOTTISH SALMON 	26
Guava-tamari reduction, mashed potato cups, sautéed green beans.		Blueberry bourbon sauce, jasmine rice cake, chef's veg.	
PARMESAN PANKO FRIED CHICKEN	24	GRILLED COCONUT CAULIFLOWER  	19
Andouille cream, sautéed green beans, mashed potato cup.		Ginger shoyu, spiced almonds, jasmine rice cake, sautéed green beans.	
NAM JIM 	23	SCHNITZEL	23
Seared haddock, nam jim sauce, mango pickle, herb infused jasmine rice cake, shoyu green beans.		Pork tenderloin, lemon thyme sauce, mashed potato cup, chef's veg.	
ISLAND STEAK TIPS	24	TUNA POKE TOSTADA	24
Pineapple marinated steak, peppers, onions, tropical chimichurri, chef's veg. and mashed potato cup.		Marinated tuna with jicama slaw, mango chutney, seaweed salad and sesame seeds. Served in fried rice paper bowl with sesame ginger crema.	
RASTA PASTA	24		
Jalapeño pesto cream sauce, pasta, spinach, fire roasted tomatoes, caramelized onions. Add pulled chicken 6			

HOUSE MADE DESSERTS

CHOCOLATE OBSESSION TORTE	9	KEY LIME TART	8
Rotating house made ice cream and raspberry couli.		Whipped cream.	
SWEET CORN FRITTERS  	11	ROTATING DESSERT	-
Coconut cream.		Weekly chef creation.	

ASK ABOUT OUR DAILY SPECIALS



OPEN FOR OUR 65th SEASON!

Join us at “The Pound”! Originally opened in 1959, this establishment is still locally owned and is known for quality seafood and a robust menu served up with a beautiful view. You’ll find everyone from locals cozied up at the bar catching up on the town happenings to tourists enjoying a meal with family and friends.

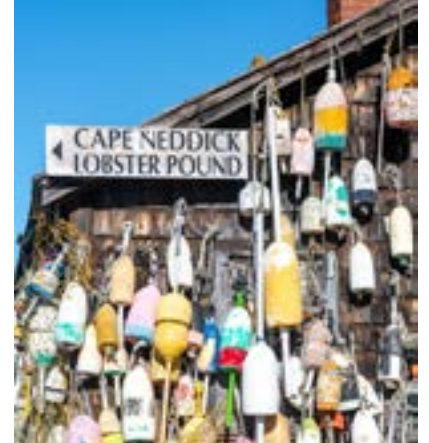
There is something for everyone at the Cape Neddick Lobster Pound!



**A BEAUTIFUL VIEW
OVERLOOKING THE HARBOR -
PLENTY OF PARKING!**



**FRESH, LOCAL SEAFOOD & LOBSTER
DELICIOUS BURGERS, A FULL BAR, A
KIDS MENU AND SO MUCH MORE**



**ONE OF THE MOST
PHOTOGRAPHED SPOTS IN
SOUTHERN MAINE!**

Check out some of our menu items on the reverse side!

**OUTDOOR DINING ● FAMILY FRIENDLY ● LIVE MUSIC ● TAKE OUT
PARKING ● FULL BAR ● DAILY SPECIALS ● EVENTS ● HAPPY HOUR**

60 SHORE ROAD, CAPE NEDDICK, ME

(207) 363-5471

www.capeneddicklobsterpound.com



CHECK OUT THIS SAMPLING OF OUR FAVORITE MENU ITEMS!

SCAN THE QR CODE TO SEE OUR FULL, CURRENT MENU AND PRICING ON OUR WEBSITE.



APPETIZERS

FIRECRACKER SHRIMP

Golden battered shrimp tossed in a spicy sweet sauce, served with celery sticks and a choice of blue cheese or ranch dressing

FRIED CALAMARI

Two kinds! Traditional or Harborside

CRAB DIP

A warm dip filled with Jonah crab, served with grilled ciabatta bread

BUFFALO CAULIFLOWER

Crispy fried cauliflower tossed in buffalo sauce and served with Greek yogurt dip

ARTISAN SOFT PRETZEL

Served warm with honey mustard and a house-made Pepper's Champ Lager cheese sauce for dipping

CRAB CAKES

Two house-made, pan-roasted crab cakes served with cajun remoulade

MUSSELS

Sautéed with onions, garlic, butter, white wine and fire-roasted tomatoes, served with rustic bread

OYSTERS

CHOWDER & STEW

CLAM CHOWDER

Traditional New England chowder

LOBSTER STEW

Made to order and served hot!

SALAD & SANDWICHES

HADDOCK TACO SALAD

Blackened haddock served over mixed greens with pico de gallo, pickled cabbage, avocado purée and shredded cheese served with crisp tortilla wedges

CHEESEBURGER

All-natural, 100% Angus chuck char-grilled burger on a toasted brioche bun with lettuce, cheese, tomato, pickle, and onion

"BEYOND" VEGGIE BURGER

Beyond plant-based burger on a toasted brioche bun with lettuce, tomato, pickle, and onion

TACOS

Your choice of blackened haddock, salmon or shrimp with pickled cabbage, pico de gallo, cheese, lettuce, and avocado purée on flour tortillas. Served with lemon dill aioli

HADDOCK RACHEL

Fried haddock filet with coleslaw, swiss cheese and thousand island dressing on marble rye bread

HARBORSIDE FRIED CHICKEN

Pepper's Champ Lager battered fried chicken, lettuce, pickle, bacon and a spiced, fire-roasted tomato aioli on a brioche bun.

LOBSTER DINNERS

STEAMED LOBSTER DINNER

Various size lobsters, steamed and served with corn on the cob, coleslaw and a dinner roll

LAZY LOBSTER

Let us do the work! Our chefs pick the meat from a freshly cooked, 1 1/2 pound lobster, sauté it in butter and serve it warm with corn on the cob, coleslaw and a dinner roll.

BAKED STUFFED LOBSTER

1 1/4 pound lobster, stuffed with a scallop and shrimp filling, topped with a buttery, sherry cracker-crumbs topping and baked until golden brown.

LOBSTER ROLLS

5 DIFFERENT LOBSTER ROLLS TO CHOOSE FROM!

All filled with fresh picked Maine lobster on a toasted New England Style roll with chips or fries

FRIED LUNCH & DINNER BASKETS

Lightly battered and fried golden brown - served with french fries and coleslaw

WHOLE BELLY CLAMS - SCALLOPS - SHRIMP - HADDOCK - CHICKEN TENDERS - HARBORSIDE PLATTER

HARBORSIDE SPECIALS

LOBSTER MAC AND CHEESE

A classic comfort food with a Maine twist. Filled with Maine lobster, smoked Gouda, three cheese blend, and topped with panko

MAINE STUFFED HADDOCK

Maine haddock filet filled with shrimp and scallop stuffing, lobster cream sauce and topped with a buttery cracker crumb topping, served with mashed potatoes and asparagus

HARBORSIDE CURRY

A mild curry and sweet coconut cream sauce served over basmati rice with your choice of protein

HARBORSIDE BAKED SCALLOPS

Fresh day boat sea scallops with maple burnt ends and a poblano cream sauce with a buttery cracker crumb topping, served with rice and asparagus

FILET MIGNON*

Hand cut, char-broiled filet mignon with a red wine demi-glace, grilled asparagus and garlic mashed potatoes

CHICKEN MARSALA

Sautéed chicken breast with wild mushrooms and a Marsala demi-glace served with mashed potatoes

BARBECUE CHICKEN

Half chicken glazed with a wild Maine blueberry maple barbecue sauce. Served with garlic mashed potatoes and coleslaw

KIDS & GLUTEN FREE MENUS AVAILABLE!

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.

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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](http://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**
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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 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

Secluded
waterfront
location



This is a sampling of our menu. Please visit dockside-restaurant.com for all our menu offerings and to make reservations. More vegan and vegetarian meals are on our full menu.

SNACKS

SEAFOOD CHOWDER

Scallops, Haddock, Shrimp & Clams
Cup \$9 Bowl \$11

LOBSTER BISQUE

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

CALAMARI FRIES

Tempura Battered, Fried, Caper Tartar Sauce \$14

CRISPY POTATOES

Sliced Red Potatoes with Truffled
Cheese Fondue and Chiltepin Pepper \$14

BLUE BREAD

Ciabatta Bread Smothered with a
Creamy Blue Cheese Blend, Lightly Baked
and Topped with Heirloom Tomatoes,
Cracked Pepper and Drizzled with Olive Oil \$12

SALADS & APPETIZERS

LOADED HOUSE SALAD

New England Field Greens, Heirloom Tomato,
Candied Pecans, Dried Cranberries and Pears,
Gruyere Cheese, Champagne Vinaigrette
Petite \$8 Full \$13
Protein Add On's: Chicken \$9 Cod \$15 Shrimp \$12
Lobster *Single* \$MP *Double Portion* \$MP

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

TUNA POKE

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

PORTUGUESE OCTOPUS

Herb Braised Octopus, Mango Jalapeno Puree, Cumin
Black Beans, Confit Tomatoes, Chimichurri Sauce \$15

HOT SPINACH, ARTICHOKE AND SEAFOOD DIP

Spinach, Artichoke, Crab, Scallops, Shrimp,
Creamy Garlic Neufchatel, Sour Cream, Parmesan,
Charbroiled Baguettes \$14

SMALL PLATES

DOCKSIDE BURGER **

House Beef Grind, Warm Brioche Bun, LTO,
Fries & Remoulade Sauce \$20
-Choice of Cheddar or American-
Add: Smoked Bacon

LOBSTER STUFFED SHELLS

Large Pasta Shells, Lobster Stuffing,
Four Cheese Blend, Garlic Cream Sauce \$26

P.E.I. MUSSELS **

Chardonnay, Garlic, Butter & Herbs, Grilled Baguette \$19

LOBSTER ROLL

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

FISH TACOS (3)

Fried or Pan Seared Haddock, Coleslaw,
Mango Pineapple Salsa, Soft Tortillas, Spicy Aioli
and Cilantro \$21

FISH AND CHIPS

Allagash Beer Battered Fries,
Tartar Sauce, Coleslaw \$26

ENTRÉES

SHRIMP LINGUINI

Garlic, Butter, Roasted Tomato, White Wine,
Fine Herbs \$31

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

CHICKEN PICCATA

Chicken Scallopini, Garlic, Artichoke Hearts,
Sun Dried Tomatoes, Capers, Wine, Butter,
Mashed Potatoes \$28

ROAST STUFFED DUCK

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

SQUID INK FRUTTI DI MARE

Squid Ink Pasta with Clams, Shrimp, Scallops,
Squid and PEI Mussels Sauteed in Garlic Butter,
White Wine, Lemon, Garlic Bread \$38

EGGPLANT NAPOLEON

Fried Eggplant Medallions, Sundried Tomatoes,
Spinach, Kalamata Olives, Buffalo Mozzarella,
Garlic Alfredo and Pesto Sauces \$26

GRILLED RIBEYE STEAK *

Haricot Vert, Potato and Horseradish Cream \$51

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.

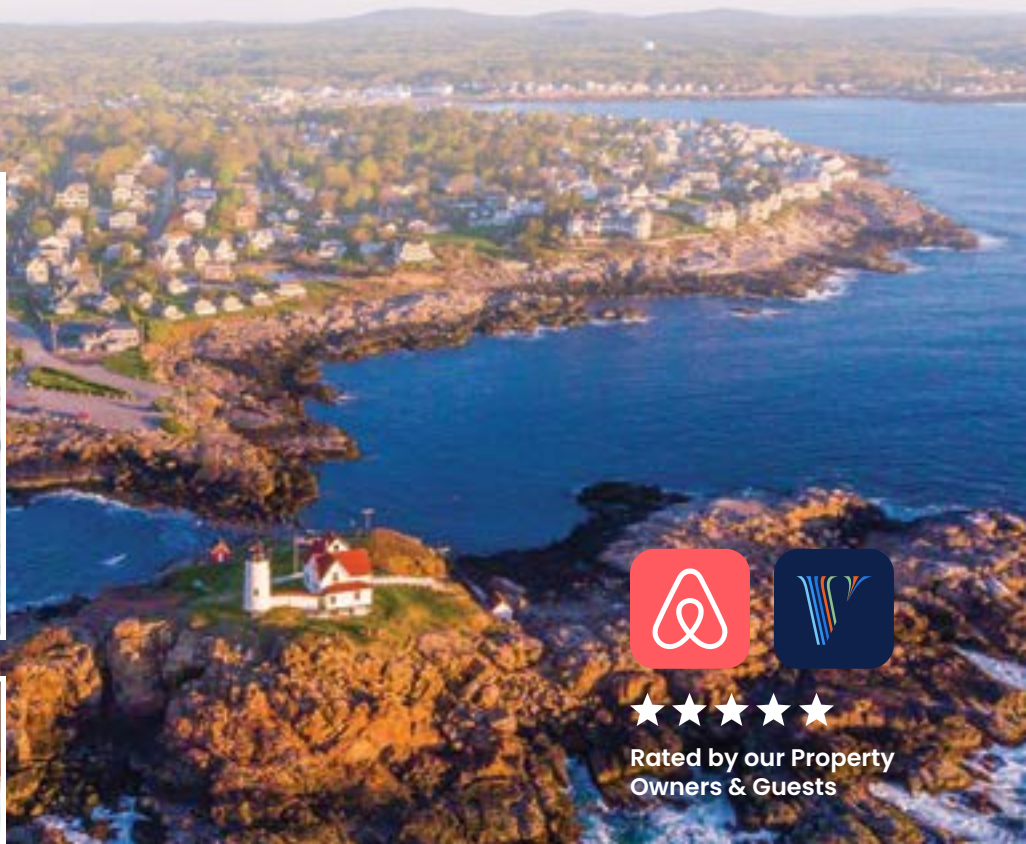
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GRAND WELCOME
of Southern Coastal Maine

We Manage Your Vacation Rental, You Reap the Rewards!



Lucas & Francesca

Family Owned and Locally Operated
Located in the York Meadowbrook Plaza

Turn your second home into a cash-flowing gem! Our team of local experts understands the unique charm and appeal of York. We'll leverage our knowledge and connections to maximize bookings while handling all the day-to-day headaches.

Enjoy your home on your terms! We'll ensure your property is meticulously maintained and cared for, giving you the freedom to use it whenever you wish.

Your second home shouldn't feel like a second job. Let us take the stress out of ownership!

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Scan for a free revenue projection, speak with our team or learn more about our services!



EXTRA TOPPINGS

On-the-Vine Tomatoes	\$1.00
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 <i>Apple</i>	\$2.00
Nantucket Nectars	\$2.75
Hot Beverages	\$1.50



SIDES

Homemade Herbed Potato Salad	\$4.00
Homemade Coleslaw	\$4.00
Homemade Chickpea Salad	\$4.00
Rich Au Jus	\$1.00
Béarnaise Sauce	\$1.50
Mushroom or Turkey Gravy	\$1.00
Potato Chips	
Deep River®	\$1.95
Lays®	\$1.75

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 4/24

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 SUBJECT TO CHANGE *

HAND-CARVED ROAST BEEF SANDWICHES

- served on a toasted herb-buttered bun -

Henry VIII	\$11.50
<i>Warm roast beef topped with our own horseradish-sour cream sauce</i>	
Beefeater	\$11.50
<i>Warm roast beef served with a rich au jus</i>	
Tower of London	\$11.75
<i>Warm roast beef topped with house cole slaw and Russian dressing</i>	
Tudor Rose	\$11.75
<i>Warm roast beef topped with Henry's own tangy BBQ sauce garnished with red onion and pickles</i>	
Dragonslayer	\$11.50
<i>Chilled roast beef loaded with fresh horseradish. Not for the timid!</i>	
Serf	\$10.50
<i>Warm roast beef on an herbed-buttered bun</i>	
Regent	\$11.75
<i>Chilled roast beef with Boursin cheese, roasted red peppers, mixed greens and mayonnaise on a toasted roll</i>	
Court Jester	\$11.75
<i>Warm roast beef with our exclusive mushroom, onion, thyme and sherry wine gravy on a garlic-buttered roll</i>	
Earl of Béarnaise	\$11.75
<i>Warm roast beef with Béarnaise sauce</i>	
Queen Anne	\$12.50
<i>Warm roast beef with lettuce, tomato, blue cheese dressing with red onion and blue cheese crumbles</i>	
Suffolk	\$12.50
<i>Chilled roast beef topped with lettuce, tomato, cheddar cheese and our own horseradish-mayonnaise on a toasted roll</i>	

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

SALADS

Catherine	\$14.75
<i>An entree size salad of warm roast beef atop a mixed salad with tomatoes, cucumbers, red onions and blue cheese crumbles. Served with our house vinaigrette</i>	
Hampton	\$14.75
<i>Generous Chef's salad with mixed greens, tomatoes, cucumbers, red onions and chilled roast beef, turkey and Swiss Cheese. Choice of dressings: House Vinaigrette, Creamy Blue Cheese, Ranch, Caesar, Russian or House Balsamic Vinaigrette</i>	
Six Wives	\$15.75
<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	\$4.50
Toasted Roll with Ham or Turkey & American Cheese	\$5.25

* 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 bun -

Chancellor	\$12.75
<i>Chilled turkey breast with avocado, bacon, lettuce, balsamic onion relish and mayonnaise on a toasted garlic-buttered roll</i>	
Cardinal	\$12.75
<i>Chilled turkey breast, bacon, pine nut pesto mayonnaise, lettuce and house tomato chutney on a toasted roll</i>	
Squire	\$10.50
<i>The old-fashioned way with warm turkey, turkey gravy and cranberry sauce on an herb-buttered roll</i>	
Falconer	\$11.50
<i>Sliced cold turkey with lettuce, tomato and mayonnaise on a toasted roll</i>	
Duke of Pork	\$10.75
<i>Slow-roasted loin of warm pork with light gravy and applesauce on an herb-buttered roll</i>	
Great Harry	\$10.75
<i>Sliced cool pork with pickles, lettuce, tomato and horseradish-mayonnaise</i>	
Jane Seymour	\$11.75
<i>Smoked ham with Boursin cheese, tomato, cheddar and cucumbers on an herb-buttered roll</i>	
Buckingham	\$10.75
<i>Applewood smoked ham, two slices of Swiss cheese, mayonnaise and whole-grain horseradish-mustard</i>	
Cromwell	\$12.75
<i>Warm sliced applewood smoked ham with Brie, balsamic onion relish and whole-grain mustard on a toasted herb-buttered roll</i>	

Add extra meat to any sandwich or salad and make it a "Tall"	\$1.95
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WRAPS

Windsor	\$11.50
<i>Chilled roast beef, roasted bell peppers, lettuce, tomato and cucumber with Caesar salad dressing</i>	
Thomas More	\$11.50
<i>Chilled roast beef, lettuce, tomato, red onion and horseradish mayonnaise</i>	
Boar Hunter	\$11.50
<i>Smoked ham with lettuce, tomato, Swiss cheese and spicy whole-grain horseradish-mustard</i>	
Wolsey	\$10.50
<i>Vegetarian wrap with lettuce, tomato, coleslaw, red onion, avocado, cucumber, roasted red peppers with a splash of vinaigrette</i>	
Vicar	\$10.75
<i>Chilled turkey with Russian dressing, coleslaw and mixed greens</i>	
Duchess	\$11.50
<i>Chilled turkey with pine nut pesto, tomato, lettuce, red onion and Boursin cheese</i>	
Fitzroy	\$11.75
<i>Chilled turkey, avocado, bacon, mixed greens, tomato and ranch dressing</i>	

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



Eliot Lewis
June 7TH

Dueling Pianos Sing-along
June 15TH

The Brit Pack
June 21ST

Comedian Tom Cotter
June 28TH

Studio Two
The Early Beatles Tribute
July 6TH

Buckwheat Zydeco Jr.
and The Legendary Ibs Soet Paris Band
July 11TH

Runnin' Down a Dream
The Tom Petty Tribute Band
July 13TH
& NOV 15TH

Comedian Jimmie JJ Walker
July 18TH

An Evening with Cheryl Wheeler
July 24TH

Peter Yarrow
July 28TH

Steve Sweeney Comedy
August 8TH

An Evening with Madeleine Peyroux
August 24TH

Jimmy Keys
August 31ST

The Shadow Riders
Marshall Tucker Tribute Band
September 13TH

Memories of Patsy
Patsy Cline Tribute
September 19TH

The James Montgomery Blues Band
October 25TH

Judy Collins
November 16TH

CONCERTS & COMEDY SHOWS

Nashville Night with Heartland Radio
June 14TH

Bob Marley Comedy Show
June 16TH

Elvis Tribute Show
June 22ND & July 20TH

Tom Rush & Seth Glier
July 5TH

Johnny Cash Tribute Show
July 7TH & August 10TH

Paula Poundstone July 12TH

Howie Day
July 14TH

Roomful of Blues
July 19TH

Danny Klein's Full House
July 26TH

Holly Near
August 1ST

The Joni Project
August 9TH

Duke Robillard
& The All Star Band Six Strings of Steel
August 30TH

Little Lies
A Tribute to Fleetwood Mac
September 1ST

The Linda Ronstadt Experience
with Tristan McIntosh
September 15TH

Suede
with Fred Boyle on Piano & Rich Hill on Bass
October 12TH

Another Tequila Sunrise
Eagles Tribute Band
November 1ST

Moondance
The Ultimate Van Morrison Tribute
November 8TH

Appetizers

- 17.5 CLASSIC SHRIMP COCKTAIL
4 Jumbo chilled Shrimp / Cocktail Sauce / Lemon
- 14.5 BAKED BOURSIN STUFFED MUSHROOMS
Butter Mushrooms / Boursin cheese
- 18.5 BACON BLUE CHESS MUSSELS
Burg Island mussels / Onion / White wine / Cream / Bacon / Blue cheese
- 15 ROASTED ARTICHOKE HEARTS
Marinated Artichokes / Vermont cheddar cheese / Sour cream
- 14.5 FRIED CALAMARI
Spiry Mayonnaise aioli
- 17.5 PAN SEARED SCALLOPS
Bacon maple cream sauce / Watercress / Mild red pepper ribbons
- 65 SEAFOOD TOWER FOR TWO
Chilled jumbo shrimp / 4 top neck clams / 4 freshly shucked oysters / one full lobster / all chilled / cocktail / mayonnaise

Soups & Salads

- MAINE LOBSTER BISQUE 15
Sherry / Cream / Fresh Lobster
- SEAFOOD CHOWDER 13
Haddock / Shrimp / Scallops / Cream / Potatoes / Bacon
- MONKFISH STEW 14
Local Maine Monkfish / Onions / Carrots / Potatoes / Cream
- JONATHAN'S GARDEN SALAD 13
Greens / Cucumber / Red onion / Carrot / Radish / Tomato / House Italian Vinaigrette
- ICEBERG WEDGE SALAD 15
Iceberg / Pickled onions / Ruenke bacon / Grated hill blue cheese wedges / Blue cheese dressing
- JONATHAN'S CAESAR SALAD 14.5
Local crispy leaf lettuce / Caesar dressing / White anchovies / Romano cheese
- HORIATIKI CLASSIC GREEK VILLAGE SALAD 15
Tomato wedges / Cucumber / Kalamata olive / Red onion / Red & Green peppers / Feta cheese

We Choose the freshest fish daily, and offer it until it's gone nightly

From The Sea

- BOILED MAINE LOBSTER DINNER 48.5
Boiled 1 to 1 1/2 lb lobster / Drawn butter / Lemon / Fresh vegetables / Washed potato
- POACHED MAINE LOBSTER DINNER 65
For Maine lobster / Julienne vegetables / Mashed potato
- CARAMELIZED SALMON FILET 42
Triple soy & orange juice / Sugar & oil / Lemon beurre blanc / Balsamic essence / Toasted Almonds / Julienne vegetables / Mashed potato
- SEAFOOD STUFFED HADDOCK 42.5
Scallops & shrimp stuffing / Garlic / White wine / Lemon beurre blanc / Julienne vegetables / Mashed potato
- MAINE SEAFOOD PASTA 50
Littleneck clams / Shrimp / Lobster / White wine / Garlic / Butter / Tomato / Herbs / Linguini / Romano cheese
- BAKED GULF OF MAINE SCALLOPS 43.5
Buttered Cracker Crumbs / Herbs / White wine / Julienne vegetables / Washed potato
- SEAFARER CACHE 41
Scallops / Salmon / Haddock / Shrimp / Garlic / Chopped tomatoes / Crisp California wine / Baked crumbs / Julienne vegetables



Buck a Shuck Oysters from 4 to 6pm* From The Land



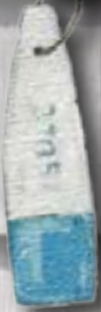
Jonathan's Ogunquit
92 Bourne Ln.
Ogunquit, ME 03907
(207) 646-4777
jonathansogunquit.com

SCAN ME

*Buck a Shuck promotion only valid on our lounge
*Sample Menu, Price & Menu Items are subject to changes

- GRILLED NEW YORK SIRLOIN 48.5
12 Oz. Center cut Black Angus beef / Mashed potato Choice of sauce Watercress / Garlic Butter / Mushroom Burgundy
- GRILLED FILET MIGNON* 57
One Black Angus Beef / Julienne vegetables / Mashed potato / Choice of Garlic Butter or Mushroom Burgundy
- BRAISED BEEF SHORT RIBS 44
Beefsteak beef short ribs slowly braised / Red Wine / Demi-glace / Mashed potato / Chef vegetable
- JAeger SCHNITZEL 34
Breaded Pork Tenderloin Cutlet / Sauce & Mushroom Burgundy / Mashed potato / Horseradish
- EGGPLANT NAPOLEON 36
Breaded Eggplant / Spinach / Garlic / Goat Cheese / Braised red & yellow peppers / Onions / Mushroom
- WILD MUSHROOM PAPPARDELLE 33.5
Shiitake, Enoki & Oyster Mushrooms / Mushroom broth / Garlic / Sage / Truffle oil / Manchego cheese
- MEDITERRANEAN PASTA 35
Local farm raised grey lamb sauce / Onion / Mushrooms / Tomato / Garlic / Goat Cheese / Linguini / Basil
- CHICKEN MARSALA 33
Stuffed in flour / Sauced in marsala wine / Mushrooms / Onions / Olive pasta
- CHICKEN FRANCAISE 33
Chicken cutlets dipped in egg & parmesan / Lemon beurre blanc / Julienne vegetables / Mashed potato
- CHICKEN PICATTA 33
Breaded chicken cutlets / Capers / Lemon beurre blanc / Julienne vegetables / Mashed potato
- BRAISED BONE IN LAMB SHANK 49
Slowly braised / Red wine / Demi-glace / Julienne vegetables / Mashed potato

EVERYTHING LOBSTER



LOBSTER COVE OFFERS A MAINE DINING EXPERIENCE OVERLOOKING THE ATLANTIC OCEAN. RELAX AND ENJOY THE OCEAN BREEZE WHILE ON OUR DECKS OR DINE INSIDE.

OPEN DAILY FOR BREAKFAST, LUNCH & DINNER

HAPPY HOUR AND DAILY SPECIALS



756 York St • York, ME • 207-351-1100



@LobsterCove

lobstercoverestaurant.com

Lunch & Dinner Menu (sampling)

Served 11:30am to close



Appetizers

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
Lobster Bisque Cup \$8 Bowl \$11
Homemade New England Clam Chowder
Cup \$7 Bowl \$11

From the Land

Classic Wedge Salad \$15
Dinner Salad \$12
Caesar Salad \$13
Onion Soup Au Gratin \$12

Beef Tenderloin Medallions \$26
Cheeseburger \$14
Fried Chicken Sandwich \$16

From the Sea

Twin Lobster Dinner *market price*
1 ¼ lb. Steamed Maine Lobster *market price*
Big Huge Lobster Roll *market price*
Lobster Mac & Cheese *market price*
Lobster Pie *market price*
Captain's Platter \$36

Broiled Seafood Casserole \$34
Broiled Haddock \$24
Broiled Sea Scallops \$28
Fried Haddock Sandwich \$16
Whole Fried Clam Roll \$20
Fried Scallop Roll \$19

Breakfast Menu (sampling)

Served 8am to 11am

Buttermilk Pancakes \$10
Blueberry or Chocolate Chip Pancakes \$12
Almond Joy Pancakes \$14
Two Eggs Any Style with Home Fries &
Toast \$10 Add Bacon or Sausage Links \$4
Irish Benedict \$16
Lobster Benedict *market price*
Crushed Avocado Quesadilla \$15

Breakfast Scramble (Western \$15,
Veggie \$14, or Lobster *market price*)
Breakfast Sandwich \$11
Pesto Breakfast Sandwich \$14
Cove Corned Beef Hash & Eggs \$14
Steel Cut Oatmeal \$8
Grilled Blueberry Muffin \$11
Fruit Cup \$6

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

Menu, hours, and prices subject to change.
lobstercoverestaurant.com | 207-351-1100

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

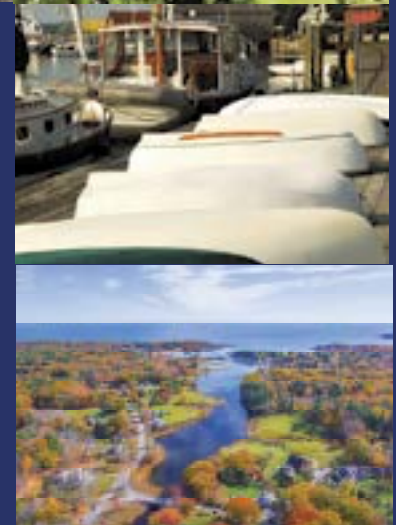
Fish Tacos

Sandwich add-ons

Bacon, Cheese (Swiss, American or Cheddar)



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 WHERE EVER YOU
 DREAM OF LIVING,
 I'LL HELP GUIDE
 YOU THERE.



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YOUR MAINE GOALS. WHAT EVER THEY MAY BE.

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promo code: TRAVEL2024

————— OG207.com —————



OPEN
7 DAYS A WEEK
 CALL FOR OUR
OFF-SEASON HOURS

APPETIZERS

MAINE STEAMER CLAMS *Sweet and tender soft-shell longneck clams. Served with our house clam broth and drawn butter. Available in full or half orders. PRICED DAILY AVAILABLE IN FULL (2 LBS.) OR HALF ORDERS.*

MUSSELS *Fresh fennel, tomatoes, herbs, white wine, capers.* 16

SHRIMP COCKTAIL *Jumbo shrimp with a tangy cocktail sauce.* 14

SEA SCALLOPS WRAPPED IN BACON *With dill mustard and maple syrup.* 17

CHICKEN WINGS *Traditional, Spicy, or BBQ.* 15

BAKED STUFFED MUSHROOMS *Breadcrumbs, onion, bacon, and garlic.* 11

HOT ARTICHOKE DIP *Baked until golden brown. Served with toasted pita triangles.* 15

BAKED BRIE *Brown sugar, walnuts, toast points.* 13

ESCARGOT *Butter, white wine, garlic.* 13

POTATO SKINS *Topped with melted cheese, bacon and scallions. Served with sour cream* 10

NACHOS *Topped with scallions and black olives. Served with salsa, sour cream and guacamole.* 13

BRUSCHETTA *Toasted baguette topped with diced tomatoes, garlic, herbs and shredded parmesan cheese.* 14

SANDWICHES

Served with coleslaw, pickle spear, and chips
 Add Cheese 1 Add Bacon 1.50

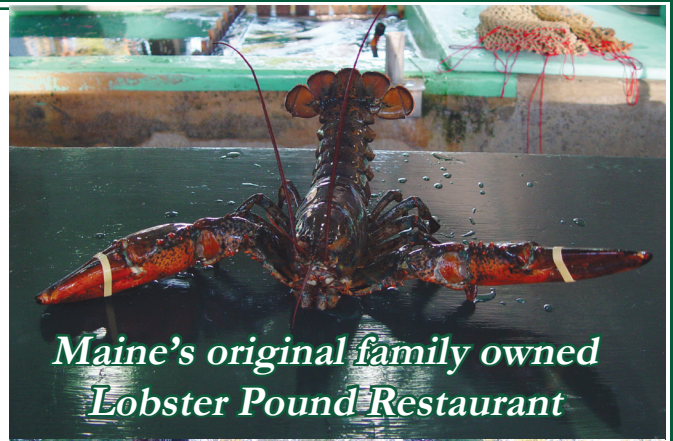
LOBSTER ROLL *Fresh Maine lobster salad on a grilled and buttered hot dog roll.* MKT

CAESAR WRAP 7
With Grilled Chicken 14 *With steak tips.* 17

CHEESEBURGER 15 **HAMBURGER** 14

GRILLED CHICKEN SANDWICH *Plain, Cajun, Teriyaki, or BBQ.* 13

BACON, LETTUCE & TOMATO 9



SALADS

Add-on: Grilled Chicken or Shrimp 7 *Add Steak Tips* 10

GARDEN SALAD 10

SPINACH SALAD *Toasted almonds, bacon, apple, red onion, hard boiled egg. Served with our house red wine vinaigrette.* 14

CAESAR SALAD *Garden fresh romaine with our homemade Caesar dressing (Anchovies available).* 12

SOUPS

LOBSTER STEW *Cup* MKT *Bowl* MKT

LOBSTER BISQUE *Cup* 8 *Bowl* 13

NEW ENGLAND CLAM CHOWDER
Cup 8 *Bowl* 13

BAKED FRENCH ONION SOUP
Cup 7 *Bowl* 11

CHILDREN'S MENU

KRAFT MAC & CHEESE 6

SPAGHETTI 7

SPAGHETTI & MEATBALL 10

CHEESE RAVIOLI 7

CHICKEN TENDERS 9

GRILLED CHEESE 6

KID BURGER 7

with cheese 8

GRILLED HOT DOG 7

LOBSTER AND SEAFOOD

Served with your choice of 2: Rice pilaf, baked potato, mashed potatoes, baked beans, coleslaw, or daily vegetable.

HOT BOILED MAINE LOBSTER NAMED PHANTOM GOURMET'S "BEST BOILED LOBSTER" IN NEW ENGLAND *Our world famous Maine lobster; boiled to perfection in Gulf of Maine seawater.*

Sold by the pound, priced to the ounce.

Sizes: 1 1/4 - Maine gauge **MKT PRICE**

LOBSTER PIE Baked in a ramekin, Maine lobster meat, drawn butter, sherry, and Ritz cracker. **MKT**

LOBSTER TAIL DINNER

2 Boiled **MKT**

SURF & TURF Charbroiled 8 oz. sirloin or marinated steak tips. 2 Boiled Tails **MKT** Baked Scallops **42**
Stuffed Shrimp **40**

LOBSTER STEW DINNER Sautéed to order with butter, lobster broth, and Maine lobster meat. **MKT**

BAKED STUFFED SHRIMP Butterflied shrimp with our hearty Ritz seafood stuffing. **30**

SEAFOOD STUFFED SOLE Scallops, shrimp, spinach, and breadcrumbs with lobster sauce. **28**

BAKED SCALLOPS Sea scallops tossed lightly in seasoned breading. **32**

BAKED HADDOCK Fresh Atlantic haddock filet with breadcrumbs, butter, white wine, and lemon. **25**

GRILLED ATLANTIC SWORDFISH Lemon-dill butter or Cajun with curried melon salsa. **34**



MEAT AND POULTRY

Served with your choice of 2: Rice pilaf, baked potato, mashed potatoes, baked beans, coleslaw, or daily vegetable.

FLAME GRILLED SIRLOIN

12 oz Certified Angus beef strip sirloin. **38**

FLAME GRILLED TENDERLOIN

8 oz Certified Angus beef tenderloin filet. **48**

MARINATED STEAK TIPS Top sirloin tips in our delicious OLP house marinade. **30**

GRILLED CHICKEN BREAST Your choice of Traditional, BBQ, or Teriyaki. **20**

HOMEMADE MEATLOAF Hazel's recipe. A throwback to the early days of OLP. **20**

BABY BACK RIBS Served BBQ style or with our sweet and tangy OLP house sauce. **28**

PASTA

Served with a garden salad

LOBSTER ALFREDO Maine lobster meat sautéed in a rich parmesan cream sauce. Served over penne. **MKT**

SEAFOOD SCAMPI Shrimp, sea scallop, and Maine lobster meat sautéed with olive oil, white wine, and scampi butter. Served over linguini or penne. **40**

SHRIMP SCAMPI Fresh shrimp sautéed in white wine, olive oil, and scampi butter. Served over linguini or penne. **28**

VEGETABLE PRIMAVERA Mixed vegetables, olive oil, garlic, basil, crushed red pepper. Served over penne. **21**

SPAGHETTI Our family recipe. **15**

SPAGHETTI AND MEATBALLS **21**

BEVERAGE

Pepsi, Diet Pepsi, Root Beer, Sierra Mist, Orange, Ginger Ale, Pink Lemonade, Iced Coffee, Iced Tea, Juices (Apple, Cranberry, Tomato and Orange), Milk, Chocolate Milk and Skim Milk. **2.95**

Coffee and Tea **2.00** Poland Spring Water (Carbonated or Still) **2.95**

FULL BAR AND LOUNGE - BEER, WINE, SPIRITS

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SAND DOLLAR

BAR & GRILLE

2 Beach Street, York Beach, Maine (207) 606-0077

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GREAT FOOD! GREAT TIME!



Join us in the dining room, one of our multiple bars or game room.

Moderately priced, we serve up a great value for the entire family. Salads, hand-crafted burgers, wood-fired pizzas, creative sandwiches, seafood entrees and weekly, locally sourced specials.



Come enjoy our nightly live entertainment!

Open Daily Noon until Midnight

Happy Hour 3:00 pm to 5:00 pm



SNACKS & STARTERS

Clam Chowder ... <i>New England clam chowder, oyster crackers</i>	cup 6.5 / bowl 10
Mozzarella Sticks ... <i>w/ roasted tomato marinara</i>	9.5
Maine Blueberry Sticky Ribs ... <i>St. Louis ribs, wild Maine blueberry bbq, sesame, scallion</i>	13

GREENS & MORE

Caesar ... <i>lemon garlic caesar dressing, romaine, croutons, parmesan</i>	12.5
Med Salad ... <i>garbanzo beans, cucumber, tomato, red onion, feta, bell pepper, olives, greens, lane, house vinaigrette</i>	14
Simple House ... <i>mixed greens, cucumber, red onion, cherry tomato, white balsamic vinaigrette</i>	12.5

HAND CRAFTED BURGERS

Classic Burger ... <i>with lettuce, tomato and onion</i>	14.5
- add cheese \$1.5, add bacon \$3	
Mushroom Bleu Burger ... <i>swiss, sautéed mushrooms, bleu cheese crumbles</i>	15.5

WOOD FIRED PIZZAS

Margherita ... <i>fresh mozzarella, fire roasted tomato sauce, basil</i>	15
Pepperoni Pizza ... <i>our cheese pizza with pepperoni</i>	16
White Clam ... <i>chopped clams, white sauce, parmesan, chili flakes, peperoncini</i>	17

SANDWICHES

Blackened Ahi Tuna Sandwich ... <i>seared rare tuna, grilled pineapple, guac, garlic aioli, toasted bun</i>	18
Buffalo Chicken Sandwich ... <i>fried buffalo chicken, blue cheese dressing, lettuce</i>	15
BLT ... <i>bacon, lettuce, tomato, grilled sourdough</i>	14
- add chicken \$7, add avocado \$3, add lobster salad MKT	

MAINS

Fish and Chips ... <i>beer battered Atlantic Haddock, house tartar with fries</i>	26
Lobster Risotto ... <i>local lobster, arborio rice, leek, truffle, parmesan - make it vegetarian by substituting mushrooms</i>	35
Steak Frites ... <i>grilled strip steak, fries, butter garlic green beans, chimichurri sauce</i>	32

Nachos ... <i>lettuce, cheese, pico, sour cream</i>	11 / 17
- add chicken \$4, bacon \$3, black beans \$2, loaded \$7	
Chicken Wings ... <i>your choice: buckalo, buffalo, cajun, sweet chili, or honey mustard</i>	15
Weekly Shellfish ... <i>rotating local shellfish with white wine, garlic, shallots, lemon & butter served with a demi baguette</i>	MP

Slab ... <i>iceberg lettuce, blue cheese crumbles, tomatoes, bacon, house blue cheese dressing</i>	14
Lobster Cobb ... <i>fresh Maine lobster, romaine, sliced egg, red onion, tomatoes, bacon, avocado, blue cheese, buttermilk ranch dressing</i>	27

Buck Burger ... <i>double patty, bacon, american, cheddar, roasted chili, caramelized onion, Buck Sauce</i>	18
Falafel Burger ... <i>homemade falafel patty, tzatziki, lettuce, tomato, onion</i>	14
- add feta \$1.5, add avocado \$3	

Chicken Bacon Ranch ... <i>roasted chicken, bacon, house ranch sauce, mozzarella, scallions</i>	17.5
Jalapeno Sausage ... <i>pickled jalapeños, sausage, red onion, tomato sauce, mozzarella</i>	17
Buffalo Chicken Pizza ... <i>buff sauce, mozzarella, crispy chicken, blue cheese crumbles, ranch</i>	18

Lobster Roll ... <i>served with chilled lobster salad or warmed in drawn butter, buttered & grilled roll</i>	mkt
Fried Haddock Sandwich ... <i>Atlantic haddock, lettuce, tomato, tartar sauce</i>	17
Grilled Chicken Sandwich ... <i>with lettuce, tomato, onion, spicy pickle ranch</i>	14
- add cheese \$1.5, add avocado \$3, add bacon \$3	

Mac 'n Cheese ... <i>cavatappi pasta, cheddar & monterey jack cheese, toasted crumbs</i>	19
- add bacon \$4, add chicken \$7, buffalo chicken \$8, lobster MKT	
Atlantic Salmon ... <i>miso glaze salmon, soba noodles, mushroom dashi, bok chop</i>	29
Chicken Pot Pie ... <i>roasted chicken, carrots, onion & peas in a creamy veloute sauce with puff pastry crust.</i>	22
- add bacon \$3, add lobster \$mkt	

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



STAGE NECK INN

(207) 363-9100

8 Stage Neck Rd.
York Harbor, ME 03911

www.stageneckinn.com



Snacks & Small Plates

Focaccia | 8

whipped lemon herb butter

Thai Roasted Cashews & Almonds | 12

brown sugar, ginger, garlic, thai chili, tamarind, cilantro, lime

Herb Marinated Olives | 13

castelvetrano, picoline, kalamata, crushed pine nuts, lemon

Hummus & Veggies | 15

roasted garlic, sumac, cold pressed olive oil, celery, baby carrots, broccolini, cucumber, red peppers

Short Rib Egg Rolls | 14

sweet soy & horseradish cream

Lobster Rangoon | 17

roasted corn, shallot, & micro salad, yum yum sauce

SNI Mussels | 19

pancetta, poblano, mezcal, citrus, garlic, green onion, grilled bread

Jerk Mango Wings | 15

sweet mango glaze, lemon ranch

Truffle Bacon Cheddar Fries | 12

applewood smoked bacon, dubliner cheddar, truffle sea salt, green peppercorn & herbs

Fried Feta | 15

house red sauce, korean chili flake

Raw Bar

Shrimp Cocktail | 17

house cocktail sauce

Truffle Poke Bowl | 25

ahi tuna, mango, avocado mousse, truffle ponzu, toasted sesame, wonton chips

Oysters on the 1/2 Shell half dozen 22 | dozen 40

house cocktail sauce, mignonette, hot sauce

Dozen Oysters & 5 Shrimp | 55

house cocktail sauce, mignonette, hot sauce

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

SHEARWATER RESTAURANT

Maple Poblano Salmon | 33

roasted roots, arugula, tomato, radish, verde sauce

Horseradish Panko Haddock | 30

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

Grilled Ribeye | 47

roasted brussels sprouts, fried baby potatoes, roasted garlic bordelaise

Linguine Alfredo & Confit Chicken Thigh | 29

cracked pepper parmesan cream, asiago, grilled bread

Boon Island Stew | 38

haddock, salmon, mussels, shrimp, half lobster tail, potatoes, saffron lobster broth, grilled bread

Five Spice Braised Short Rib | 37

pan roasted broccolini & baby carrots, shiitake mushrooms, whipped potatoes, red wine jus

Twin Lobster Tails | MKT

whipped potatoes, asparagus, drawn butter

House Lobster Mac & Cheese | MKT

gemelli, lobster meat, sherried bread crumbs

Add Lobster Tail to 'Maines' | MKT

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 | 13

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

Soup du Jour | 12

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

French Onion Soup | 15

veal broth, chicken jus, brioche, cheese, herbs

Salads

SNI Green Salad | 13

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

Baby Kale & Caesar Vinaigrette | 14

breakfast radish, cherry tomatoes, parmigiano reggiano, focaccia croutons

Roasted Shiitake, & Pancetta | 15

arugula, almonds, honey herb vinaigrette

Protein Add-Ons:

chicken | +9

shrimp | +11

salmon | +13

lobster meat | +MKT

Sandwiches

Gallows Burger | 22

smoked bacon, cheddar, bibb lettuce, tomato, onion, brioche bun, french fries

Fish & Chips | 24

tartar sauce, french fries

make it a sandwich:
lettuce, tomato, brioche bun +3

Lobster BLT | MKT

bibb lettuce, tomato, lemon tarragon aioli, bacon, brioche bun, french fries

Substitute:
Sweet Potato Fries +4

Consumption of raw or under cooked foods may increase the risk of foodborne illness.



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Sun & Surf Restaurant

on the beach

APPETIZERS & SALADS

Clam Chowder
Seafood Chowder

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

Cheesy Garlic Bread
Baguette, mozzarella, parmesan, marinara sauce

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

Steak n' Cheese Spring Rolls
Fried Spring Rolls, shaved steak, cheese, peppers, onions

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

Caprese Flatbread
Flatbread, tomatoes, mozzarella cheese, basil, balsamic glaze

Fried Clam Strips
Fried Whole Clams
Onion Rings

Summer Salad
Mixed greens, strawberries, blueberries, toasted almonds, lemon poppy seed dressing

Caribbean Salad
Mixed greens, pineapple chunks, mandarin oranges, roasted corn, roasted pepitas, hot honey mustard dressing

Caesar Salad

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, lettuce, tomato, pineapple-mango salsa

Fried Haddock Sandwich
Beer battered haddock, lettuce

Fried Chicken Sandwich
Fried Chicken, Nashville hot sauce, coleslaw, lettuce

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

Chicken n' Waffles
Sous vide marinated fried chicken, Belgian waffle, hot honey, black bean salsa

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

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
Long grain steamed rice, steamed seasonal vegetables, teriyaki sauce, sesame seeds



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

SUNRISE GRILL

SUNRISE SPECIALS

- ☆ BISCUIT AND GRAVY \$11.00
SAUSAGE GRAVY OVER A SPLIT BUTTERMILK BISQUIT SERVED WITH TWO EGGS ANY STYLE AND HOUSE POTATOES.
- ☆ CARL'S HARBOR \$12.79
THREE PANCAKES OR TEXAS FRENCH TOAST, CHOICE OF BACON, HAM, OR SAUSAGE
- ☆ DIANA'S BENEDICT \$13.25
TWO SCRAMBLED EGGS WITH HAM ON ENGLISH MUFFIN HALVES WITH SAUSAGE TOPPED WITH HOLLANDAISE SAUCE SERVED WITH HOUSE POTATOES
- IRISH BENEDICT \$14.25
TWO POACHED EGGS WITH CORNED BEEF HASH ON ENGLISH MUFFIN HALVES TOPPED WITH HOLLANDAISE.
- ☆ SUNRISE BENEDICT \$14.25
TWO POACHED EGGS WITH HAM ON ENGLISH MUFFIN HALVES TOPPED WITH HOLLANDAISE SAUCE. SERVED WITH HOUSE POTATOES
- ☆ NANCY'S FAVORITE \$13.80
TWO EGGS ON A BED OF CORNED BEEF HASH SERVED WITH TOAST AND HOMEFRIES.
- ☆ PATRICKS POINT \$12.85
TWO EGGS ANY STLE, BACON HAM OR SAUSAGE, TOAST OR ENGLISH MUFFIN, HOUSE POTATOES
- ☆ SAVANAH TOO \$11.25
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 \$11.00
HOUSE BLOODY MARY MIX, TITOS
VODKA, CELERY, OLIVES, LEMON,
LIME.
- MULLIGAN \$9.00
IRISH CREAM, COFFEE.
- SCREW DRIVER \$11.00
TITOS VODKA, O.J., ORANGE SLICE.

- PROSECO MIMOSA \$11.00
PROSECO, O.J., ORANGE SLICE.
- M.C.'s GUNNER \$9.00
JAMESON, KAHLUA, IRISH CREAM,
COFFEE.
- IRISH TWINS \$9.00
IRISH CREAM, JAMESONS, COFFEE.

182 STATE RD KITTEERY, ME. 7AM - 2 PM MON/TUE/FRI.--- 7AM-12:30PM SAT./SUN.

PRICING / MENU ITEMS / HOURS SUBJECT TO CHANGE

WE ALSO HAVE SOUPS, AWARD WINNING CLAM CHOWDER, SALADS, AND MORE!!!

GRILLED CHEESE

- PLAIN \$8.50
AMERICAN ON CHOICE OF BREAD. SERVED WITH CHIPS AND PICKLE.
- WITH TOMATO \$9.50
- WITH BACON OR HAM \$10.50

SANDWICHES

- B.L.T.** \$10.75
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** \$11.25
CHOICE OF HOUSE TUNA OR CHICKEN SALAD ON CHOICE OF BREAD WITH LETTUCE AND TOMATO. SERVED WITH CHIPS AND PICKLE.
- ★ **THE COMBOS** \$11.25
1/2 CHICKEN OR TUNA SALAD SANDWICH WITH EITHER A CUP OF SOUP OR CHOWDER. SERVED WITH CHIPS AND PICKLE.
- ★ **OVEN ROASTED TURKEY** \$11.50
OUR HOUSE ROASTED TURKEY ON CHOICE OF BREAD WITH LETTUCE, TOMATO AND MAYO. SERVED WITH CHIPS AND PICKLE.
- ★ **SUNRISE REUBAN** \$12.95
EXTRA LEAN PASTRAMI ON GRILLED RYR WITH MELTED SWISS, SAUERKRAUT, AND THOUSAND ISLAND DRESSING. SERVED WITH FRIES AND PICKLE.

^{NEW} CHICKEN SANDWICHES

- ★ **DELUXE CHICKEN** \$12.99
5 OZ GRILLED CHICKEN BREAST TOPPED WITH BACON AND AMERICAN CHEESE. SERVED ON A BRIOCHE ROLL WITH LETTUCE, TOMATO, PICKLE AND FRIES.
- ★ **SPRING CHICKEN** \$12.99
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.

\$11.99

THEN ADD: CHEESE 1.30 / BACON 2.50 / MUSHROOM 1.25

THE CLUBS

★ TRIPLE DECKER CLUB

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

\$12.99



CELEBRATING OVER 125 YEARS

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 8.80	Bowl 11.45
SOUP OF THE DAY	Cup 7.15	Bowl 8.70

CLUB SANDWICHES

SLICED TURKEY, bacon, lettuce, tomato, sweet pickles, potato chips	13.95
HAM, CHEESE, lettuce, tomato, dill slice, potato chips	13.95
CHEESEBURGER, bacon, lettuce, tomato, dill slice, potato chips	14.05
GRILLED CHICKEN CLUB, bacon, lettuce, tomato, dill slice, potato chips	14.75
TUNA FISH SALAD, sliced egg, tomato, lettuce, sweet pickles, potato chips	14.65
SLICED TURKEY, sliced ham, tomato, lettuce, sweet pickles, potato chips	13.95
CRANBERRY WALNUT CHICKEN SALAD, bacon, lettuce, tomato, sweet pickles, potato chips	14.50
ROAST BEEF, bacon, lettuce, tomato, sweet pickles, potato chips	14.75

FEATURE LUNCHEONS

ROAST BEEF on a bun with cole slaw, potato chips, and dill slice	14.95
GRILLED CHICKEN SANDWICH with lettuce and tomato on a bun with cole slaw, potato chips, and dill slice	14.75
BACON CHEDDAR CHEESEBURGER on a bun with potato chips, and dill slice	13.55
HAMBURGER with delicious potato salad, lettuce, tomato, and dill slice	14.65
TUNA MELT on grilled rye with Swiss cheese, cole slaw, and dill slice	15.65
TUNA FISH SALAD on lettuce with tomato and hard boiled egg	13.80
REUBEN SANDWICH on grilled rye with Swiss cheese and sauerkraut	13.35
PATTY MELT Swiss cheese, onions, special sauce on grilled rye, dill slice, and potato chips	14.75
FRESH MAINE LOBSTER ROLL with potato chips and sweet pickles	Market Price

SANDWICHES

GRILLED OR PLAIN

Roast Beef	12.50	Cranberry Walnut Chicken Salad	12.35
Hamburger	11.45	Spicy Black Bean Burger	12.55
Cheeseburger	11.85	Cream Cheese and Olive	8.70
Toasted Frankfurt	7.50	Peanut Butter and Jelly	6.95
Sliced Turkey	11.25	Bacon, Lettuce, and Tomato	11.85
Turkey Salad	11.25	Deviled Egg	10.45
Tuna (white albacore)	12.20	Deviled Egg and Bacon	12.15
Ham and Swiss Cheese	11.25	Fried Egg	8.85
Ham and Cheese	11.25	Fried Egg and Bacon	10.55
Cheese	9.55	Fried Egg and Ham	10.55
Cheese and Tomato	10.60	Western	10.90
Cheese and Bacon	11.25	Eastern	10.90

SIDE ORDERS

Garden Salad	8.35	Potato Salad	4.65
Cottage Cheese	4.65	Cole Slaw	4.25
Cottage Cheese and Fruit	5.05	Kraft Macaroni & Cheese	6.95

Menu and prices subject to change.

BREAKFAST

SERVED ALL DAY

Waffles, Griddle Cakes, or French Toast with Syrup	8.60
with Bacon or Ham	10.30
Two Eggs, any style, with ham or bacon and buttered toast	8.60
Cheese Omelette	10.05
Ham, Bacon or Sausage Omelette with cheese	11.95
Vegetarian Omelette	12.55

DESSERTS

SUNDAE	8.95
Hot Fudge, Hot Penuche Fudge, Hot Butterscotch, Goldenrod Chocolate Syrup, Pineapple, Maple Walnut, Strawberry, Marshmallow, or Peanut Butter Topping	
BANANA SPLIT	10.25
Chocolate, Vanilla, and Strawberry Ice Cream with Fruits, Chocolate Sprinkles, Nuts, and Whipped Cream	
FUDGE SPLIT	10.25
Three Scoops of Chocolate Ice Cream with Banana, Hot Fudge, Chocolate Sprinkles, and Whipped Cream	
LARGE BANANA SPLIT	11.50
BROWNIE with Ice Cream and Hot Fudge	9.85
FRESH BAKED PIE	7.90
PIE à la mode	8.75

OUR HOMEMADE PREMIUM ICE CREAM AND SHERBETS

Kiddie 5.35 Small 6.45 Large 7.55

SOFT SERVE

Kiddie 3.40 Small 4.65 Large 5.95

Add Flavor Burst for 80 cents

SPECIALTY DRINKS

ICE CREAM SODA	8.15
SMOOTHIE	8.15
FRAPPE	8.15
MALTED FRAPPE	8.50
ROOT BEER FLOAT	8.15
SHERBET FREEZE	8.15
FRUIT SLUSH	6.50
FRESH SQUEEZED LEMONADE	5.60
FRESH LIME RICKEY	5.60
OLD FASHIONED EGG CREAM	5.35
NOR'EASTER	7.95



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

*Ice Cream Shack offering over 30 flavors of
Maine's own Gifford's

*Open Year Round, 11:00am- 9pm Sun.-Thurs.
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*Kids Meals \$8 and under

*Private Events/ Celebrations

THE YORK RIVER LANDING



YORK RIVER LANDING

150 U.S Rt. 1 York, ME 03909

(207)-351-8430

www.theyorkriverlanding.com

SAMPLE LUNCH MENU

SANDWICHES

PRIME RIB STEAK & CHEESE-18
shaved prime rib, caramelized onion, arugula,
cheddar, dijonaise

BEER BATTERED HADDOCK-18
lettuce, tomato, tartar

MAINE LOBSTER ROLL- mrkt
plain mayo, or warm butter

TUSCAN CHICKEN-18
herb breaded chicken cutlet w/ brie, arugula,
prosciutto, tomato & house made green goddess
dressing.

SALADS

COBB SALAD -19
romaine hearts, hard-boiled egg, applewood smoked
bacon, grape tomato, avacado, gorgonzola, red onion,
house made apple cider 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-24
mashed potatoes, country gravy, buttermilk biscuit,
seasonal vegetable

BEER BATTERED FISH & CHIPS-24
steak fries, coleslaw

PRIME RIB POUTINE 17
shaved prime rib, beef gravy, cheese curds,
waffle fries

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

ALL-NATURAL STEAKS

FILET MIGNOT AU POIVRE-42
house au poivre, mashed potatoes, seasonal
vegetable

YRL STEAK TIPS-32
our house steakhouse style marinade

PRIME RIB-34
au jus, horseradish cream sauce

Prices subject to change



See website for full Menu.

39th Annual

Presented by:
YORK REGION
Chamber of Commerce

HARVEST FEST

October 19, 2024

York Beach, Maine 9am - 4pm

www.yorkharvestfest.com



Harvestfest & Kidsfest
October 19, 2024
Sat: 9am-4pm
York Beach, Maine

Thank you Harvestfest


CLIFF HOUSE
MAINE

591 Shore Road
Cape Neddick, ME 03902
207.361.1000

 **The Cully Sack**
HOTEL

58 Long Beach Avenue
York Beach, ME 03910
207.363.5131

This festival includes a variety of

activities, and performers including
The Don Campbell Band and Friends, &
Dan Blakeslee as Dr. Gasp!




150+ juried crafters, old fashioned market
vendors and local food vendors from all over New England &
great raffles!

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

FMI 207.363.4422 or

www.yorkharvestfest.com



 **Kennebunk**
Savings

2 Hannaford Drive
York, ME 03909
207.363.0671




Ship's Cellar Pub
 Good Food & Spirits at the York Harbor Inn

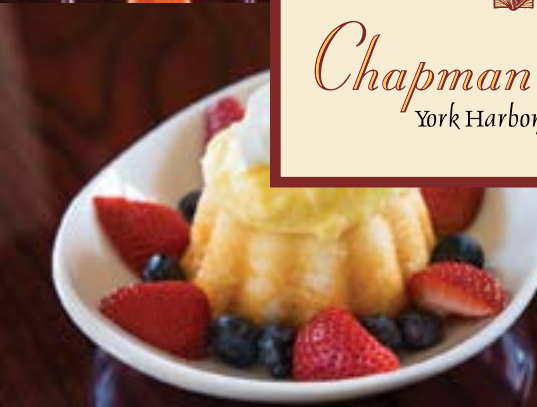


The Cellar Pub. Downstairs.

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!

