

Local Brown Egg Breakfasts

Benedict Bonanza!

The Classic \$8
Poached eggs and Canadian bacon on English muffin with lemon touched whisked yolk butter sauce.



Lobster Benedict \$14
Poached eggs and lobster on English muffin with lemon touched whisked yolk butter sauce.

Hot Foot Chicken \$8
Poached eggs and crispy fried chicken breast on English muffin with "Hot Foot Hollandaise."

Crab Florentine \$12
Poached eggs, fresh crabmeat and spinach on English muffin with lemon touched whisked yolk butter sauce.

Veggie Benedict \$8
Poached eggs, tomato, avocado and red onion on English muffin with lemon touched whisked yolk butter sauce.

Corned Beef Benedict \$9
Poached eggs and our house made corned beef hash on English muffin with lemon touched whisked yolk butter sauce. So good!

All Benedicts served with home fries and fresh fruit garnish

House Specialties

Our Plain Maine \$4.75
Two eggs cooked to your liking served with toast, home fries and fresh fruit garnish.

Eggs a la Golden Rod \$4.50
A sunny serving of two chopped hard-boiled eggs in white sauce over buttered toast as prepared by L.L.Bean's daughter-in-law, June Bean, in Freeport in the 1940s.

New Englander \$8
Two fried eggs, morning baked beans, a thick butter toasted slice of homemade brown bread, and a dash of hash!

Aroostook Skillet \$10
Maine potato, venison sausage, bell pepper, and cheddar cheese cooked into fresh Maine scrambled eggs.

Omelets

Three Egg Omelet \$4
Add Cheese \$1.50
Swiss, Cheddar, Pepper-jack, American, Goat, Blue, Cream Cheese
Add Veggies (any combination) \$1
Tomato, Spinach, Onion, Mushroom, Bell Peppers, Hot Pepper
Add Lobster \$8
Add Crab \$6
Add Bacon, Ham or Sausage \$2
Add Venison Sausage \$3

Chef Favorites
Mushroom, chive and ham \$6
Ham, bell pepper, onion and cheddar cheese \$6.50
Spinach and goat cheese \$6.50
Lobster and Swiss cheese \$13

All omelets served with home fries and fresh fruit garnish

Please advise your server of any dietary concerns.

Maine Maple Breakfast

Served with our own new Over the Moon™ maple syrup and whipped butter



Our Famous Buttermilk Pancakes

Single \$2, short stack \$4 or tall stack \$6
Light and fluffy with a crisp crust.

Maine Blueberry Pancakes

Single \$2.50, short stack \$5, or tall stack \$8

Cinnamon Swirl French Toast

Single \$4, double \$6

Stuffed French Toast

Single \$5.50, double \$8.50
with Maine blueberry cream cheese

Breakfast Sandwiches

The Regular \$3.50

A fresh Maine egg with melted cheese and ham or bacon on a butter toasted English muffin.

Southern Maine \$5.00

A fresh Maine egg with pepper-jack, avocado and tomato on butter toasted English muffin.

Coastal Crab \$9.00

A fresh Maine egg with Swiss cheese, crab meat and tomato on a butter toasted English muffin.

Northern Maine \$5.00

A fresh Maine egg with cheddar cheese and venison sausage on butter toasted brown bread.

Big Claw Lobster \$10.00

A fresh Maine egg with Swiss cheese, Lobster claw meat and Linda's secret herb blend on a butter toasted English muffin.

Hash and Egg \$5.00

Fried egg with cheddar cheese and our house made corned beef hash on a butter toasted English muffin.

One by One

Thick Sliced Apple Smoked Bacon	\$3.00
L. L.'s Venison Sausage	\$6.00
Maple Pork Sausage links	\$3.00
Fruit Cup	\$3.50
Vanilla Yogurt	\$1.25
House made Granola	\$3.50
Maine Baked Beans	\$1.75
Corned Beef Hash	\$4.25
Home Fries	\$1.75
Eggs, cooked any style	\$1.25 each
Toast: two white, wheat or rye	\$1.50
English Muffin	\$1.50
Biscuit and sausage gravy	\$2.00
Cuppa Fresh Maine lobster meat (1/8 lb)	\$8.00
Baked beans	\$2.50

From the Bakery



Hot Fresh Old Time Donut	\$1
Breakfast Slice-a-Pie: Maine Apple	\$5
Maine Blueberry	\$6
Hot Buttermilk Biscuits 'n Honey	\$3
Steamin' Brown Bread and Butter	\$3
Maine Mill Grain Corn Bread	\$3
Maine Muffin of the Day	\$2.50

Our Chowders, Soup, Lobster Stew and Bisque

Linda's Creamy Maine Lobster Bisque ^{GF}

Thick, sumptuous and smooth. 

Cup \$5 16 oz. Mug \$11

Wish to add lobster? Cup \$11 16oz. Mug \$17

4-Onion Soup ^{GFX} Cup \$4 16 oz. Mug \$10

Topped with croutons and melted Swiss cheese.

Orr's Island Seafood Chowder

Award winning creamy blend of Maine haddock and cod, scallops, clams and shrimp.

Cup \$6 16 oz. Mug \$13

Maine Lobster Stew ^{GF}

Traditional lobster infused milk and cream with plenty of lobster meat. Cup \$10 16 oz. Mug \$16

Linda's Award Winning Clam Chowder ^{GF}

2011 Freeport Chowdah Champion, thick, flavorful, lots of clams! Cup \$5 16 oz. Mug \$12

Linda's Corn Chowder

Sprinkled with old time salt pork. With biscuit and honey. Cup \$4 16 oz. Bowl \$10

Our Local Salads

Hearty Lobster Salad Meal ^{GFX} \$24

Our own Maine caught lobster (MSC certified sustainable) is featured with locally grown greens and tomato wedges in a perfect balance with hard-boiled egg, bacon, and avocado topped with crispy garlic croutons. Your choice of dressings.

Market Salad ^{GFX} Side \$4 / large \$8

Choices for Maine dressings include vinaigrettes of lemon-basil, balsamic, or berry. Also creamy peppercorn, ranch or blue cheese.

Downeast Maine Caesar ^{GFX} Side \$4 / large \$8

Crisp romaine, Parmesan cheese and croutons with creamy Caesar dressing. Add a succulent chilled steamed Maine lobster tail: Side \$16 / large \$20



Beets and Fried Goat Cheese Balls ^{GFX}

Side \$7 / large \$12


Roasted red beets, candied walnuts, pepper crusted fried Sunset Acres Farm goat cheese balls on baby spinach tossed lightly with beet oil vinaigrette.

Tenderloin Steak Salad ^{GFX} \$14

Grilled beef tenderloin over mixed greens, with marinated mushrooms, tomato wedges, grilled onion and pepperoncini with Parmesan peppercorn dressing.

For an additional charge, local beef \$10/ our lobster \$12/ chicken \$6/ or broiled Maine haddock \$8 may be added to any salad.



 Guarantees this dish is made with local lobster of Linda Bean's Perfect Maine®, certified sustainable and traceable to exact buying wharf by the International Marine Stewardship Council (MSC). ^{GF} Signifies our gluten free options, ^{GFX} Signifies a dish that can be modified to gluten free,

Our Local Starters

Woo-Woo Lobster Legs ^{GF} \$9

The perfect Maine winter romance with lobster legs entwining and enfolding whipped Maine potato, laced with warm melted butter. Topped with a suggestive wink of bacon.

Lobster Pockets \$9

Another introduction: deep fried thin wraps of succulent lobster in cream cheese and cilantro stuffing. Chef Andrew recommends his clear sweet pepper dip.

Lobstickles ^{GF} 2/\$13 3/\$21 4/\$24

Grilled split lobster tails on a stick, brushed with Chef Andrew's tarragon sauce. Nutritious and delicious, this idea came to us to increase markets for easy eating lobster.

Maine Lobster Tails of Joy® ^{GF} 1/\$13 2/\$24

Easy to eat but still connected to the shell is what we mean by our Lobster for the 21st Century.™ Butterflied and broiled to a perfect succulence. Served with our own Kelpislaw.®

Maine Shellfish Cake \$14

Pan seared fresh Maine lobster and Jonah crab cake with bell peppers, sweet corn and scallions.

Blueberry BBQ Chicken Wings \$10

Crispy jumbo wings and drumsticks glazed with our signature Maine blueberry barbecue sauce. Very popular! Also available Maple BBQ or Buffalo style.

Red Pepper Hummus ^{GFX} \$9

A crispy bread bowl filled with warm roasted pepper hummus served with fresh vegetables for your dipping pleasure.

Sweet Potato Flatbread \$10

Baked flatbread topped with sweet potato, crisp kale, onion and Sunset Acres Farms goat cheese.

Kelpiwraps® \$11

Our proud introduction of tender Maine sugar kelp blanched to perfection, enfolding Maine smokehouse salmon, soft cheese and sprigs of fresh dill.

Maine Oysters on the Half Shell ^{GF} \$2.75 each, or 6/\$15

Fresh and famous from cold Maine waters. Served on shaved ice with lemon wedges.

Topside Tavern Raw Bar ^{GF} Service for 4/ \$50

A heaping tower of local oysters, littleneck clams, mahogany clams and Jonah crab claws.

Add lobster claws 4 / \$12

Fried Whole Belly Clams ^{GFX} \$12

Locally dug superior clams, lightly breaded and golden fried that way has made these a famous Maine tradition.

Steamed Maine Clams ^{GF} \$16

1 ½ pounds of Freeport dug soft shell clams served shore style with broth and melted butter.

Steamed Maine Mussels ^{GFX} \$12

Wild harvested delicacy in aromatic buttery wine broth, garlic and thyme, served with toasted flatbread for sopping.

Vinalhaven Scallops \$11

Three large scallops from Vinalhaven Island, pan seared with bacon caper relish.

Fried Calamari ^{GF} \$9

Thin sliced squid, pepperoncini and lemon coated with gingered rice flour and deliciously fried. Sweet pepper dip.

Corn Fritters \$7

Signature deep-fried dough balls with whole niblets and pure Maine maple syrup. Popular!

Crispy Chicken Strip Appetizer ^{GFX} \$9

Tender chicken breast strips coated lightly, golden fried, with Raye's Maine maple mustard sauce and our blueberry barbeque sauce.

L.L.'s Venison Sausage ^{GFX} \$11

A savory Maine forest chutney lifts this mild deer meat sausage treat to perfection. All house made, on toast points.

Consuming raw or under cooked meats, fish, shellfish, poultry or eggs can increase your chances of food borne illness.

This facility may use wheat, egg, milk, soy, peanuts, tree nuts, fish and shellfish.

Sandwich Heaven

“Over two million sold”

Linda Bean's Perfect Maine® Lobster Roll



Lobster meat with Linda's secret herb dressing on a butter-toasted roll, salt & vinegar kettle chips, pickle, and Kelpislaw®.

 Original Quarter-Pound Size GFX \$17
 The Colossal \$23

Maine Crabmeat Roll GFX \$16

Sweet delicate flavor with Maine Mos-Ness dressing on butter-toasted roll with kettle chips, bread & butter pickles, and Kelpislaw®.

Gulf of Maine Haddock Melt GFX \$12

Fried or broiled with your cheese choice: American, cheddar, Swiss, blue or pepper jack. Served with Kelpislaw® and tartar sauce.

Fried Clam Roll GFX \$16

Golden-fried locally dug clams in butter toasted roll served with tartar sauce, kettle chips, bread & butter pickles, and our Kelpislaw®.

Salmon Cakes in Flatbread \$12

Pan seared in olive oil served in a warmed flatbread with lettuce, onion and cucumber yogurt sauce.

Grilled Cheesen Lobster® \$14

Linda's specialty lobster combination with all American grilled cheese sandwich. Made with Maine cheddar, she adds tender lobster, fresh sliced tomato and her secret herb dressing. Sells bigger numbers every season!

Classic “Simpson’s” Burger GFX \$7 2/\$11

Thin beef patty with slowly grilled onions, mayo and piccalilli on a soft burger roll as prepared in 1950s at Simpson's on the back road to Portland. They only cost a quarter back then (so you could order four, and would always want to)!

Pineland Farms 8 oz. Cheeseburger GFX \$11

Very popular with Maine raised beef, grass-fed with grain-fed finish for tenderness. Lettuce, tomato and your choice of cheese: cheddar pepperjack, Swiss, American or blue. Each extra is only a buck (\$1, not “deer.”) Choose: bacon, mushrooms and/or onions.

Vegetable Flatbread \$10

Fresh Maine tomato, baby spinach, basil pesto and mozzarella cheese, grilled in soft flatbread.

Grilled Chicken BLT GFX \$11

Grilled breast of chicken with bacon, lettuce, and Maine tomato on mayo'd roll. Add avocado +\$3

Hummus and Avocado Sandwich \$10

Red pepper hummus spread on toasted bread with rich avocado, tomato, onion, and leaf lettuce.

Turkey Gobbler \$11

Thick sliced toast piled high with honey roasted turkey, stuffing, cranberry sauce, sweet potato fries and gravy.

Maine lobster day boats are state licensed and individually owned by their captains, most working with a “sternman” to assist in managing up to 800 traps. Our Port Clyde wharf has a 7-acre salt water cove adjacent to keep fresh lobsters available all winter.



Maine (of course) Course

Old Time Maine Corned Hake GFX \$15

We were the first to reintroduce this 19th century Maine favorite! The “corning” was a salting procedure to preserve fish for winter meals. Served with a flaky biscuit, you will discover the special savor of this newly appreciated ocean white fish on mashed potatoes and topped with pickled onions and salt pork bits.

Lobster Pie MSC \$26

When you ask what local Mainers like, it’s pretty much always PIE! w/th lobster pie we tip our hat to Maine artist Jamie Wyeth, who showed us all that when eating lobster outdoors you’d better guard you plate from above! Be sure to catch Jamie’s 50-year retrospective at the Museum of Fine Arts in Boston and, in 2015, at Brandywine River Museum in Chadds Ford, PA.

Kelpi-Wrapped Atlantic Salmon GF \$18

Gulf of Maine salmon, lemon wheels, dill, and finely slivered carrots and leeks wrapped in blanched sugar kelp grown by Maine lobstermen for the innovative Portland-based aquaculture company “Ocean Approved” With whipped potatoes and creamy mustard sauce served on the side.

Fin n’ Haddie \$18

By popular demand since we introduced it, we present delicious smoked haddock in white gravy over a flaky home made hot biscuit. Great with green peas!

Frank’s Franks & Beans GFX \$12

Featureing the famed red hot dog (two), baked pea beans, cole slaw and brown bread. A Freeport memory from Frank’s Restaurant located on this site, served then by Kay McIntee.

Double Dog Basket GFX \$10

A couple red Maine hot dogs with hot butter toasted rolls. With Aroostook potatoes providing an authentic “French” fry from northern Maine.

Fresh Pasta Bowl GFX \$11

All Maine product from Blue Ribbon Farms tossed with Alfredo, marinara or just butter. Add Maine lobster \$12/ chicken \$6/ beef \$10/ Maine Jonah crab \$9/ vegetables \$3

Lobster Mac & Cheese MSC \$21

Blue Ribbon Farms pasta and large chunks of succulent Maine lobster meat tossed with a creamy three-cheese sauce and crisp crumb topping.

Linda Bean’s Maine Lobster Traps® MSC \$22

Rectangular hand pressed ravioli pockets filled with lobster chunks, and marscarpone cheese. Served with lobster Parmesan cream sauce and mixed local greens.

Grilled Lobster Tail on Risotto GF \$27

Our celebrated Lobster Tails of Joy® atop a rich lobster infused Italian rice with added lobster meat, roasted corn and mushrooms. Add a second tail for \$9.



Our lobsters are bought from individual boats like these at Vinalhaven Island.

Char-Broiled Ribeye Steak GF \$23

One pound locally raised ribeye beef steak, cooked to order with a roasted head of garlic, Maine whipped potatoes and Maine farm vegetables.

Haddock Baked the L.L. Bean Way GF \$17

Linda shares her grandfather’s recipe. Baked quickly and simply over a moist onion bed. With L.L.’s camp potatoes and Maine vegetables.

Home-Style Meatloaf Plate \$15

Spiced with sweet tomato glaze, this local Pineland Farms ground beef loaf with onion and green pepper is a favorite served with whipped potatoes and vegetables.

Belfast Fried Chicken Strip for Dinnah \$14

Remember when Maine’s #1 food industry was broiler chicken? And the summer Belfast Broiler Festival? Our tender breast strips are golden fried and served with Maine maple dipping mustard.

Maine Lobster Feed



Maine Lobster Complete Shore Dinner ^{GF}

It stirs your primal senses! A whole 1 ¼ pound lobster in its shell, with a pound of steamed clams, melted butter, cornbread, a cup of Linda's award winning clam chowder, our signature Kelpislaw® and a slice of pie with ice cream!
\$39

JUST LOBSTER... more and more... ^{GF}

Sweetest 1 ¼ pounders cooked to perfection.

With house made cornbread and our own Kelpislaw®

One Lobster \$24 Two Lobsters \$36 Three Lobsters \$48

Fried Seafood Platters – A Maine Tradition

All fried items are served with Aroostook (Maine) "French" fries, tartar sauce or cocktail sauce, and our own Maine farm and shore Kelpislaw®

Calamari ^{GFX} \$15

Vinalhaven Scallops ^{GFX} \$19

Haddock ^{GFX} \$18

Whole Belly Clams ^{GFX} \$19

Combination Platter: Golden Fried Clams, Calamari, Vinalhaven Scallops & Haddock ^{GFX} \$28

Available on the Side

Aroostook Potato Fries ^{GF}	\$4
L.L. Bean's Camp Potatoes with Salt Pork ^{GF}	\$5
Whipped Potatoes ^{GF}	\$3
Maine Lobster Whipped Potatoes ^{GF}	\$6
Freshly made Ruffle Chips ^{GF}	\$3
Sweet Potato Fries ^{GF}	\$6
Onion Rings	\$5
Chef's Local Vegetable of the Day ^{GF}	\$3
Cole Slaw ^{GF}	\$2
Kelpislaw® ^{GF}	\$2
Maine Buttermilk Biscuits and Honey	\$3
Audrey's Maine Cornbread	\$3
Chef Andrew's Maine Brown Bread	\$3
Traditional Baked Beans ^{GF}	\$3



L.L. Bean (left) testing his new hunting boot in 1911. In 1912 he incorporated his business in Freeport. Our tavern belonged to the father of his hunting buddy Levi Patterson (third from the left).

A Perfect Maine Finish

Since our first day opening July 4, 2011, our desserts have been made in-house by Audrey Glidden, our baker, "from scratch"

Chocolate Peanut Butter Cake \$5

It's addictive! Chocolate layer cake with peanut butter frosting.

Carrot Cake \$5

Wonderfully moist, dense cake packed with carrot, and spice with subtly sweet cream cheese frosting.

Coconut Cream Pie \$5

Cocount custard in a buttery crust with whipped cream topping.

Audrey's Big Whoopie Pie \$4

A very popular Maine classic with Audrey's sweet creamy filling.

Apple Pie \$5

Tart fall Maine apples lightly spiced with cinnamon and nutmeg in house made crust.

Maine Red Claws Crusher Bar \$5

In support of our local NBA D-league team. Chocolate ice cream, between chocolate chip cookies then dipped in a chocolate coating.

Our Famous Maine Blueberry Pie \$5

Flakey, buttery crust containing Maine low bush blueberries.



Towering Lemon Meringue Pie \$5

One customer put this dessert in his GPS finder to make sure he came back to the right place: Audrey's famed specialty!

Triple Chocolate Moose Cake ^{GF} \$5

Rich chocolate cake with dark and milk chocolate mousse and raspberry sauce.

Linda's Belle Pears Helene ^{GF} \$5

Vanilla ice cream and delicately poached pears topped with warmed chocolate sauce.

Warm Indian Pudding \$5

An early American favorite made from native cornmeal, molasses, spices and local milk.

Muddy Boots™ Ice Cream \$3

Vanilla ice cream swirled with caramel and brownie bits. Plain vanilla and chocolate ice creams also available for a la mode.

Hot Gingerbread with Whipped Cream and Caramel \$4

Toasted soft gingerbread drizzled with rich caramel sauce and sweet whipped cream.



Cup of Linda's Hard to Starboard dark roast coffee on the house with dessert! or ask for decaf or medium Maine roast.