

Linda Bean's Maine Kitchen & Topside Tavern

Featuring popular Maine fish, forest and farm foods, Maine milk and beers.

CHOWDERS, BISQUE & OUR LOCAL SALADS

LINDA'S CREAMY MAINE LOBSTER BISQUE* GF

Thick, sumptuous and smooth.
Cup 7 • 16 oz. Mug 13
Wish to add lobster?
Cup 13 • 16 oz. Mug 18

CHEF'S SEAFOOD CHOWDER*

A Maine blend of haddock, scallops, clams and shrimp in a mouth-watering creamy chowder.
Cup 7 • 16 oz. Mug 14

MAINE LOBSTER STEW*

Buttery milk and cream unite in the way you remember it, with lots of lobster meat and flavor.
Cup 11 • 16 oz. Mug 17

LINDA'S CLAM CHOWDER*

Freeport chowdah champion, thick, flavorful, lots of clams!
Cup 6 • 16 oz. Mug 13

LINDA'S CORN CHOWDER

Sprinkled with old-time salt pork and served with a biscuit and honey.
Cup 6 • 16 oz. Mug 12

BIG CLAW LOBSTER SALAD* GF

Right off the boat and cooked perfectly. Maine lobster claws are balanced in a complete salad meal with hard-boiled egg, bacon, avocado, tomato wedges and garlic croutons over fresh local greens. Your choice of dressings. 26

Choose to add to any of the salads below:

Maine Lobster +14 • **Vinalhaven Scallops** +13 • **Broiled Maine Haddock** +10
Maine Crab Cake +9 • **Maine Beef** +12 • **Grilled Maine Chicken** +8

DOWNEAST MAINE CAESAR* GF

Crisp romaine, Parmesan cheese, and croutons with creamy Caesar dressing.
Side 7 • Large 10

MARKET SALAD* GF PX

Choices for Maine dressings include vinaigrettes of lemon-basil, balsamic, or apple. Also creamy peppercorn, ranch, blue cheese or Maine Mos-Ness.
Side 6 • Large 10

BEET, WALNUT + GOAT CHEESE SALAD GF

Roasted beets and goat cheese fritters, garnished with sweet and salty walnuts. Topped with apple cider vinaigrette or Maine Mos-Ness dressing.
Side 10 • Large 17

DRESSINGS

Lemon-Basil Vinaigrette
Balsamic Vinaigrette
Apple Vinaigrette
Creamy Peppercorn
Ranch
Blue Cheese
Maine Mos-Ness

OUR LOCAL STARTERS

LOBSTER POCKETS*

Deep-fried thin wraps filled with succulent lobster, cream cheese and cilantro. Served with sweet pepper dipping sauce. 16

FRIED WHOLE BELLY CLAMS* GF

Locally dug and lightly fried make these a Maine "must order!" MKT

STEAMED MAINE CLAMS* GF PX

1½ pounds of Freeport-dug soft shell clams. Served shore style with broth and melted butter. MKT

FRIED CALAMARI*

Thin sliced squid rings and tentacles, pepperoncini, and lemon, coated with gingered rice flour and deliciously fried. Paired with sweet and spicy pepper sauce. 22

OYSTERS ON THE HALF SHELL* GF

Glidden Point Oysters are fresh and famous from cold Maine waters. Served on shaved ice with a lemon wedge. Cocktail and horseradish sauce available. 3.50 each, six for 17

BACON + PARMESAN SCALLOPS* GF

Pan-seared sea scallops served over bacon, Parmesan and chive cream sauce. 19

BLUEBERRY BBQ WINGS*

Crispy jumbo wings and drumsticks glazed with our signature Maine Blueberry BBQ Sauce. Very popular! Also available with "Buffalo" sauce or Linda's Maple BBQ. 13

CRAB CAKES*

Two cakes of pan-seared fresh-picked local crabmeat on a bed of baby greens with creamy sweet pepper sauce and lemon-lime zest. 16

CRISPY CHICKEN STRIPS* GF

Tender chicken breast strips golden fried and served with two sauces: Maine maple mustard and Linda Bean's Blueberry Barbecue. 12

STRAWBERRY AND GOAT CHEESE FLATBREAD

An oven-baked flatbread topped with strawberries, Arugula, grilled red onion, and goat cheese finished with a balsamic vinaigrette dressing. 14

ADD TO YOUR ORDER TO TAKE HOME TODAY:

Linda Bean's® Blueberry BBQ Sauce
So perfect for your outdoor grill. 13

Linda Bean's® Maple BBQ Sauce
Made with Linda's Over the Moon Maple Syrup. 13

Linda Bean's® Over the Moon Maple Syrup
From Linda's sugarbush in Weld, Maine.
Pint 18 / Half Pint 11

Linda Bean's® Pepper Maple Pinch
For eggs, fish, vegetables, meats. 8

Linda Bean's® Maine Sea Salt 8

Linda Bean's® Hard to Starboard Coffee
Rugged roast 1 lb bag 13

Linda Bean's® Easy to Port Coffee
Decaf 1 lb bag 13

*Consuming raw or undercooked meats, fish, shellfish, poultry or eggs can increase your chances of foodborne illness.

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

Linda Bean's Maine Kitchen & Topside Tavern

Thank you for being an encouragement to Maine fishing families. They work very hard.

SANDWICH HEAVEN

LINDA BEAN'S PERFECT MAINE LOBSTER ROLL® *

GFX Lobster meat with Linda's secret herb dressing on a butter-toasted roll, salt & vinegar kettle chips, sweet pickle chips, and Kelpislaw.® Millions served.
Quarter-Pound Size. 28 / The Colossal. 34

TURKEY GOBBLER Roasted turkey piled on homemade stuffing and hand-cut bread topped with pan gravy, Maine whipped potatoes and homemade cranberry sauce. 18
*Also available in folded flatbread.

BRIE, APPLE, AND CRANBERRY GRILLED CHEESE

Wine-toasted sourdough bread filled with fresh apple slices, melted Brie, and a cranberry spread, served with house-made chips and pickle rounds. 17

FISH TACOS*

Three flour tortillas with fried haddock, fresh salsa, pickled onion, lettuce and cilantro. Served with avocado-lime sauce, creamy chili pepper sauce and chips. 19

GRILLED CHICKEN BLT* **GFX**

Grilled breast of chicken with bacon, lettuce, tomato and sweet & spicy mayo. 16 Add avocado +3

LOBSTER BLT

Chunks of Maine lobster meat, applewood smoked bacon, leaf lettuce, sliced, vine-ripened tomato, and herbed aioli on a grilled brioche bun. Served with house-made potato chips and a side of coleslaw. 30

PINELAND FARMS CHEESEBURGER* **GFX** Maine grass-fed beef with Aroostook grain finish for tenderness, with lettuce, tomato slice and a choice of cheese: American, cheddar, blue, gouda or pepperjack. 15
Add bacon, mushrooms or onions for +1 each.

CORNED BEEF REUBEN*

Thinly sliced corned beef, sauerkraut, melted Swiss cheese, and thousand island dressing on toasted rye bread. Served with our house potato chips. 15

MAINE HADDOCK MELT* **GFX**

Fried, broiled or spicy pan seared haddock with your cheese choice: American, cheddar, Swiss, blue, smoked gouda or pepper jack. Served with Kelpislaw® and tartar. 18

MAINE (OF COURSE) COURSE

LOBSTER RAVIOLIS*

Hand-pressed lobster raviolis topped with creamy lobster sherry cream sauce. Served with a side of sauteed green beans. 28

HADDOCK BAKED THE L.L.BEAN WAY* **GF**

Linda shares her grandfather's recipe, very popular here. Baked succulently and simply over a moist onion bed. With L.L.'s camp potatoes and fresh Maine vegetables. 26

FRESH PASTA BOWL **GFX**

Egg fettuccini tossed with Parmesan cheese sauce, tomato sauce or just butter. 12
Choose any of the following for added delight:*
Maine Lobster +15 • **Vinalhaven Scallops** +15
Maine Beef +12 • **Broiled Maine Haddock** +10
Maine Crabmeat +11 • **Grilled Maine Chicken** +8

GOLDEN FRIED CHICKEN STRIPS* **GFX**

Remember the days of the Maine Broiler Festival in Belfast when chicken was #1? Our tender breast strips are golden fried and served with Raye's Maine stone ground mustard and Linda Bean's Blueberry BBQ Sauce for dipping. 16

LOBSTER MAC & CHEESE*

Large chunks of succulent Maine lobster meat tossed with a creamy three-cheese sauce, tossed with pasta and finished with crisp crumb topping. 30

MAINE FARM MEATLOAF*

Local Pineland Farms ground beef with chopped red peppers and sweet onion topped with a home style brown sugar tomato glaze. Served with whipped Kennebec potatoes and zesty roasted Brussel sprouts with a touch of garlic. 18

FRIED SEAFOOD PLATTERS—A MAINE TRADITION*

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

Calamari* 19 • **Vinalhaven Scallops*** 30 • **Haddock*** 22

Whole Belly Clams* 36

Combination Platter: Fried Vinalhaven scallops, Maine haddock and whole belly clams* 40

MAINE LOBSTER FEED

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

MAINE LOBSTER COMPLETE SHORE DINNER* **GF**

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

LUSCIOUS WHOLE RED LOBSTER* **GF**

In a class by itself.® Sweet 1¼ pounder steamed to perfection. Served with melted butter and our corn bread and Kelpislaw.® MKT

Linda Bean's Maine Kitchen & Topside Tavern

WINE

RED

MERLOT

House wine:

Beringer, California

A polished, fresh wine with lots of inviting raspberry and blackberry in the bouquet. Medium-bodied with velvety ripe plum flavored fruit; this wine has a nice hint of vanilla on the finish. 7

Saint Cosme

Cotes du Rhone, France

Aromas of bright berry fruits, licorice, currants and gingerbread. 12/40

CABERNET SAUVIGNON

House wine:

Beringer, California

This wine exhibits medium body and mid-palate weight. The nose is dominated by bright red fruit and notes of blackberry. It finishes with notes of brown spice and vanilla. 7

Bonanza Cabernet

Full bodied with dark fruit aromas. 11/37

PINOT NOIR

One Hope, California "Every Bottle Makes an Impact"

Bright cherries and strawberries with hints of violet pastille and cola are an inviting entry to this Pinot Noir. The fruit is layered with fresh soil notes of earth and spice. Silky tannins stretch through the finish creating beautiful length and richness. 9/31

MALBEC

Alta Vista Vive, Argentina

This wine exhibits intense aromas of plum, black cherry and exotic spices, with notes of coffee and vanilla from the oak barrels. The flavors on the palate are fresh, with good structure and soft tannins, and the finish is full and concentrated, with spice notes. 9/31

WHITE

PINOT GRIGIO

House wine:

Beringer, California

Pale, straw-yellow in color with flowery fragrances. Mid-palate balance with a short, clean finish. 7

Clos du Bois, California

Pale silver straw color with aromas of white peach, melon and pink grapefruit, lively acidity, with hints of minerality and a long crisp finish 10/35

CHARDONNAY

Beringer, California

This straw colored wine offers pear, vanilla and fresh apple aromas. Smooth and refreshing. 7

Toasted Head Chardonnay

This Chardonnay has aromas of bourbon, butterscotch, white peach and Asian pear with a clean hot full broad finish. 11/37

SAUVIGNON BLANC

Sea Pearl, New Zealand

Light-bodied and refreshing with flavors of passion fruit, gooseberry, and grapefruit. 9

MOSCATO

Allegro Moscato, California

Fresh and fragrant featuring signature notes of orange blossom and honeyed peach. 10/35

SPARKLING

Prosecco on tap

Bubbly prosecco with your choice of fruits and sweetened syrup. 10

La Petite Perriere Rose, France

Fruity crisp effervescents. 11

RIESLING

Frisk, Prickly Riesling Alpine Valley

This zippy Riesling is floral, with notes of lime sorbet, rose petals, a hint of fennel and just a tinge of sweetness. Perfect with both sweet and spicy dishes. 10/35

BEER

MAINE MICRO-BREWS & PROSECCO ON TAP

Maine Beer Company Lunch IPA	Freeport, ME • 7% ABV • Orange, grapefruit and lemon with pine/herbal undertones, subtle caramel and malt sweetness.	9
Seadog Bluepaw Wheat Ale	Portland, ME • 4.75% ABV • Wheat ale combined with the delightful aromatics and subtle fruit flavor contributed by Maine wild blueberries.	7
Allagash White Ale	Portland, ME • 5.2% ABV • Light bodied wheat ale, lemony accents, clean finish.	8
Geaghan Brothers Higgins Irish Red Ale	Bangor, Maine • 5.5% ABV • Red ale, slightly sweet, medium hops.	8
Shipyard Seasonal	Portland, ME	7
Boothbay Craft Brewery Ken Brown Ale	Boothbay Harbor, ME • 5.6% ABV • Smooth, American brown ale.	7
Prosecco on tap	Bubbly Prosecco with your choice of fruits and sweetened syrup.	10

BOTTLED BEER

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra	5.50
Guinness, Corona, Stella Artois, Heineken, Geary's Ixnay (gluten-removed), Truly Spiked Seltzer, Heineken Zero non-alcoholic	6
Green State Lager, Sam Adams Seasonal	7

SPECIALTY COCKTAILS

Linda Bean's Spicy Linda Our signature "Bloody Mary" 9 With a Maine oyster floater 11 With a Maine lobster tail 21 Or try both! MKT	Seasonal Martini 11
Freeport Blueberry Lemonade Blueberry Vodka and lemonade, finished with a sugar rim and fresh blueberries. 13	French Martini Vanilla vodka, Chambord and pineapple juice with a lemon twist. 11
Down East Margarita Tequila, cranberry juice, triple sec and lime. 10	Maine Mule Bourbon and Maine Root ginger brew. 10

LINDA BEAN'S®

to take home:

Blueberry BBQ Sauce 13	Pepper Maple Pinch 8
Maple BBQ Sauce 13	Maine Sea Salt 8
Over the Moon Maple Syrup Pint 18 / Half Pint 11	Hard to Starboard Coffee 1 lb bag 13
	Easy to Port Coffee Decaf 1 lb bag 13