

## STARTERS

### Blueberry BBQ Chicken Wings

Tossed in citrus chipotle blueberry BBQ sauce and served with carrots and celery. \$11

### Shrimp Cocktail

Served with cocktail sauce and lemon & lime wheels.  
▶ Five \$10 ▶ Add One (as many as you want!) \$2

### Lobster & Crab Cake

Lightly grilled crab cake made with Linda Bean Maine lobster and Jonah crabmeat and garnished with mixed greens. ▶ One \$10 ▶ Two \$18

### Lobster Quesadilla

Maine lobster meat, cheddar and Jack cheese, sliced mushrooms, roasted peppers and Linda's secret herbed dressing served with sour cream, salsa and guacamole. \$19  
▶ Chicken Quesadilla \$15

### Fried Shrimp

Delicately breaded, tossed and golden fried, served with tartar or cocktail sauce. \$14

### Steamed Maine Mussels

Wild harvested delicacy in aromatic buttery wine broth with garlic, thyme and ginger. Served with toasted flatbread. \$13

### Calamari

Delicious in a gingered rice flour coating with sweet pepper sauce. \$12



## FRESH SALAD & SOUP

### Maine Lobster Salad

Maine lobster balanced in a complete salad meal with hard-boiled egg, bacon, avocado, tomato wedges and croutons over fresh greens with balsamic vinaigrette dressing. \$24

### Apple Walnut Salad

Mixed greens tossed with raspberry vinaigrette dressing, with diced apple, celery, chopped walnuts, red onion and sliced grapes. \$12

### Caesar Salad

Crisp lettuce tossed with creamy Caesar dressing and croutons. \$10

- ▶ Add grilled chicken \$4 ▶ Add calamari \$6
- ▶ Add grilled shrimp \$9 ▶ Add sirloin tips \$9
- ▶ Add lobster \$12

### Creamy Lobster Bisque

Linda's silky smooth signature bisque.

Cup \$7 Bowl \$11

- ▶ Add 2 oz lobster \$6 ▶ Add 4 oz lobster \$10

Maine Clam Chowder Cup \$6 Bowl \$9

## SANDWICH ROLL HEAVEN

All sandwiches include homemade salt & vinegar kettle chips and bread & butter pickles.

### Linda Bean's

### Perfect Maine® Lobster Roll

Lobster meat mixed with Linda's secret herb dressing on a buttery toasted roll. Served with Virtuous Veggie Kelpislaw.

- ▶ Original Quarter Pound Size \$20
- ▶ The 'Colossal' with 6 oz. lobster meat \$26



### Maine Crabmeat Roll

Sweet, delicate flavor on hot, butter-toasted roll. \$16

### Grilled Cheesen Lobster

A twist on a national favorite, Maine lobster, cheddar cheese, tomato and our special lobster dressing. Served on the grilled bread of your choice. \$16

### Grilled Cheesen Crabmeat

Maine crabmeat, cheddar cheese, tomato, avocado, bacon and a touch of French dressing. Served on the grilled bread of your choice. \$16

### Grilled Mozzarella Caprese

Grilled, sliced vine-ripe tomatoes, fresh mozzarella, basil pesto grilled perfectly on sourdough bread. \$12



### Cheeseburger

Melted cheddar, lettuce and tomato served on a grilled brioche roll. \$12

### Downeaster Burger

Roasted red peppers, sautéed mushrooms and provolone served on a grilled brioche roll. \$13

### Bacon Cheeseburger

Melted cheddar, applewood smoked bacon, lettuce and tomato, served on a grilled brioche roll. \$13

### Fried Fish Melt Sandwich

Lightly breaded and fried to a golden brown, served New England style on a grilled brioche roll with American cheese and tartar sauce. Served with Virtuous Veggie Kelpislaw. \$13

### Turkey Bacon Bistro

Sliced turkey breast, applewood smoked bacon, Swiss, fresh romaine, sliced tomato and guacamole served on grilled sourdough. \$12

### Chicken Bacon Swiss

Grilled chicken breast, applewood smoked bacon, Swiss, fresh lettuce, sliced tomato and honey mustard served on a brioche roll. \$12

Tax & Gratuity Not Included

\* NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen-related issues.



## THE MAINE COCKTAILS

### The Wild Blueberry Cosmopolitan

Maine-produced Cold River Blueberry vodka, Wyman's Blueberry Juice, Patrón Citrónge and lime juice.

### The Maine Bloody Mary

Maine-produced Cold River vodka and our Famous Bloody Mary mix, garnished with crisp celery, fresh citrus, olives, and fresh Maine lobster claw.

### The Maine Potato Martini

Maine-produced Cold River vodka, a hint of Patrón Citrónge with a dash of vermouth, served with your choice of a lemon twist or stuffed olives.

### The Maine G&T

Maine-produced Cold River gin with a splash of Patrón Citrónge and lime juice, finished with fine tonic water and garnished with fresh lime.

Please ask your server for our complete selection of your favorite premium spirits

## BEER Draft Selections...

### The Shipyard Export Ale

Full-bodied, yet light in flavor. Maltiness shows through initially, followed by a subtle and distinctive hop taste with a very clean finish. A golden ale with a coppery hue, reminiscent of a Canadian-style ale of old.

### The Shipyard Seasonal Selection

Ask for today's selection.

### Also on Tap...

Goose Island • Shock Top • Stella Artois • Bud Light

### Specialty & Import Bottles

Heineken • Corona Extra • Angry Orchard • Budweiser Miller Lite • Michelob Ultra • O'Doul's Lager N.A.

## WINE SELECTIONS

### Ecco Domani Pinot Grigio

Pleasant floral and enticing tropical notes with a light, crisp flavor.

6oz 10.00 9oz 15.00 Bottle 40.00

### Altitude Project Chardonnay

Sweet citrus fruit and tropical pineapple flavors complement a clean finish.

6oz 8.00 9oz 12.00 Bottle 32.00

### Altitude Project Cabernet Sauvignon

Profound scents of blackberry jam, with flavors of plum and cassis.

6oz 8.00 9oz 12.00 Bottle 32.00

### Nobilo Sauvignon Blanc

Fresh, crisp and clean with zesty flavors of ripe tropical fruits.

6oz 10.00 9oz 15.00 Bottle 40.00

### Seaglass Pinot Noir

Inviting and delicate with bright red cherry and strawberry.

6oz 9.00 9oz 13.50 Bottle 36.00

### Sterling Vintner's Collection Merlot

Rich and complex with black cherry and plum flavors, structured with subtle tannins.

6oz 10.00 9oz 15.00 Bottle 40.00

### Korbel California Champagne

Crisp with flavors of apple, pear and white peaches.

6oz (split) 13.00

## ENTRÉES

**Choice of two sides** – homemade salt and vinegar kettle chips, loaded potatoes, mashed potatoes, mixed vegetables, petite garden salad or kelpislaw.

Replace both sides with a cup of lobster bisque or clam chowder for \$2, bowl of lobster bisque or clam chowder for \$4 or lobster mashed potatoes \$4

### Steamed Maine Lobster market price

Classic steamed Maine lobster served with drawn butter.

### Surf & Turf

Grilled crab cake mixed with Maine lobster and served with Montreal seasoned sirloin tips. The Perfect Pairing! \$25

### Sirloin Tips

Perfectly grilled with green peppers, onions, mushrooms and Montreal seasoning. \$20

### Fish & Chips

Crispy fish fillets lightly breaded and fried to a golden brown. \$17

### LL Bean's Personal Recipe

#### Baked Haddock

Baked haddock simmered in white onions. \$18

### Seafood Platter

Haddock, shrimp and calamari freshly breaded and lightly fried to a golden brown. \$24



## DESSERTS

### Wicked Whoopie Pie®

Maine's official treat! (Take some home). \$6

### Blueberry Pie

Maine's official dessert. \$6 A la Mode. \$8

Apple Pie \$6 A la Mode. \$8

### Linda Bean's Maine Root Beer or Blueberry Float

Featuring Capt'n Eli's Root Beer or Blueberry Pop, finished with Gifford's® Maine Ice Cream. \$5

Gifford's® Maine Ice Cream \$4

