


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 16 oz. 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 \$5 16 oz. Bowl \$11

Our Local Salads

Big Claw Lobster Salad ^{GFX} \$24

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.


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.

New! Citrus Cured Salmon Salad \$14

House cured Atlantic salmon thin sliced over crisp greens and cucumber with a sesame vinaigrette.

Downeast Maine Caesar ^{GFX} Side \$5 / Large \$8

Crisp romaine, Parmesan cheese and croutons with creamy Caesar dressing. Add a succulent chilled 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.

New! Grilled Romaine Steak Salad ^{GFX} \$14

Grilled strip steak and romaine heart with crumbled blue cheese, pickled onion and Parmesan peppercorn dressing.

For an additional charge, 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, please let your server know. We carry Udi's brand gluten free breads and rolls.

Our Local Starters

Woo-Woo Lobster Legs GF

The perfect Maine romance with lobster legs entwining and enfolding whipped Maine potato, laced with warm melted butter. Topped with a suggestive wink of bacon and dollop of sour cream.
\$7 or share the romance for \$10

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.

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.

Crispy Chicken Strips GFX \$9

Tender chicken breast strips coated lightly, golden fried, with Raye's Maine maple mustard sauce and Linda Bean's Blueberry Barbecue Sauce.

Fried Whole Belly Clams GFX \$12

Locally dug superior clams, lightly breaded and golden fried have made these a Maine tradition.

Maine Smoked Seafood Sampler \$12

Mussels, Shrimp and trout pate' served with tart apple, horseradish cream and garlic toast.

Seared Scallops \$11

Landed on Vinalhaven Island, plump local scallops pan seared, served with bacon caper relish.

Sweet Potato Flatbread \$10

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

New! Cashew Crusted Goat Cheese \$9

Sunset Acres Farm goat cheese rolled in cashews with apple chutney and sliced baguette.

Fried Calamari GF \$9

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

Maine Lobster Tails of Joy® GF

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.® 1/\$14 2/\$26

Crab Cakes \$12

Pan seared fresh picked local crab meat with creamy sweet pepper sauce and lemon-lime zest.

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 \$13

Braised in local seasonal ale with shallot, garlic and thyme, served with toasted flat bread for sopping.

Oysters on the Half Shell GF \$2.75 each, 6/\$15

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

Corn Fritters \$7

Signature deep-fried dough balls with whole niblets and Linda's own Over the Moon Maine maple syrup.

Blueberry BBQ Chicken Wings \$10

Crispy jumbo wings and drumsticks glazed with our signature Maine Blueberry Barbecue Sauce. Very popular! Also available Maple Barbecue or Buffalo style.

Love the sauces? Ask your server about taking some home with you.



*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 chips, and Kelpislaw®.

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

Maine Haddock Melt GFX \$13

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

Salmon Cakes in Flat Bread \$12

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

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.

Grilled Cheesen® Crab \$16

Maine crab salad mixed with bacon and avocado, melted cheddar cheese and sliced tomato. Panini grilled and perfectly delicious.

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.

Classic “Simpson’s” Burger GFX \$7 2/\$12

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 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 pepper jack, Swiss, American or blue. Each extra is only a buck (\$1, not “deer.”) Choose: bacon, mushrooms and/or onions.

Vegetable Flat Bread \$10

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

Grilled Chicken BLT GFX \$11

Grilled breast of chicken with bacon, lettuce, Maine tomato and sweet and spicy mayo. Add avocado +\$3

Turkey Gobbler \$11

Thick sliced toast piled high with honey roasted turkey, stuffing, cranberry sauce, fresh chips and gravy.

New! Chick Pea Pattie Sandwich \$9

With cucumber yogurt sauce, tomato, lettuce, red onion and peppercini peppers in a warm flatbread.

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 5-acre salt water cove adjacent to keep fresh lobsters available all winter.



Maine (of course) Course

Lazy Lobster Bake \$24

Succulent chunks of Maine lobster in a sherry butter sauce, baked with onions, sweet corn and a cracker crumb topping. Served with roasted potatoes. Also served in the traditional manner with butter and crumbs.

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.

Maple Mustard Glazed Salmon \$19

Maine salmon glazed with Linda Bean’s Over the Moon maple syrup and Raye’s whole grain Maine mustard. Served with seasonal vegetable and mashed Kennebec potatoes.


Fin n’ Haddie \$18

By popular demand, we bring back this delicious smoked haddock in white gravy over a flaky home made hot biscuit. Great with green peas!

Frank’s Franks & Beans GFX \$12

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

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 crab meat \$9/ vegetables \$3

Home-Style Meatloaf Plate \$15

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


Stuffed Pork loin \$19

Maine Family Farms pork with MacIntosh apple and walnut stuffing, cranberry sauce and local vegetables.

Lobster Mac & Cheese \$22

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® \$19

Five rectangular hand pressed ravioli pockets  filled with lobster chunks, and marscarpone cheese. Topped with mushroom and leek cream sauce.

Roasted Lobster Tail \$19

Lightly brushed with garlic and herb oil, served with a savory root vegetable Napoleon and roasted beet sauce.

Grilled Lobster Tail on Risotto \$27

Our celebrated Tail of Joy atop a rich lobster infused Italian rice with added lobster meat, roasted corn and mushrooms.



Char-Broiled Boston Strip Steak GF \$22

Tender and flavorful Boston cut steak served with house made steak sauce, mashed Kennebec potatoes and seasonal 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.

Baked Scallops \$19

Plump Vinalhaven scallops baked with citrus honey butter, garlic and cracker crust. Served with mashed Kennebec potatoes and local 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



New! Whole Split Lobster

Entire tail and claws removed from the shell for easy eating. Plated with butter topped Maine potato puree garnished with succulent lobster pieces.

\$42

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, corn bread, a cup of Linda's award winning clam chowder, our signature Kelpislaw® and a slice of pie with ice cream!

\$45

Lovely Whole Lobster ^{GF} \$26

Sweetest 1 ¼ pounder cooked to perfection.

With house made corn bread and our own Kelpislaw®

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, Vinalhaven Scallops & Haddock ^{GFX} \$24

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	\$6
Chef's Local Vegetable of the Day ^{GF}	\$3
Kelpislaw® ^{GF}	\$2
Maine Buttermilk Biscuits and Honey	\$4
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.

Coconut Cream Pie \$5
Coconut 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.

Our Famous Maine Blueberry Pie \$5
Flakey, buttery crust containing Maine low bush blueberries.

Warm Indian Pudding \$5
An early American favorite made from native corn meal, molasses, spices and local milk.

Pumpkin Pie \$5
Local roasted pumpkins baked into flakey, buttery pie crust. Rich and creamy all American treat!



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.

Muddy Boots™ Ice Cream \$3
Vanilla ice cream swirled with caramel and brownie bits.

Hot Gingerbread with Whipped Cream and Caramel \$4
Toasted soft gingerbread drizzled with rich caramel sauce and sweet whipped cream.

Bountiful Apple Crisp \$5
Large chunks of local apples dusted with cinnamon and cloves. Baked with a sweet oatmeal crumb topping and served with vanilla ice cream



Special Occasion coming up? Present a whole pie with custom crust monogram. Fresh daily from our pastry kitchen. \$40

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

Local Brown Egg Breakfasts

Benedict Bonanza!

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



Loebster 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