



**TOPSIDE TAVERN**  
FREEPORT • MAINE



LINDA SHARES HER LOBSTER INNOVATIONS AND SOME FAVORITE MAINE FAMILY RECIPES, INCLUDING CAMP SPECIALTIES OF HER GRANDDAD, L.L.BEAN.

**11 NEW MENU ITEMS!  
CERTAIN TO PLEASE YOU!**



**AUTHENTIC MAINE DISHES FROM SHORE, FIELD AND STREAM.**

# Our Chowders, Soup, Lobster Stew and Bisque

## Linda's Creamy Maine Lobster Bisque\* <sup>GF</sup>

Thick, sumptuous and smooth. <sup>GF</sup>

Cup \$6 16 oz. Mug \$12

Wish to add lobster? Cup \$12 16 oz. Mug \$18

**Soup of the Day** Cup \$5 16 oz. Mug \$11

## **Chef Michael's Seafood Chowder\***

Chef's blend of Maine haddock, scallops, clams and shrimp in a smooth and creamy base.

Cup \$7 16 oz. Mug \$14

## Maine Lobster Stew\* <sup>GF</sup>

Traditional lobster infused milk and cream with plenty of lobster meat. Cup \$11 16 oz. Mug \$17

## **Linda's Clam Chowder\*** <sup>GF</sup>

Freeport Chowdah Champion, thick, flavorful, lots of clams! Cup \$6 16 oz. Mug \$13

## **Linda's Corn Chowder**

Sprinkled with old time salt pork. With biscuit and honey. Cup \$6 16 oz. Bowl \$12

# Our Local Salads

## **New! Char-Grilled Steak Salad\*** <sup>GFX</sup> \$15

Grilled strip steak over mixed greens with grilled onions, mushroom and pepperoncini. Topped with crumbled blue cheese and parmesan peppercorn dressing. Served with toast points.

## **Market Salad\*** <sup>GFX</sup> Side \$5 / Large \$9

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

## **Citrus Grilled Salmon Steak Salad\*** \$15

Grilled Atlantic salmon atop crisp greens and cucumbers. Served with a Made in Maine Mos-ness dressing. One of Linda's personal favorites for fish!

## **NEW! Beet, Pecan & Goat Cheese Salad**

Sweet and salty roasted pecans with roasted beets, candied bacon and goat cheese fritters over a bed of baby spinach. Finished with apple cider vinaigrette.

Side \$17 / Large \$21




## Big Claw Lobster Salad\* <sup>GFX</sup> \$25

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.



## **Downeast Maine Caesar\*** <sup>GFX</sup>

Crisp romaine, parmesan cheese and croutons with creamy Caesar dressing. Side \$6 / Large \$9


 Add a succulent chilled Maine lobster tail: Side \$17 / Large \$21

 **Add any of the items below to your salad for an additional charge:**

**Maine lobster \$12/**

**Vinalhaven Scallops \$10/ chicken \$6/**

**broiled Maine haddock \$8/ beef \$10**

 **Guarantees this dish is made with local lobster from Maine, certified sustainable and traceable to exact buying wharf by the International Marine Stewardship Council (MSC).** <sup>GF</sup> **Signifies our gluten free options,** <sup>GFX</sup> **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.

\$8 or share the romance for \$11



## **NEW! Bacon Wrapped Scallops\*** \$13

Plump diver scallops wrapped in thick cut applewood bacon and seared to crispy perfection. Served with Over the Moon Maine maple cream sauce.

## **Lobster Pockets\*** \$10

Deep fried thin wraps filled with succulent lobster, cream cheese and cilantro stuffing. Chef Hutch recommends our sweet pepper dipping sauce.

## **Crispy Chicken Strips\*** GFX \$10

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 \$13

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

## **Cashew Crusted Goat Cheese** \$11

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

## **NEW! Apple Fritters** \$8

Fried apple dough balls dusted in cinnamon and sugar. Served with warm caramel sauce.

## **NEW! Autumn Flatbread** \$11

Goat cheese, sliced sweet potato, pears, kale and juicy red grapes atop crispy baked flatbread. Served warm.

## **Crab Cakes\*** \$13

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

## **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/\$15 2/\$27

## **Steamed Maine Clams\*** GF \$17

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

## **Steamed Maine Mussels\*** GFX \$14

Braised in Maine Hard Cider with shallots, garlic and thyme, served with toasted flat bread to help you savor every drop!

## **Oysters on the Half Shell\*** GF \$3.75 each, 6/\$16

Fresh and famous from cold Maine waters.

Served on shaved ice with lemon wedge.

Cocktail and horseradish sauces available.

## **Fried Calamari\*** GF \$11

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

## **Blueberry BBQ Chicken Wings\*** \$11

Crispy jumbo wings and drumsticks glazed with our signature Maine Blueberry Barbecue Sauce. Very popular! Also available with: Maine Maple Barbecue or Buffalo sauce. Love the sauces? Take some home with you!

## **L.L.'s Venison Sausage\*** GFX \$12

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, sweet pickle chips, and Kelpislaw®. \*

 Original Quarter-Pound Size \$20

 The Colossal \$26

## Maine Haddock Melt\* GFX \$14

Fried, broiled or spicy pan seared haddock with your cheese choice: American, cheddar, Swiss, blue or pepperjack. Served with Kelpislaw® and tartar.

## Maine Haddock Wrap\* GFX \$14

Pan seared seasoned haddock served with lettuce, tomato, onion and avocado. Topped with sweet pepper mayo or Maine blueberry salsa.

## Double Dog Basket\* GFX \$11

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\* \$17

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

## Grilled Cheesen® Lobster\* \$15

Linda's specialty, tender Maine lobster meat combined with an all American grilled cheese sandwich. Made with cheddar, tender lobster-meat, fresh tomato slices and her secret herb dressing.

## Classic “Simpson’s” Burger\* GFX \$8 2/ \$13

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 \$12

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

## Veggie Wrap \$10

Spinach, cucumber, onion, tomato and carrots finished with balsamic dressing.

## Grilled Chicken BLT\* GFX \$12

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

## Fish Tacos\* \$16

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

## Seasonal! Turkey Gobbler\* \$12

Thick sliced toast piled high with honey roasted turkey, stuffing, cranberry sauce 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 5-acre salt water cove adjacent to keep fresh lobsters available all winter.



# Maine (of course) Course

-  **Lazy Lobster Bake\*** \$25 Succulent chunks of Maine lobster in a sherry butter sauce, baked with onions, sweet corn and a cracker crumb topping. Served with whipped Maine potato or in the traditional manner with butter and crumbs.
- Seasonal! Home-Style Meatloaf Plate\*** \$16 Spiced with sweet tomato glaze, this local Pineland Farms ground beef loaf with onion and green pepper is a favorite. Served with whipped Maine potatoes and vegetables.
- Fin n' Haddie\*** \$19 By popular demand, this delicious smoked haddock in white gravy over a flaky home made hot biscuit, is a year round staple! Great with green peas!
- NEW! Maple Butter Baked Haddock\*** \$17 Fresh haddock layered with a buttery Linda Bean's Over the Moon Maine maple syrup cracker crumb topping. Baked until bubbly & golden brown.
- Frank's Franks & Beans\*** GFX \$13 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.
- Char-Broiled New York Sirloin Strip\*** GF \$23 Tender and flavorful New York cut steak served with garlic herb butter whipped Maine potatoes and seasonal vegetables.
- NEW! Salmon Pie\*** \$16 Fresh salmon, Maine potato, green peas, carrots, onion and celery in a savory white gravy. Topped with a crispy, buttery puff pastry.
- Maple Mustard Glazed Salmon\*** \$21 Maine salmon glazed with Linda Bean's Over the Moon Maine maple syrup and Raye's whole grain Maine mustard. Served with seasonal vegetable and whipped Maine potatoes.
- Haddock Baked the L.L. Bean Way\*** GF \$18 Linda shares her grandfather's recipe. Baked quickly and simply over a moist onion bed. With L.L.'s camp potatoes and Maine vegetables.
-  **Lobster Mac & Cheese\*** \$25 Large chunks of succulent Maine lobster meat tossed with a creamy three-cheese sauce, tossed with pasta and finished with crisp crumb topping.
-  **Linda Bean's Maine Lobster Traps®\*** \$21 Five rectangular hand pressed ravioli pockets filled with lobster chunks, marscarpone cheese and topped with lobster cream sauce. Served with a side salad with balsamic dressing.
-  **Stuffed Maine Lobster Tail\*** \$28 Baked with scallop and crabmeat stuffing and topped with lobster cream sauce. Served over long grain rice and served with seasonal vegetables.
-  **NEW! Parmesan Crusted Scallops\*** \$25 Fresh diver scallops seared, topped with grated parmesan cheese and broiled to a crispy finish. Placed atop Maine lobster infused risotto.



- Fresh Pasta Bowl** GFX \$12 Egg Fettucinni tossed with Alfredo, marinara or just butter. Add any of the following for an additional charge: \*  Maine lobster \$12/ Vinalhaven scallops \$10/ chicken \$6/ broiled Maine haddock \$8/ beef \$10

- NEW!**  **Maine Lobster Gnocchi\*** \$26 Sautéed lobster, butternut squash, mushroom and leeks tossed with potato pasta in a creamy garlic butter sauce. Garnished with crisp kale.

- Belfast Fried Chicken Strip Dinnah\*** \$15 Remember the summer Belfast Broiler and when Maine's #1 food industry was broiler chicken? Our tender breast strips are golden fried and served with our Raye's whole grain Mustard and Linda Bean's Over the Moon Maine maple syrup dipping mustard.

*\*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.*

# Maine Lobster Feed

It stirs your primal senses! ®



## 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.

\$43

## Maine Lobster Complete Shore Dinner\* GF

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!

\$46

## Lovely Whole Lobster\* GF \$27

Sweetest 1¼ 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\*** GF \$16

**Vinalhaven Scallops\*** GF \$20

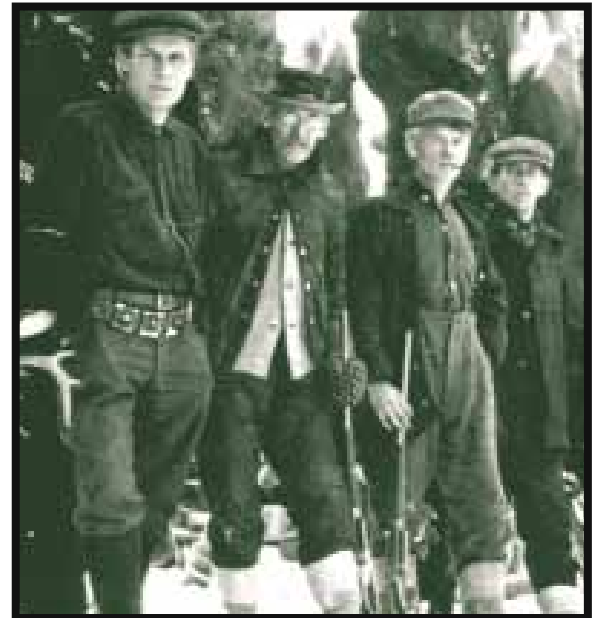
**Haddock\*** GF \$19

**Whole Belly Clams\*** GF \$21

**Combination Platter: Golden Fried Vinalhaven scallops, Maine haddock and whole belly clams\*** GF \$25

## Available on the Side

Aroostook Maine Fries GF	\$5
L.L. Bean's Camp Potatoes with Salt Pork GF	\$6
Whipped Maine Potatoes GF	\$4
Maine Lobster Whipped Potatoes* GF	\$8
Freshly made Maine Ruffle Chips GF	\$4
Sweet Potato Fries GF	\$7
Onion Rings	\$7
Chef's Local Vegetable of the Day GF	\$4
Kelpislaw® GF	\$3
Maine Buttermilk Biscuits and Honey	\$5
Audrey's Maine Cornbread	\$4
Maine Brown Bread	\$4
Traditional Baked Beans GF	\$4



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"

## **Seasonal! Bountiful Apple Crisp** \$6

Large chunks of local apples dusted with cinnamon and cloves. Baked with a sweet oatmeal crumb topping and served with vanilla ice cream.

## **Chocolate Peanut Butter Cake** \$6

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

## **Audrey's Big Whoopie Pie** \$5

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

## **Seasonal! Warm Indian Pudding** \$6

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

## **Chocolate Ice Cream with Raspberry** \$6

Chocolate ice cream drizzled with raspberry sauce. Simple and sweet.



## **Towering Lemon Meringue Pie** \$6

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



## **Our Famous Maine Blueberry Pie** \$5

Flakey, buttery crust containing Maine low bush blueberries.

## **Triple Chocolate Moose Cake** <sup>GF</sup> \$6

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

## **Muddy Boots™ Ice Cream** \$4

Vanilla ice cream swirled with caramel and brownie bits.

## **Coconut Cream Pie** \$6

Coconut custard in a buttery crust with whipped cream topping.

## **Seasonal! Hot Gingerbread** \$5

Served with whipped cream and caramel sauce.

Special Occasion coming up? Present a whole pie with custom crust monogram.  
Fresh daily from our pastry kitchen. \$41

**Cup of Linda's Specialty coffee on the house with dessert!**

<sup>GF</sup> Signifies our gluten free options, <sup>GFX</sup> Signifies a dish that can be modified to gluten free, please let your server know.

# FINISH YOUR SHOPPING WHILE YOU DINE

LET US HELP YOU FINISH UP THAT CHRISTMAS LIST WHILE YOU DINE! ORDER ONLINE, RIGHT FROM YOUR PHONE OR SELECT ITEMS TO TAKE HOME WITH YOU TODAY! OH, AND DON'T FORGET TO GRAB A LITTLE SOMETHING FOR YOURSELF TOO!

SHOP DIRECT: [HTTPS://LINDA-BEANS-PERFECT-MAINE-HOSPITALITY.MYSHOPIFY.COM/](https://LINDA-BEANS-PERFECT-MAINE-HOSPITALITY.MYSHOPIFY.COM/) OR FIND OUT LINK RIGHT AT [LINDABEANSPERFECTMAINE.COM](http://LINDABEANSPERFECTMAINE.COM) (UNDER THE SHOP TAB)



PINCH ME! MAINE MAPLE SUGAR, PEPPER, AND SEA SALT COMBINED TO GIVE A DELICIOUS, BRIGHT LIFT TO YOUR COOKTOP FOODS: EGGS, FISH, VEGETABLES, MEATS AND DESSERTS!



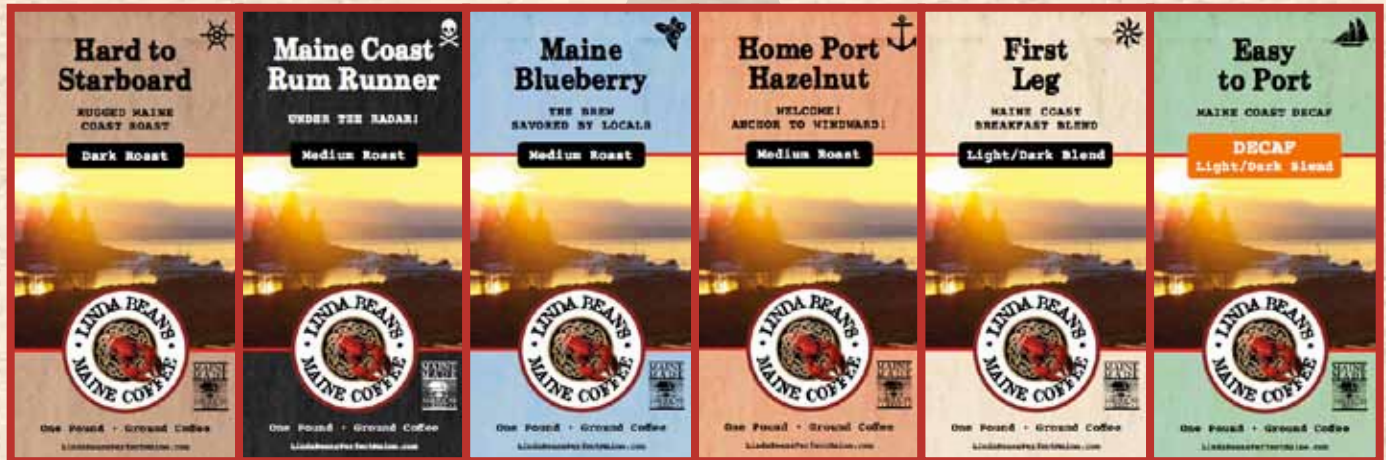
WILD MAINE BLUEBERRIES WITH OUR UNIQUE BLEND OF NATURAL INGREDIENTS CAN MAKE YOUR OWN CHICKEN WINGS TRULY IRRESISTIBLE! ENJOY!



MY FAMILY'S SUGARBUSH IS IN VIEW OF MT. BLUE & TUMBLDOWN MTN IN W. MAINE. FROM THE LAKES & MOOSE TRAILS OF OUR BEAUTIFUL STATE TO YOUR DOOR! 100% CERTIFIED ORGANIC MAPLE SYRUP



FROM MY FAMILY'S WESTERN MAINE MAPLE TREES, THIS SAUCE COMES WITH OUR "OVER THE MOON" EXPECTATIONS THAT YOU WILL ENJOY IT ON CHICKEN RIBS, FISH...JUST EVERYTHING.



ALL OF OUR COFFEE FLAVORS ARE AVAILABLE IN WHOLE BEAN OR GROUND TAKE ONE OF EACH HOME TODAY SO YOU DON'T HAVE TO PICK A FAVORITE!

## BEAN MAINE LOBSTER

Live Maine lobster shipped next day, from our traps to your table!  
PO Box 368, Rockland, ME 04841  
(207) 593-7699  
Karen@BeanMaineLobster.com

## LINDA BEAN'S MAINE KITCHEN & TOPSIDE TAVERN

OPEN YEAR ROUND!

Kim Connolly General Manager  
88 Main Street, Freeport, ME 04032  
(207) 865-9835  
LBMKTT@LindaBeansPerfectMaine.com

## HOSPITALITY DIVISION

Interested in having our retail products available at your store? Let's talk!  
107 Port Clyde Rd., Tenants Harbor, ME  
(207) 701-1344  
Sales@LindaBeansPerfectMaine.com