

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 12 • Bowl 19

With added lobster: Cup 16 • Bowl 29

CHEF'S SEAFOOD CHOWDER*

A Maine blend of haddock, scallops, clams and shrimp in a mouth-watering creamy chowder. Cup 14 • Bowl 24

MAINE LOBSTER STEW* GF

Buttery milk and cream unite in the way you remember it, with lots of lobster meat and flavor. Cup 16 • Bowl 29

LINDA'S CLAM CHOWDER* GF

Freeport chowdah champion, thick, flavorful, lots of clams!

Cup 14 • Bowl 24

LINDA'S CORN CHOWDER GF

Sprinkled with old-time salt pork and served with a biscuit and honey.

Cup 12 • Bowl 19

BIG CLAW LOBSTER SALAD* GFX

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 +15 • Vinalhaven Scallops +17 • Broiled Maine Haddock +12

Maine Fish Cake +9 • Pineland Farms Sirloin +13 • Grilled Maine Chicken +8

DOWNEAST MAINE CAESAR* GFX

Crisp romaine, Parmesan cheese, and croutons with creamy Caesar dressing. 12

MARKET SALAD* GFX PX

Mixed greens topped with cherry tomatoes, sliced cucumbers, chopped red onion, and shredded carrots with your choice of dressing. 12

New! BEET, WALNUT + PINELAND FARMS FETA SALAD GFX

Roasted beets and Pineland Farms feta cheese fritters, garnished with sweet and salty walnuts. Tossed with apple cider vinaigrette. 17

DRESSINGS

Lemon-Basil Vinaigrette
Balsamic Vinaigrette
Apple Vinaigrette
Creamy Peppercorn
Ranch
Blue Cheese
Caesar
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* GFX

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

New! PINELAND FARMS CHEESE CURDS

Local cheese curds, lightly breaded and fried crisp. Served with a side of marinara. 14

STEAMED MAINE MUSSELS* GFX

Cooked in white wine with cream, butter, shallots, garlic, and thyme. Served with toasted flatbread to help you savor every drop! MKT

OYSTERS ON THE HALF SHELL* GF

Half dozen Glidden Point Oysters—fresh and famous from cold Maine waters. Served on shaved ice with a lemon wedge. Cocktail and horseradish sauce available. 18

BACON + PARMESAN SCALLOPS* GF

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

BLUEBERRY BBQ WINGS* GF

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. 16

New! FISH CAKES*

Two cakes of pan-seared fresh local haddock on a bed of baby greens with creamy sweet pepper sauce and lemon-lime zest. 15

New! CRANBERRY, APPLE, AND PINELAND FARMS FETA FLATBREAD

An oven-baked flatbread topped with cranberry, apple, Arugula, grilled red onion, and Pineland Farms feta cheese, finished with a balsamic vinaigrette dressing. 16

STEAMED MAINE CLAMS* GFX

Half pound of Freeport-dug soft-shell clams, served shore-style with broth and melted butter. MKT



BEAN FAMILY RECIPES

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. Served with your choice of Maine potato: whipped, baked, or fried, and rainbow carrots. 26

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 a dollop of sour cream. 18

FRANK'S FRANKS + BEANS* GF

Featuring the famed Maine red: two hot dogs, baked beans, brown bread, and coleslaw. A Freeport memory from Frank's Restaurant located decades ago on this site. 16

CLASSIC "SIMPSON'S" BURGER* GF

Thin beef patty with grilled onions, mayo, and piccalilli on a soft burger roll as prepared in the 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)! Served with crisp Maine fries. 12 each or two for 23

L.L.'S VENISON SAUSAGE* GF

A savory house-made forest chutney lifts this mild deer meat sausage treat to perfection. On toast points. 16



TOPSIDE TAVERN

*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

Served with housemade chips and coleslaw.

LINDA BEAN'S PERFECT MAINE LOBSTER ROLL®* GFX

Maine Lobster meat with Linda's secret herb dressing on a butter-toasted roll, salt & vinegar kettle chips, sweet pickle chips, and coleslaw. Millions served.
Quarter-Pound Size. 29 / The Colossal. 35

New! FRIED LOBSTER CHEESEBURGER*

Split Maine lobster tail, deep fried and placed atop a Pineland Farms burger with cheddar cheese, topped with red pepper aioli. 29

LINDA BEAN'S GRILLED CHEESEN® LOBSTER* GFX

Linda's specialty tender Maine lobster meat combined with an all-American grilled cheese sandwich. Made with cheddar, lobster meat, fresh tomato slices, and her secret herb dressing. 32

New! BRIE, APPLE, AND CRANBERRY GRILLED CHEESE

Wine-toasted sourdough bread filled with fresh apple slices, melted Brie, and a cranberry spread. 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. 21

GRILLED CHICKEN BLT* GFX

Grilled breast of chicken with bacon, lettuce, tomato and sweet & spicy mayo. 18 | Add avocado +3

LOBSTER BLT*

Chunks of Maine lobster meat, applewood smoked bacon, leaf lettuce, vine-ripened tomato, and herbed aioli on a grilled brioche bun. 30

New! 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, Swiss, blue, smoked gouda, or pepper jack. 18
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. 18

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 tartar. 20

MAINE (OF COURSE) COURSE

New! LOBSTER POT PIE*

Chunks of Maine Lobster meat, diced carrots, onions, and sweet peas in a creamy sauce topped with puff pastry and served over a bed of mixed greens. 30

New! 10OZ PINELAND FARMS SIRLOIN*

Sourced locally and grilled to perfection. Served with your choice of Maine potato: whipped, baked, or fried, and rainbow carrots. 27

LAZY LOBSTER BAKE*

Succulent chunks of Maine lobster in a sherry butter sauce, baked with onions, sweet corn, and a crumb topping. Or in its traditional manner with just butter and crumbs. Served with your choice of Maine potato: whipped, baked, or fried. 30

New! BAKED MAINE HADDOCK*

Nestled atop seafood stuffing and topped with Newburg sauce, finished with crisp crumb topping. Served with your choice of Maine potato: whipped, baked, or fried, and rainbow carrots. 28

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 +17
Pineland Farms Sirloin +13
Broiled Maine Haddock +12
Grilled Maine Chicken +8

New! BAKED STUFFED CHICKEN BREAST*

Baked chicken breasts topped with our creamy Parmesan and garlic cheese sauce. Served with your choice of Maine potato: whipped, baked, or fried, and rainbow carrots. 22

BAKED 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 rainbow carrots and your choice of Maine potato: whipped, baked, or fried. 19

LOBSTER RAVIOLIS*

Hand-pressed lobster raviolis topped with lobster sherry cream sauce. Served with a side of rainbow carrots. 29

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. 17

THE FRIED SEAFOOD PLATTER —A MAINE TRADITION* GFX

All fried items are served with fries, tartar sauce, cocktail sauce, and coleslaw.

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, coleslaw and a slice of Maine blueberry 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 coleslaw. MKT