

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* GF

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. 25

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

STEAK SALAD* GF

Grilled sirloin steak with roasted red peppers, caramelized red onions, cherry tomatoes, gorgonzola cheese, and a honey vinaigrette dressing served over mixed greens. 18

CHEF SALAD

Thick slices of roasted turkey, deli ham and Swiss cheese atop a bed of mixed greens with avocado, hard-boiled eggs, cherry tomatoes, cucumbers, shredded carrots and red onion. Served with your choice of dressing. 16

BUTTERNUT SQUASH + APPLE SALAD*

Mixed greens and spinach with sliced apple, roasted butternut squash, dried cranberries and candied walnuts tossed in our apple vinaigrette. 15

DOWNEAST MAINE CAESAR* GF

Crisp romaine, Parmesan cheese and croutons with creamy Caesar dressing. Side 6 • Large 9

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 5 • Large 9

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 8 • Large 16

OUR LOCAL STARTERS

New! TRIPLE SLIDER PLATTER

Choose from: Maine lobster (25), Country Fried Chicken topped with white gravy (17), Maine Farm Meatloaf (17). Served with fries and coleslaw.

LOBSTICKLES™ P

Whole Maine lobster tail, split, skewered and oven-roasted with white wine, butter and a sprinkle of our secret herbs. MKT

LINDA'S SMOKED SALMON + AVOCADO TOAST

Two slices of multigrain toast with a spread of cream cheese, sliced tomato, capers, avocado, smoked salmon and red onion. 10

New! SWEET POTATO FLATBREAD

Crisp flatbread topped with sweet potato slices, apples, red onion, feta cheese, and fresh rosemary. Drizzled with apple vinaigrette. 15

LOBSTER POCKETS*

Deep-fried thin wraps filled with succulent lobster, cream cheese and cilantro. Served with sweet pepper dipping sauce. 14

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

STEAMED MAINE MUSSELS* GF

Cooked in white wine with cream, shallots, garlic and thyme. Served with toasted flatbread to help you savor every drop! 15

BACON + PARMESAN SCALLOPS* GF

Pan-seared sea scallops served over bacon, Parmesan and chive cream sauce. 15

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. 11

LOBSTER STUFFED MUSHROOMS*

Fresh Maine lobster meat and rich buttery cracker stuffing. Stuffed into plump mushrooms, drizzled with butter and baked to a bubbly golden brown. 12

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.® MKT

OYSTERS ON THE HALF SHELL* GF P

Glidden Point Oysters fresh and famous from cold Maine waters. Served on shaved ice with lemon wedge. Cocktail and horseradish sauce available. 3 each, six for 16

DEEP-FRIED LOBSTER MAC & CHEESE BITS

Tender pieces of Maine lobster meat, wrapped in a creamy three-cheese sauce with macaroni fried in herbed bread crumbs. 14

FRIED CALAMARI* GF

Thin sliced squid rings and tentacles, pepperoncini and lemon, coated with gingered rice flour and deliciously fried. Paired with sweet and spicy pepper sauce. 12

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. 15

New! PUMPKIN SPICE FRITTERS

Deep-fried pumpkin spice dough balls, served with Maine maple syrup. 10

CRISPY CHICKEN STRIPS* GF

Tender chicken breast strips golden fried and served with two sauces: Maine maple mustard and Linda Bean's Blueberry Barbecue. 10

KELPIWRAP*

Smoked salmon and herbed cream cheese rolled in a seaweed wrap, served with lemon and capers. 12

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

Back by popular demand!

TURKEY GOBBLER Roasted turkey piled on homemade stuffing and hand-cut bread topped with pan gravy, Maine whipped potatoes and homemade cranberry sauce. 17
*Also available in folded flatbread.

New! 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. 16

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. 26
The Colossal. 30

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. 25

GRILLED CHICKEN BLT* GFX
Grilled breast of chicken with bacon, lettuce, tomato and sweet & spicy mayo. 14
Add avocado +3

DOUBLE DOG BASKET* GFX
Two red Maine hotdogs in butter-toasted rolls. Served with delicious fries made with Maine potatoes. 12

CLASSIC "SIMPSON'S" BURGER* GFX 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)! 9 each or two for 14

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.

LINDA BEAN'S GRILLED CHEESE® 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. 22

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. 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. 18

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. 14

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. 24

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 Maine whipped potatoes. 27

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. 22

CHAR-BROILED FILET MIGNON* GF
Tender and flavorful center-cut beef tenderloin served with whipped Maine potatoes and seasonal vegetables. 32

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** +13
Maine Beef +12 • **Broiled Maine Haddock** +10
Maine Crabmeat +11 • **Grilled Maine Chicken** +8

GRILLED CHICKEN* P
Chicken breast grilled to perfection, served with roasted fingerling potatoes and steamed seasonal vegetables 16

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. 15

New! COUNTRY FRIED CHICKEN
Hand-battered chicken breast fried crisp, topped with white gravy, and served with Maine whipped potatoes, peas, and a biscuit. 17

FRANK'S FRANKS + BEANS* GFX
Featuring the famed Maine red: two hot dogs, baked beans, brown bread and Kelpislaw® A Freeport memory from Frank's Restaurant located decades ago on this site. 14

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. 27

New! KETO SALMON WITH LAVENDER LEMON BUTTER
Salmon filet pan-seared and glazed with fresh lavender-lemon butter, served with steamed asparagus. 25

New! BLACKENED SALMON WITH BLUEBERRY CHUTNEY
Char-grilled, blackened salmon filet topped with a Maine blueberry chutney. Served with rice pilaf and sautéed green beans. 25

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. 17

New! CHAR-BROILED SIRLOIN WITH BLUE CHEESE BUTTER
9oz. New York sirloin cooked to temperature and topped with blue cheese butter. Served with roasted Maine fingerling potatoes and honey-Bourbon glazed carrots. 28

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* 18 • **Vinalhaven Scallops*** 26 • **Haddock*** 21
Whole Belly Clams* 35
Combination Platter: Fried Vinalhaven scallops, Maine haddock and whole belly clams* 38

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. 6

J. Lohr Los Osos Robles, California

Dominated by fresh blueberry, boysenberry fruit and layered with vanilla oak, this tasty Merlot finishes with a lingering hint of cherry and spice. 8/30

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. 6

Terrazas "Altos Del Plata" Mendoza, Argentina

A full-bodied wine with outstanding notes of cherries and forest berries and subtle notes of caramel, spice and toast. 8/30

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. 8/30

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. 8/30

WHITE

PINOT GRIGIO

House wine:

Beringer, California

Pale, straw-yellow in color with flowery fragrances. Mid-palate balance with a short, clean finish. 6

Dipinti, Trentino, Italy

Aromas of pear and apple with a hint of blossoms and nuts. Soft and round on the palate with a touch of spice, finishes dry with a refreshing citrus zip. 9/34

CHARDONNAY

Beringer, California

This straw colored wine offers pear, vanilla and fresh apple aromas. Smooth and refreshing. 6

Simi Chardonnay, California

Aged in oak barrels for 6 months, notes of spiced pear, honeysuckle and vanilla. Texture is smooth and rich. 11/38

SAUVIGNON BLANC

Sea Pearl, New Zealand

Light-bodied and refreshing with flavors of passion fruit, gooseberry, and grapefruit. 8

Simi Sauvignon Blanc, California

Appealing citrus notes, pink grapefruit and lemon grass. This wine is bright and crisp. 10/36

MOSCATO

Allegro Moscato, California

Fresh and fragrant featuring signature notes of orange blossom and honeyed peach. 9/34

SPARKLING

Prosecco on tap

Bubbly prosecco with your choice of fruits and sweetened syrup. 9

La Petite Perriere Rose, France

Fruity crisp effervescent. 10

RIESLING

Shine Riesling, Germany

Slightly sweet, crisp green apple, pear and peach. 8

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.	8
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.	6
Allagash North Sky Stout	Portland, ME • 7.5% ABV • Belgian style stout.	7
Allagash White Ale	Portland, ME • 5.2% ABV • Light bodied wheat ale, lemony accents, clean finish.	7
Belfast Bay Lobster Ale	Belfast, ME • 5% ABV • Medium ale, sweet nuttiness, mild earthy hops.	6
Shipyard Seasonal	Portland, ME	6
Boothbay Craft Brewery Ken Brown Ale	Boothbay Harbor, ME • 5.6% ABV • Smooth, American brown ale.	6
Prosecco on tap	Bubbly Prosecco with your choice of fruits and sweetened syrup.	9

BOTTLED BEER

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra	4.50
Guinness, Corona, Stella Artois, Heineken, Sunday River Lager, Geary's Ixnay (gluten-removed), Truly Spiked Seltzer, O'Doul's Non-alcoholic, Heineken Zero non-alcoholic	5
Sam Adams Seasonal, Downeast Cider, Citizen Cider	6

SPECIALTY COCKTAILS

Linda Bean's Spicy Linda Our signature "Bloody Mary" 8 With a Maine oyster floater \$11 With a Maine lobster tail \$20 Or try both! MKT	Seasonal Martini 10
Freeport Blueberry Lemonade Cold River Blueberry Vodka and lemonade, finished with a sugar rim and fresh blueberries. 12	French Martini Vanilla vodka, Chambord and pineapple juice with a lemon twist. 10
Down East Margarita Tequila, cranberry juice, triple sec and lime. 9	Maine Mule Bourbon and Maine Root ginger brew. 9

Ask us about our new non-alcoholic Coconut Rum, Whiskey, Gin and Tequila crafted cocktails!

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