

Local Brown Egg Breakfasts

Benedict Bonanza!

The Classic \$7

Poached Eggs and Canadian Bacon on English Muffin with Lemon Touched Whisked Yolk Butter Sauce

Lobster \$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 our own "Hot Foot Hollandaise"

Crabmeat \$13

Poached Eggs, Fresh Crabmeat and Spinach on English muffin with Lemon Touched Whisked Yolk Butter Sauce

All Benedicts served with home fries and fruit garnish



Omelet Oeuvre

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
or Crab	\$6
Or Maine Shrimp	\$3
Or Bacon, Ham or Sausage	\$2
Or Venison Sausage	\$3

Chef Favorites

Mushroom, chive and ham	\$6
Spinach and goat cheese	\$6
Lobster and Swiss Cheese	\$13

All omelets served with home fries



House Specialties

Our Plain Maine \$4.50
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 (red flannel or undressed)!

Smoked Salmon Scramble \$10
Fresh farm eggs with smoked salmon, cream cheese and dill. Served with toast and home fries.

Aroostook Skillet \$10
Maine potato, venison sausage, leeks, bell pepper, and Pineland cheese curds cooked into fresh Maine eggs.

Please advise your waitress of any dietary concerns

Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness.

Moonlight Maple® Breakfasts

Choose thick sliced cinnamon swirl French toast, buttermilk pancakes, or delicate crepes served with authentic maple syrup from Rob Webber's sugar shack in Mount Vernon, Maine.

Add a side of our specialty butters or compotes

Compotes

- Maine Mixed Berry
- Walnut Chocolate Chip
- Caramel Mac Apple
- Maine Blueberry



Butters

- Apple Bacon
- Brown Sugar Raisin
- Chocolate Espresso
- Orange Honey

Add Compote +\$2

Add Butters + .75

Buttermilk Pancakes (3) \$5

Blueberry Buttermilk Pancakes(3) \$6

Yummy Crepes \$5

French Toast \$6

Some of our Favorites

- Peanut Buttered French Toast with Maine Blueberry Jelly \$8
- Cream of Wheat with Maple Syrup and Fresh Farm Cream or Milk \$5

- Crepes with Lemon Ricotta Cheese Filling and Crushed Berries \$8
- Crepes with Lobster Creamed Cheese and Lobster Sherry Sauce \$14

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
- Red Flannel Hash \$4.50
- 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



From the Bakery

- Hot Fresh Old Time Donut \$1
- Breakfast Slice-a-Pie:
 - Maine Apple \$5
 - Maine Blueberry \$6
- Hot Buttermilk Biscuits 'n Honey \$1
- Steamin' Brown Bread and Butter \$1
- Maine Mill Grain Corn Bread \$1
- Maine Muffin of the Day \$2.50

Introducing: Lobstickles!™

Lightly herbed and grilled split lobster tails on a stick are fun for you and the kids! Nutritious and delicious, this idea came to us to increase markets for easy eating lobster. Developed by our Corporate Chef Andrew Omo and introduced successfully at Walt Disney World's EPCOT Party for the Senses.

2/\$15 3/\$21 4/\$24

Our Chowders, Soup, Lobster stew and Bisque

Linda's Creamy Maine Lobster Bisque

Thick, sumptuous and smooth.

Cup \$5 16 oz. Mug \$11

Wish to add lobster?

Cup \$11 16oz. Mug \$17

4-Onion Soup

Topped with croutons and melted Swiss cheese.

Cup \$4 16 oz. Mug \$10

Orr's Island Seafood Chowder

Award winning creamy blend of Maine haddock and cod, scallops, clams and shrimp.

Cup \$5 16 oz. Mug \$12

Maine Lobster Stew

Traditionally thin, lobster infused milk and cream with plenty of lobster meat.

Cup \$10 16 oz. Mug \$16

Linda's Award Winning Clam Chowder

2011 Freeport Chowdah Champion, thick, flavorful, lots of clams!

Cup \$5 16 oz. Mug \$12

Linda's Corn Chowder

With old time camp salt pork and biscuit.

Cup \$4 16 oz. Bowl \$10

Our Local Starters

Damariscotta Oysters on the Half Shell

\$2.75 each, or 6/\$15

Fresh and famous from cold Maine waters.

Served on shaved ice with lemon wedges.

Maine Lobster Tails of Joy® 1/\$12 2/\$22

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.™

Maine Lobster & Crab Cake \$14

Pan seared fresh Maine lobster and Jonah crab cake with bell peppers, sweet corn and scallion.

Sweet Potato Flatbread \$10

Roasted sweet potato and onion with crisp kale and Sunset Acres Farm goat cheese.

Fried Whole Belly Clams \$12

Delicately breaded, golden fried, and served with tartar sauce. A Maine tradition!

Steamed Maine Mussels \$12

Wild harvested delicacy in aromatic buttery wine broth, garlic and thyme, served with toasted flatbread for sopping.

Steamed Maine Clams \$16

1 ½ pounds of Freeport dug soft shell clams served shore style with broth and melted butter.

Fried Calamari \$9

Thin sliced squid tubes and tentacles coated with gingered rice flour and deliciously fried. Sweet pepper dip.

Littleneck Clams & Spicy Sausage \$12

Local hard shell clams and spicy sausage tossed in garlic, white wine and butter broth.

L.L.'s Venison Sausage \$11

A savory Maine forest chutney lifts this mild deer meat sausage treat to perfection. All house made, on toast points.



Blueberry BBQ Chicken Wings \$10

Crispy jumbo wings and drums glazed with our chef's signature Maine blueberry barbecue sauce. Also available Buffalo style.

Warm Cheddar Crumble Dip \$10

Crunchy pickled onion, cheese made 30 minutes from here at Pineland Farms, with crisp flatbread triangles and our own rye crackers.

Red Pepper Hummus \$9

Toasted flat bread points with lemony roasted pepper and garlic bean dip served with raw dipping vegetables.

Kelpiwaps® \$9

Our proud introduction of tender Maine sugar kelp blanched to perfection, enfolding Maine smoke-house salmon, soft cheese and sprigs of fresh dill.

Crispy Chicken Strip Appetizer \$9

Tender chicken breast strips coated lightly, golden fried, with Raye's Maine maple mustard sauce.

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.

Our Local Salads

Fried Goat Cheese Balls & Poached Pear

Side \$6 / large \$10

Ginger-citrus poached pears, cashews, pepper crusted fried goat cheese balls and red onion on baby spinach with lemon marjoram vinaigrette.

Market Salad with Crunchy Vegetables

Side \$4 / large \$8

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

Downeast Maine Caesar

Side \$4 / large \$8

Crisp romaine, Parmesan cheese and croutons with creamy Caesar dressing. Add a succulent chilled steamed Maine lobster tail: Side \$16 / large \$20

Tenderloin Steak Salad

\$12

Grilled beef tenderloin on a skewer over mixed greens, marinated mushrooms, tomato wedges, pepperoncini and grilled onion with Parmesan peppercorn dressing.



Big Claw Lobster Salad

\$22

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 greens. Your choice of dressings.

The Maine Hen

\$11

A hard-boiled egg in a nest of crisp tortilla strips, bacon and fried onions on mixed greens with honey mustard vinaigrette.

For an additional charge, local beef \$10/ our lobster \$12/ chicken \$6/ wild caught Maine shrimp \$7/ or broiled Maine haddock \$8 may be added to any salad.



Linda Bean's Perfect Maine® Lobster Roll

"Over a million sold since 2008"

Lobster meat with Linda's secret herb dressing on a butter-toasted roll, Miss Vicki's salt & vinegar chips, pickle, and Kelpislaw®.

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

Maine Crabmeat Roll

\$16

Sweet delicate flavor with Mos-Ness dressing on butter-toasted roll with Miss Vicki's kettle chips, bread & butter pickles, and Kelpislaw®.

Maine Shrimp Roll

\$15

Poached wild, not fried; butter-toasted roll with lemon-tarragon mayo, Miss Vicki's kettle chips, bread & butter pickles, and Kelpislaw®.

Grilled Chicken BLT

\$11

Grilled breast of chicken with bacon, lettuce, and Maine tomato on mayo'd roll.

Sandwich Heaven

Grilled Cheesen Lobster®

\$14

A Linda Bean twist on a national favorite. Maine lobster with Linda's secret herb dressing, fresh sliced tomato and Maine cheddar cheese.

A Maine Classic "Simpson's" Burger

\$6

Small 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 8 oz. Cheeseburger

\$11

Naturally raised in Maine, grass-fed beef with grain-fed finish for tenderness. Cheddar, Swiss, American, blue or pepperjack cheese, lettuce and Maine grown tomato. Each delicious extra is only a buck (\$1, not "deer.") Choose: bacon, mushrooms or onion.

Summer Vegetable Flatbread

\$10

Fresh Maine tomato, baby spinach, basil and mozzarella cheese, grilled in soft flatbread.

Gulf of Maine Haddock Melt

\$12

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

Salmon Cakes in Flatbread

\$12

Pan seared in olive oil served in a warmed flatbread with crisp greens and cucumber yogurt sauce.

Gluten free buns and rolls available upon request

Maine Lobster Feed



Maine Lobster Complete Shore Dinner

It stirs your primal senses! A whole 1 ¼ pound lobster in its shell, with a pound of steamed clams, melted butter, cornbread, a cup of Linda's award winning clam chowder, our signature Kelpislaw® and a slice of pie with ice cream!
\$39

JUST LOBSTER...more and more...

Sweetest 1 ¼ pounders cooked to perfection.
With house made cornbread and our own Kelpislaw®
One Lobster \$24 Two Lobsters \$36 Three Lobsters \$48

Maine (of course)Course

Old Time Maine Corned Hake \$15

Honoring Maine's fishermen, we bring back a 19th century way of preserving and presenting a newly appreciated fish for the 21st century: Maine hake from our cold coastal waters. Served with salt pork and pickled onion on mashed potatoes.

Haddock Baked the L.L. Bean Way \$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.

Lobster Pot Pie \$26

Sweet Maine Lobster tail meat, diced mushrooms and vegetables in a rich white tarragon sauce with a crisp light puff pastry top.

Kelp Wrapped Atlantic Salmon \$18

Gulf of Maine salmon, lemon wheels, dill, Julienne carrot and leeks wrapped in sugar kelp. Served with creamy mustard sauce and whipped potato.

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.

Sizzling Sirloin Steak \$23

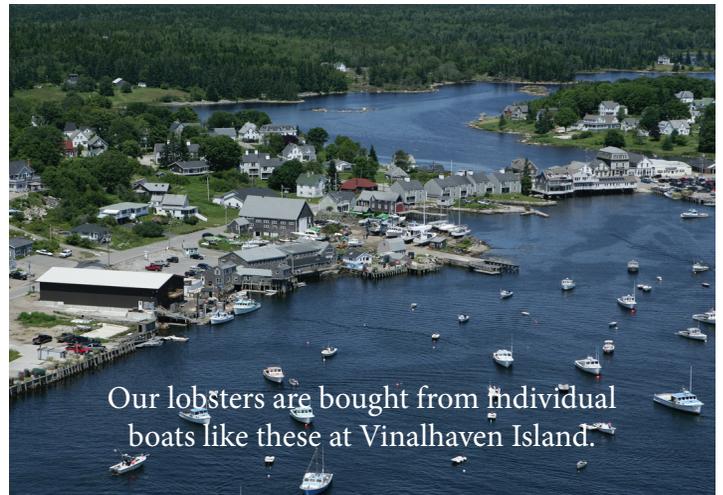
Cooked to order, and featuring truffle butter, Maine whipped potatoes and farm vegetables.

Linda Bean's Lobster Mac & Cheese® \$18

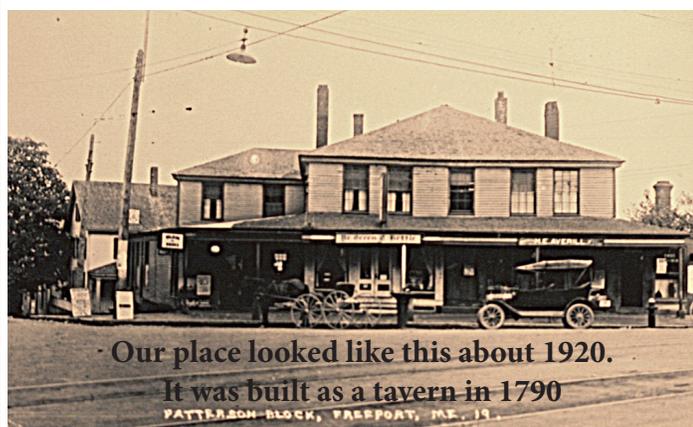
Introduced by our Chef Andrew Omo at the 2011 Disney Epcot Food and Wine Festival. Succulent lobster! Original, whole wheat or gluten free.

Nova Scotia Inspired Fin 'n Haddie \$18

Delicious smoked Maine hake, sweet peas and white gravy over a flaky biscuit. Side vegetables.



Our lobsters are bought from individual boats like these at Vinalhaven Island.



Our place looked like this about 1920.
It was built as a tavern in 1790
PATTERSON-BLOCK, FREEPORT, ME. 19

Linda Bean's Maine Lobster Traps® \$22

Ravioli pasta pockets of marscarpone cheese developed to hold lobster chunks not just a "taste paste." Served with lobster parmesan cream sauce & mixed greens.

Fresh Pasta Bowl \$11

All Maine product from Blue Ribbon Farms tossed with your choice of Alfredo, marinara or just buttered. Add Maine lobster \$12/ chicken \$6/ beef \$10 wild Maine shrimp \$7/ vegetables \$3

Frank's Franks & Beans \$12

Frank had authentic Maine red hot dogs, baked pea beans, cole slaw and brown bread. A Freeport memory from Frank's Restaurant located on this site, served then by Kay McIntee.

Double Dog Basket \$10

Two authentic Maine red hot dogs in hot butter-toasted custom Maine rolls. With Aroostook fries an authentic "French" fry from northern Maine!

Home-Style Meatloaf Plate \$15

Spiced with sweet tomato glaze, our local Pineland Farms ground beef loaf with onion and green pepper is a favorite served with whipped potatoes and vegetables.

Belfast Fried Chicken Strip Dinner \$14

Chicken was Maine's #1 at the Maine Broiler Festival in Belfast, 1965. Try these tender breast strips golden fried with Ray's Maine maple mustard and our own popular blueberry barbecue sause.

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 \$15

Maine Shrimp \$18

Haddock \$18

Whole Belly Clams \$19

Combination Platter: Golden Fried Clams, Maine Shrimp & Haddock \$28

Available on the Side

Aroostook Potato Fries	\$4
L.L. Bean’s Camp Potatoes with Salt Pork	\$5
Whipped Potatoes	\$3
Freshly made Ruffle Chips	\$3
Sweet Potato Fries	\$6
Onion Rings	\$5
Chef’s Local Vegetable of the Day	\$3
Cole Slaw	\$2
Kelpislaw®	\$2
Maine Buttermilk Biscuits and Honey	\$3
Audrey’s Maine Cornbread	\$3
Chef Andrew’s Maine Brown Bread	\$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

Saucer Size Maine Cream Puff	\$5
Coconut Cream Pie	\$5
Linda Bean’s Perfect Maine® Wee Maine Whoopie Pie	\$4
Berry Layer Cake	\$5
Towering Lemon Meringue Pie	\$5
Our Famous Maine Blueberry Pie	\$6
Triple Chocolate Mousse Cake	\$5
Chocolate Peanut Butter Cake	\$5
Spicy Chocolate Cake with Orange Sauce (gluten free)	\$6
Muddy Boots™ One-of-a-Kind Ice Cream	\$3

Cup of locally roasted coffee, regular or decaf, on the house with dessert!

To take home any of our retail products or live lobsters, ask your server. You can also order live lobsters and frozen meals overnighted to anywhere in the USA:

1-866-989-9164

www.LindaBeansPerfectMaine.com

Click your smart phone on our QR code



From Manager Matt Morrison, Corporate Chef Andrew Omo, Chef Josh Hambrick and all of us here at Linda Bean’s Maine Kitchen and Topside Tavern, thank you for dining with us.