


# Our Chowders, Soup, Lobster Stew and Bisque

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

Thick, sumptuous and smooth. 

Cup \$5 16 oz. Mug \$11

Wish to add lobster? Cup \$11 16oz. Mug \$17

## Chef's Soup of The Day

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 \$6 16 oz. Mug \$13

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

Traditional lobster infused milk and cream with plenty of lobster meat. Cup \$10 16 oz. Mug \$16

## Linda's Award Winning Clam Chowder <sup>GF</sup>

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 <sup>GFX</sup> \$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 <sup>GFX</sup> 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 <sup>GFX</sup> 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



## Strawberry and Goat Cheese Salad <sup>GFX</sup>

Side \$7 / large \$12


Sliced strawberries, toasted almonds, red onion and crumbled Sunset Acres Farm goat cheese on baby spinach tossed lightly with balsamic vinaigrette.

## Tenderloin Steak Salad <sup>GFX</sup> \$14

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

**For an additional charge, local 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). <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 <sup>GF</sup> \$9

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.

## 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.

## Lobstickles® <sup>GF</sup> 2/\$13 3/\$19 4/\$24

Grilled split lobster tails on a stick, brushed with Chef Andrew's tarragon sauce. Nutritious and delicious, this idea came to us to increase markets for easy eating lobster.

## Maine Lobster Tails of Joy® <sup>GF</sup> 1/\$13 2/\$24

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.®

## 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.

## Arugula and White Bean Crostini \$7

Grilled thick sliced French bread with white bean spread, radish and arugula, drizzled with olive oil.

## L.L.'s Venison Sausage <sup>GFX</sup> \$11

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

## Kelpiwrops® \$11

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

## Maine Oysters on the Half Shell <sup>GF</sup> \$2.75 each, or 6/\$15

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

## Steamed Maine Clams <sup>GF</sup> \$16

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

## Steamed Maine Mussels <sup>GFX</sup> \$13

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

## Fried Calamari <sup>GF</sup> \$9

Thin sliced squid, pepperoncini and lemon, coated with gingered rice flour and deliciously fried. Sweet pepper dip.

## Crab Cakes \$12

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

## Summer Flat Bread \$9

Sunset acres farms goat cheese spread, arugula, blueberries and blueberry balsamic vinaigrette.

## Fried Whole Belly Clams <sup>GFX</sup> \$12

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

## Crispy Chicken Strips <sup>GFX</sup> \$9

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

## Red Pepper Hummus \$9

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

*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 Crab meat Roll GFX \$16

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

## 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® 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/ \$11

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 8 oz. 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, and Maine tomato on mayo’d roll. Add avocado +\$3

## Hummus and Avocado Sandwich \$9

Red pepper hummus spread on toasted bread with rich avocado, tomato, onion, and leaf lettuce.


## Grilled Cheesen® Crab \$16


Maine crab meat, fresh sliced tomato, avocado and bacon with melted cheddar cheese, panini grilled and perfectly delicious.

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

**Lobster Stuffed Beef Tenderloin**  \$34  
Seared tenderloin of beef with Maine lobster meat, tarragon whisked yolk butter sauce, roasted potatoes and seasonal vegetables.


**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.



**Old Time Maine Corned Hake**  \$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 roasted potatoes.


**Kelp Wrapped Atlantic Salmon**  \$19  
Maine harvested salmon, lemon wheels, dill, and finely slivered carrots and leeks wrapped in blanched sugar kelp grown by Maine lobstermen for the innovative Portland-based aquaculture company “Ocean Approved” With roasted 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!

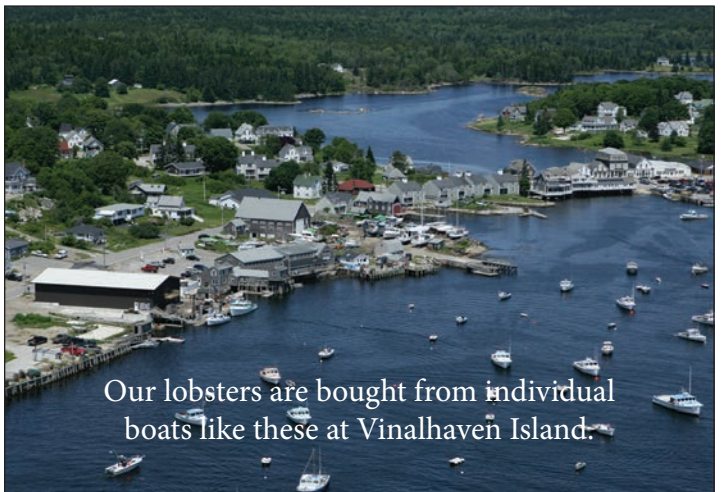
**Frank’s Franks & Beans**  \$12  
Featuring the famed red hot dog (two), baked pea beans, Kelpislaw® and brown bread. A Freeport memory from Frank’s Restaurant located on this site, served then by Kay McIntee.

**Fresh Pasta Bowl**  \$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


**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®** \$16  
Four rectangular hand pressed ravioli pockets  filled with lobster chunks, and marscarpone cheese. Served in a fennel and tomato infused broth.

**Roasted Lobster Tail**  \$19  
Split lobster tail brushed with butter and oven roasted with new potatoes and mushrooms. Finished with a sweet pea puree.



**Char-Broiled Boston Strip Steak**  \$17  
Tender and flavorful Boston cut steak served with house made steak sauce, roasted potatoes and seasonal vegetables.

**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.

**Home-Style Meatloaf Plate** \$15  
Spiced with sweet tomato glaze, this local Pineland Farms ground beef loaf with onion and green pepper is a favorite served with roasted potatoes and 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



## Maine Lobster Complete Shore Dinner <sup>GF</sup>

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!  
\$39

## JUST LOBSTER... more and more... <sup>GF</sup>

Sweetest 1 ¼ pounders cooked to perfection.

With house made corn bread and our own Kelpislaw®

One Lobster \$24 Two Lobsters \$36 Three Lobsters \$48

## 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** <sup>GFX</sup> \$15

**Vinalhaven Scallops** <sup>GFX</sup> \$19

**Haddock** <sup>GFX</sup> \$18

**Whole Belly Clams** <sup>GFX</sup> \$19

**Combination Platter: Golden Fried Clams, Vinalhaven Scallops & Haddock** <sup>GFX</sup> \$24

## Available on the Side

Aroostook Potato Fries <sup>GF</sup>	\$4
L.L. Bean's Camp Potatoes with Salt Pork <sup>GF</sup>	\$5
Whipped Potatoes <sup>GF</sup>	\$3
Maine Lobster Whipped Potatoes <sup>GF</sup>	\$6
Freshly made Ruffle Chips <sup>GF</sup>	\$3
Sweet Potato Fries <sup>GF</sup>	\$6
Onion Rings	\$6
Chef's Local Vegetable of the Day <sup>GF</sup>	\$3
Kelpislaw® <sup>GF</sup>	\$2
Maine Buttermilk Biscuits and Honey	\$4
Audrey's Maine Cornbread	\$3
Chef Andrew's Maine Brown Bread	\$3
Traditional Baked Beans <sup>GF</sup>	\$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.

## **Triple Berry Cake** \$5

Blackberries, blueberries and raspberries between layers of moist lemon cake with whipped vanilla 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.

## **Maine Red Claws Crusher Bar** \$5

In support of our local NBA D-league team. Chocolate ice cream, between chocolate chip cookies then dipped in a chocolate coating.

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

Flakey, buttery crust containing Maine low bush blueberries.



## **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** <sup>GF</sup> \$5

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

## **Linda's Belle Pears Helene** <sup>GF</sup> \$5

Vanilla ice cream and delicately poached pears topped with warmed chocolate 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.

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