Appetizers

Maine Clam Chowder* Cup \$5 Bowl \$8 Hearty, creamy Maine style chowder.

Maine Lobster Stew*

Creamy, smooth with chunks of Port Clyde lobster meat.

Cup \$9 Bowl \$12

\$10

\$13

\$2.50 EA.

\$6

\$9

Blueberry BBQ Chicken Wings*

From Linda Bean's flagship Maine Kitchen across from L.L. Bean in Freeport, comes this popular favorite. 6 Crispy fried chicken wings and drums with our signature Maine Blueberry Barbecue Sauce. Also available with Buffalo style or glazed with Linda's delicious Maple Barbecue Sauce. Both sauces newly available in take home jars.

Maine Mussels*

Tossed with onion and garlic in a creamy white wine butter broth.

Damariscotta Oysters*

Big and briny from Glidden Point, served on ice on the half shell with cocktail sauce and horseradish.

Roasted Red Pepper Hummus

Hummus served with fresh cut vegetables and tortilla chips for dipping.

Fried Maine Squid (Calamari)*

Thin sliced squid, pepperoncini, coated with gingered rice flour and deliciously fried. Sweet pepper dip. (includes tentacles)

Big Claw Lobster Salad*

Maine lobster claws, hard-boiled egg, bacon, avocado, cherry tomatos, and garlic croutons over fresh local greens.

Crab and Avocado*

Mixed local greens topped with rich avocado, bell pepper, bacon crumble, and fresh crab meat salad.



📰 🧭 Maine Lobster & Crab Cake*

Our local pan seared fresh Maine lobster and Jonah crab cake with bell peppers, sweet corn and scallions.

Fried Maine Oysters*

Delicately fried Maine oysters served with tarter sauce and creamy chili pepper sauce.

Steamers and Sweet Corn*

Andrew Wyeth's Favorite Maine soft shell clams steamed to perfection with drawn butter, broth and served with sweet corn on the cob.

Corn Fritters

\$7

\$14

\$10

\$14

Signature deep-fried dough balls with whole niblets and pure 100% "Over the Moon" Maine maple syrup. Our bottled syrup is available for purchase.

Salads

- \$19 Fresh Garden Salad **\$**7 Mixed local greens, crisp cucumbers, carrots, shaved red onion and tomatoes. **Downeast Maine Caesar*** \$7
 - \$14 Crisp romaine, Parmesan cheese and croutons with creamy Caesar dressing. Add a fresh chilled Maine lobster tail \$13

Dressings: balsamic viniagrette, Italian viniagrette, ranch, Caesar, blueberry vinaigrette and blue cheese.

For an additional charge add: 📰 🧭 lobster \$12/ crabmeat \$10/ chicken \$6

Port Clyde Lobster Feed

Complete Maine Lobster Shore Dinner*

It stirs your primal senses! A whole 1 ¼ pound lobster in its shell, with a pound of steamed clams, melted butter, fresh corn on the cob, a cup of clam chowder and Kelpislaw[®]. Market Price

*** (19) JUST LOBSTER...more and more...*

Sweet Maine 1 ¼ pounders cooked to perfection. With fresh corn, melted butter and our own Kelpislaw[®]. One Lobster Two Lobsters Market Price **Market Price**

MC Wyeth's Favorite, Triple Lobster Dinner*

Three 1 ¼ pounders cooked to perfection. With fresh corn, melted butter and our own Kelpislaw. **Market Price**

* 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.



There is no such thing as a Maine lobster from away[®]. All of our lobsters are landed right here in Port Clyde.

Specialty Sandwiches

Linda Bean's Perfect Maine Lobster Roll*

100% Lobster meat with Linda's secret herb \$17 dressing on a hot butter-toasted roll, Miss Vicki's salt and vinegar chips, pickle, and our own Kelpislaw[®]. Original quarter-pound size.

Grilled Cheesen • Lobster*

Maine lobster with fresh sliced tomato and cheddar cheese. Served with Miss Vicki's salt and vinegar chips, bread & butter pickles, and Kelpislaw[®].

Fish Tacos*

\$15 Three flour tortillas with fried fish, fresh salsa, pickled onion, lettuce and cilantro. Served with avocado-lime sauce, creamy chili pepper sauce and handcut french fries. Available with broiled fish upon request.

Maine Haddock Melt*

Fried, or broiled with lettuce, tomato, pickle and your cheese choice: American, Cheddar, Swiss, Blue or Pepper Jack served with Kelpislaw[®].

Fried Maine Oyster Roll*

Local oysters in a crisp fry coating served with shredded lettuce, pickle, tomato and comeback sauce on a toasted roll.

Char-grilled Cheeseburger*

Cooked to your liking, served on a butter-toasted bun with lettuce, tomato and your choice of cheese: American, Cheddar, Swiss, Bleu or Pepper Jack. Add bacon... \$1.50



on the dock, port clyde, maine A Linda Bean's Restaurant.

Our Maine Crab Meat Roll*

Sweet delicate fresh crab meat with Maine Mos-Ness dressing on hot butter-toasted roll with Miss Vicki's kettle chips, bread & butter pickles, and Kelpislaw[®].

Grilled Cheesen[®] Crab*

\$16

\$11

\$12

\$16

Maine crab meat, fresh sliced tomato, avocado and bacon with melted cheddar cheese, panini grilled and perfectly delicious. Served with Miss Vicki's kettle chips, pickles and our own Kelpislaw[®].

Grilled Chicken BLT*

Grilled chicken breast with bacon, lettuce, tomato and sweet pepper mayo.

Hummus and Avocado Sandwich* \$11

Roasted red pepper hummus spread on toasted bread with rich avocado, tomato, onion, and lettuce.

Specialty sandwiches come with our fresh hand cut french fries unless otherwise specified, order as a side \$4.50.

📰 🧭 Lobster Mac & Cheese*

Fresh 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®* \$22

Rectangular hand pressed ravioli pockets filled with lobster chunks and marscarpone cheese. Served in a leek and shallot infused sherry cream sauce.

Grilled Salmon*

Local Atlantic salmon with Over the Moon[™] maple mustard glaze. Steamed vegetables and mashed potatoes.

Surf and Turf*

Pan seared New York Strip topped with twin lobster claws and fresh bernaise sauce. Served with mashed potatos and seasonal vegetables.

Baked Scallops*

Vinalhaven scallops with creamy herb and garlic sauce, baked with seasoned crumb topping. Served with mashed potato and seasonal vegetable.

Corned Hake*

Honoring Port Clyde's fishermen, we feature this old time local catch favorite brought back for your enjoyment. Served over mashed potatoes with salt pork and pickled onion.

Entree

\$14

\$13

\$13

\$11

\$21 **EXAMPLE STATE** \$21 **EXAMPLE 3** \$22 Succulent chunks of Maine lobster in a sherry butter sauce, baked with onions, sweet corn and a cracker crumb topping. Served with mashed potatoes.

📰 🧭 Pan Seared Tuna Steak* \$20

Served in a bed of steamed rice and seasonal vegetables. Topped with a bacon and caper relish.

Fresh Fettuccine*

Tossed with your choice of Alfredo or Marinara.	\$12
With Maine Lobster	\$24
With Grilled Chicken	\$18
With Crab Meat	\$22
With Vegetables	\$15
-	

Chicken Strip Basket*

Moist breast meat in a crisp breading, fried golden brown. Served with hand cut fries and Kelpislaw[®].

Golden Fried Seafood Baskets

All fried items are served with our own Maine farm and shore Kelpislaw[®] and hand cut french fries, tartar sauce or cocktail.

Calamari* (with tentacles)	\$15
Fish -n- Chips* (Haddock)	\$18
Whole Bellied Local Clams*	\$19
Vinalhaven Scallops*	\$19
Captain's Platter* (Clams, Scallops & Haddock)	\$22

📰 🏈 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).

\$17

\$24

\$19

\$14