

Our Chowders, Soup, Lobster Stew and Bisque

Linda's Creamy Maine Lobster Bisque*

 Thick, sumptuous and smooth. **GF**

Cup \$6 16 oz. Mug \$12

Wish to add lobster? Cup \$12 16 oz. Mug \$18

Rocky Pasture Pea Soup Cup \$5 16 oz. Mug \$11


NEW! Traditional Pea soup slow cooked to perfection.

Purchase a copy of the 'Good Maine Food' cookbook today!

Chef's Seafood Chowder* Cup \$7 16 oz. Mug \$14

A Maine blend of haddock, scallops, clams and shrimp in a mouth watering, creamy chowder.

Maine Lobster Stew* **GF** Cup \$11 16 oz. Mug \$17

 Buttery milk and cream unite in the way you remember it, with lots of lobster meat and flavor.

Linda's Clam Chowder* Cup \$6 16 oz. Mug \$13

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

Linda's Corn Chowder Cup \$6 16 oz. Mug \$12

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

French Onion Soup Cup \$5 16 oz. Mug \$11

NEW! An old time favorite. Topped with a seasoned baguette and melted Swiss cheese.

Our Local Salads

Char-Grilled Steak Salad* **GFX** \$15

Strip steak over mixed greens with onions, mushrooms and pepperoncini and crumbled blue cheese and parmesan peppercorn dressing.

Market Salad* **GFX** Side \$5 / Large \$9

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

Butternut Squash & Spinach Salad **GFX** \$15

NEW! Roasted butternut squash, bacon, baby spinach, red onion and almonds tossed together with honey bacon vinaigrette.


Beet, Walnut & Goat Cheese Salad **GFX**

NEW! Roasted beets and goat cheese fritters, garnished with sweet and salty walnuts. Topped with apple cider vinaigrette.

Side \$8 / Large \$16



Big Claw Lobster Salad* **GFX** \$25

 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.

Hummus Bread Bowl **GFX** \$12

House made roasted red pepper hummus in a warm bread bowl with seasonal veggies.

Make it a wrap for no additional charge.





Downeast Maine Caesar* **GFX**

Crisp romaine, parmesan cheese and croutons with creamy Caesar dressing. Side \$6 / Large \$9

 Add a succulent chilled Maine lobster tail: Side \$18 / Large \$21

Add any of the items below to your salad for an additional charge:

 **Maine lobster \$12/
Vinalhaven scallops \$10/ grilled chicken \$6/
broiled Maine haddock \$8/ beef \$10/ crab cake \$8**

 **Guarantees this dish is made with local lobster from Maine, certified sustainable and traceable to exact buying wharf by the international Marine Stewardship Council (MSC).** **GF** Signifies our gluten free options, **GFX** 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

Apple Bacon Cheddar Flatbread \$10

NEW! Crispy baked flatbread topped with aged cheddar cheese, smoked bacon, seasonal apples and kale.



Steamed Maine Clams* GF \$17

1½ pounds of Freeport dug soft shell clams. Served shore style with broth and melted butter.


Steamed Maine Mussels* GF \$14

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

Bacon Wrapped Sea Scallops* GF \$13

Super fresh, plump sea scallops wrapped in thick cut Applewood bacon, lightly seared to perfection. Served with our 100% pure Maine maple syrup.

Lobster Pockets* \$10

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

Crispy Chicken Strips* GF \$10


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

(Now available to take home).

Blueberry BBQ Chicken Wings* GF \$11

Crispy jumbo wings and drumsticks glazed with our signature Maine Blueberry Barbecue Sauce. Very popular! Also available with "Buffalo"


Lobster Stuffed Mushrooms* \$10

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

Crab Cakes* \$13

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

Maine Lobster Tails of Joy®* GF 1/\$15 2/\$27

 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.®

Oysters on the Half Shell* GF \$3.75 each, 6/\$16

Glidden Point Oysters fresh and famous from cold Maine waters. Served on shaved ice with lemon wedge. Cocktail and horseradish sauces available.

L.L.'s Venison Sausage* GF \$12

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

Fried Calamari* GF \$11

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

Fried Whole Belly Clams* GF \$13

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

Stuffed Oysters GF \$10

Glidden Point Oysters on the half shell topped with mild chorizo sausage and sweet corn, sprinkled with rich cracker crumbs and drizzled with butter. Baked to a perfect golden brown.

Corn Fritters \$7

Signature deep fried doughballs with whole niblets of corn and pure 100% "Over The Moon" Maine Maple Syrup. Our bottled Maine Maple Syrup is available for purchase. Ask your server for details.

**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.*

Sandwich Heaven

“Over three 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, sweet pickle chips, and Kelpislaw®*

 Original Quarter-Pound Size GFX \$20

 The Colossal GFX \$26

Classic “Simpson’s” Burger* GFX \$8 2/\$13

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 Cheeseburger* GFX \$12

Maine raised beef, grass-fed with grain-fed finish for tenderness. Lettuce, tomato and your choice of cheese: American, cheddar, Swiss, blue, gouda or pepper jack. Each extra is only a buck (\$1, not “deer.”) Choose: bacon, mushrooms and/or onions.

Grilled Chicken BLT* GFX \$12

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

Grilled Cheesen® Lobster* GFX \$20

 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.

Grilled Cheesen® Crab* GFX \$17

Maine crab salad mixed with bacon and avocado. Topped with melted cheddar cheese and sliced tomato. Panini grilled and perfectly delicious.

Maine Haddock Melt* GFX \$14

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.

Fish Tacos* \$16

Three flour tortillas with fried haddock, fresh salsa, pickled onion, lettuce and cilantro. Served with avocado-lime sauce, creamy chili pepper sauce and chips.

Double Dog Basket* GFX \$11

A couple of red Maine hot dogs with hot butter toasted rolls. Aroostook potatoes provide an authentic fry from northern Maine.

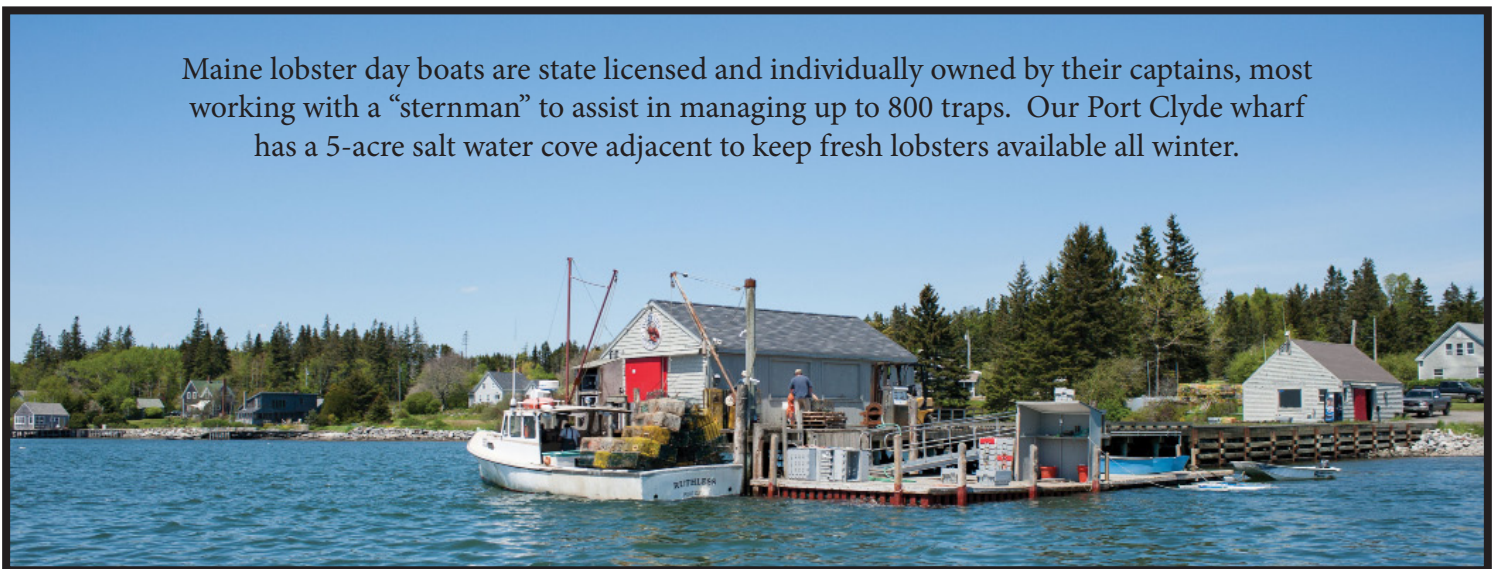
Turkey Gobbler* \$11

Thick sliced butter toasted bread piled high with honey roasted turkey breast, stuffing, cranberry sauce and gravy. Served open faced.

Roasted Beet Reuben GFX \$11


Maine beets, Morse’s Maine Sauerkraut, smoked gouda cheese and Russian dressing on rye toast.

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


Lazy Lobster Bake*

 Succulent chunks of Maine lobster in a sherry butter sauce, baked with onions, sweet corn and a crumb topping or in the traditional manner with just butter and crumbs. Served with whipped Maine potato.

Fin n' Haddie*

By popular demand, our delicious smoked haddock in white gravy over a flaky house made hot biscuit, perfect with green peas!

Maine Lobster Gnocchi*

 Fresh Maine lobster meat, caramelized butternut squash, leeks and mushrooms tossed with fresh rolled potato pasta in rich lobster cream sauce.

Frank's Franks & Beans* GFX

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.


Char-Broiled Filet Mignon* GF

Tender and flavorful center cut cut beef tenderloin served with whipped Maine potatoes and seasonal vegetables.

Salmon Pot Pie*

Maine salmon, in delicious gravy with potatoes, green peas, carrots onion and celery under our homemade buttermilk biscuit top.


Lobster & Crabmeat Stuffed Salmon* GFX

NEW!  Maine salmon stuffed with Maine Lobster and Jonah crabmeat. Topped with maple bourbon glaze then baked to perfection. Served with seasonal vegetable and whipped Maine potatoes.


Haddock Baked the L.L. Bean Way* GF

Linda shares her grandfather's recipe. Baked quickly and simply over a moist onion bed. With L.L.'s camp potatoes and Maine vegetables.


Linda Bean's Maine Lobster Traps®* GFX

 Five hand pressed ravioli pockets filled with chunks of Maine lobster and topped with lobster cream sauce.

\$25 Lobster Mac & Cheese* \$25

 Large chunks of succulent Maine lobster meat tossed with a creamy three-cheese sauce, tossed with pasta and finished with crisp crumb topping.

Stuffed Maine Lobster Tail* \$28

 Baked with scallop and crabmeat stuffing and topped with lobster cream sauce. Served over long grain rice and served with seasonal vegetables.

Home-Style Meatloaf* \$15


Local Pineland Farms ground beef with peppers and sweet onion is an all time favorite. Topped with a spice brown sugar tomato glazed, and served with whipped Maine potato and seasonal vegetables.

Almond Crusted Halibut* \$25

NEW! Fresh halibut filet crusted with sweet and salty almonds and served with lemon cream sauce, whipped Maine potato and seasonal vegetables.



Fresh Pasta Bowl GFX \$12

Egg fettuccini tossed with parmesan cheese sauce, tomato sauce or just butter. Add any of the following for an additional charge: *  Maine lobster \$12/ Vinalhaven scallops \$10/broiled haddock \$8/ Crabmeat \$10/ grilled chicken \$6/ Beef \$10

Maple Butter Scallops* GFX \$25

Plump scallops baked in Maine maple butter and topped with crumbs. Served simply with whipped Maine potato and seasonal vegetables.

Belfast Fried Chicken Strip Dinnah* GFX \$15

Remember the summer Belfast Broiler festival and when Maine's #1 food industry was broiler chicken? Our tender breast strips are golden fried and served with Maine whole grain mustard and Linda Bean's Blueberry Barbeque for dipping.

**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.*

Maine Lobster Feed

It stirs your primal senses!®



Maine Lobster Complete Shore Dinner* GF \$46

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!

Lucious Whole Lobster* GF \$27

Sweet 1¼ pounder steamed to perfection. With house made corn bread and our own Kelpislaw®

Fried Seafood Platters – a Maine Tradition

All fried items are served with Aroostook (Maine) fries, tartar sauce or cocktail sauce, and our own Maine farm and shore Kelpislaw®

Calamari* GF	\$16
Vinalhaven Scallops* GF	\$20
Haddock* GF	\$19
Whole Belly Clams* GF	\$21
Combination Platter*: GF	\$25

Fried Vinalhaven Scallops, Maine haddock and whole belly clams

Available on the Side

Aroostook Maine Fries GF	\$5
L.L. Bean's Camp Potatoes With Salt Pork GF	\$6
Whipped Maine Potatoes GF	\$4
Maine Lobster Whipped Potatoes* GF	\$8
Freshly Made Maine Ruffle Chips GF	\$4
Sweet Potato Fries GF	\$7
Onion Rings	\$7
Chef's Local Vegetable of the Day GF	\$4
Kelpislaw® GF	\$3
Maine Buttermilk Biscuits and Honey	\$5
Maine Cornbread	\$4
Maine Brown Bread	\$4
Traditional Baked Beans GF	\$4



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, “from scratch.”

Triple Chocolate Moose Cake ^{GF} \$6

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

Our Famous Blueberry Pie \$5

Flaky, buttery crust containing Maine low bush blueberries.

Maine Whoopie Pie \$5

A very popular Maine classic with sweet creamy filling.

Apple Fritters \$6

Fried apple dough balls dusted in cinnamon and sugar. Served with warm caramel sauce.

Bountiful Apple Crisp \$6

NEW! Large chunks of local apples dusted with cinnamon and cloves. Baked with sweet oatmeal crumb topping and served warm with vanilla ice cream.

Maine Cheesecake Of The Day \$6

Ask your server which flavor we have today!



Towering Lemon Meringue Pie \$6

One customer put this dessert in his GPS to make sure he can find it again!

Chocolate Peanut Butter Cake \$6

It's addicting! Chocolate layer cake with peanut butter frosting.

Coconut Cream Pie \$6

Coconut custard in a buttery crust with whipped cream topping.

Ice Cream \$4

Choose from the following Giffords flavors: Muddy Boots®, vanilla ice cream swirled with caramel and brownie bits. Classic Vanilla or Chocolate. All made in Skowhegan Maine. Add your favorite topping, chocolate, caramel or raspberry sauce. \$1

Special occasion coming up? Present a whole pie customized with your monogram.

Fresh daily from our pastry kitchen. \$41

Cup of Linda's specialty coffee on the house with dessert! Choose robust Hard to Starboard™ or decaf Easy to Port™

^{GF} Signifies our gluten free options, ^{GFX} Signifies a dish that can be modified to gluten free, please let your server know.

FINISH YOUR SHOPPING WHILE YOU DINE

LET US HELP YOU FINISH UP THAT GIFT LIST WHILE YOU DINE! ORDER ONLINE, RIGHT FROM YOUR PHONE OR SELECT ITEMS TO TAKE HOME WITH YOU TODAY! OH, AND DON'T FORGET TO GRAB A LITTLE SOMETHING FOR YOURSELF TOO!

SHOP DIRECT: [HTTPS://LINDA-BEANS-PERFECT-MAINE-HOSPITALITY.MYSHOPIFY.COM/](https://LINDA-BEANS-PERFECT-MAINE-HOSPITALITY.MYSHOPIFY.COM/) OR FIND OUR LINK RIGHT AT LINDABEANSPERFECTMAINE.COM (UNDER THE SHOP TAB)



PINCH ME! MAINE MAPLE SUGAR, PEPPER, AND SEA SALT COMBINED TO GIVE A DELICIOUS, BRIGHT LIFT TO YOUR COOKTOP FOODS: EGGS, FISH, VEGETABLES, MEATS AND DESSERTS!



WILD MAINE BLUEBERRIES WITH OUR UNIQUE BLEND OF NATURAL INGREDIENTS CAN MAKE YOUR OWN CHICKEN WINGS TRULY IRRESISTIBLE! ENJOY!



MY FAMILY'S SUGARBUSH IS IN VIEW OF MT. BLUE & TUMBLEDOWN MTN IN W. MAINE. FROM THE LAKES & MOOSE TRAILS OF OUR BEAUTIFUL STATE TO YOUR DOOR! 100% CERTIFIED ORGANIC MAPLE SYRUP



FROM MY FAMILY'S WESTERN MAINE MAPLE TREES, THIS SAUCE COMES WITH OUR "OVER THE MOON" EXPECTATIONS THAT YOU WILL ENJOY IT ON CHICKEN RIBS, FISH...JUST EVERYTHING.

<p>Hard to Starboard ⚓</p> <p>RUGGED MAINE COAST ROAST</p> <p>Dark Roast</p>	<p>Maine Coast Rum Runner ☠️</p> <p>UNDER THE RADAR!</p> <p>Medium Roast</p>	<p>Maine Blueberry 🐛</p> <p>THE BREW SAVORED BY LOCALS</p> <p>Medium Roast</p>	<p>Home Port Hazelnut ⚓</p> <p>WELCOME! ANCHOR TO WINDWARD!</p> <p>Medium Roast</p>	<p>First Leg ⚓</p> <p>MAINE COAST BREAKFAST BLEND</p> <p>Light/Dark Blend</p>	<p>Easy to Port ⚓</p> <p>MAINE COAST DECAF</p> <p>DECAF Light/Dark Blend</p>
<p>One Pound • Ground Coffee LindaBeansPerfectMaine.com</p>					

ALL OF OUR COFFEE FLAVORS ARE AVAILABLE IN WHOLE BEAN OR GROUND TAKE ONE OF EACH HOME TODAY SO YOU DON'T HAVE TO PICK A FAVORITE!

BEAN MAINE LOBSTER
Live Maine lobster shipped next day, from our traps to your table!
PO Box 368, Rockland, ME 04841
(207) 593-7699
Karen@BeanMaineLobster.com

LINDA BEAN'S MAINE KITCHEN & TOPSIDE TAVERN
OPEN YEAR ROUND!
Kim Connolly General Manager
88 Main Street, Freeport, ME 04032
(207) 865-9835
LBMKTT@LindaBeansPerfectMaine.com

HOSPITALITY DIVISION
Interested in having our retail products available at your store? Let's talk!
107 Port Clyde Rd., Tenants Harbor, ME
(207) 701-1344
Sales@LindaBeansPerfectMaine.com