



COFFEE & TEA

Hot or iced.

Coffee	Café Mocha
Iced Coffee	Chai
Iced Tea	Red Eye
Herbal Tea	American
Café Latte	Espresso
Cappuccino	Cold Brew Ice Coffee

We have a variety of flavor shots that can be added to any drink.

DRINKS

Sodas	<i>Frozen Drinks:</i>
Juices	Frozen Cappuccino
Milk	Frozen Dirty Chai
Chocolate Milk	Mocha
Hot Chocolate	Mudslide
Bottled Water	Milky Way
	Fruit Smoothies

PASTRIES & GOODIES

Muffins	Cinnamon Rolls
Donuts	Cookies

...and a whole lot more!

CATERING

The Bagel Basket will cater your next breakfast meeting or luncheon. We do full service catering or drop "offs." We also have great breakfast and lunch sandwich platters that you can pick up (24 hour notice on platters). We are quite flexible and can put something together that will fit your budget ranging from \$3.00 pp. to \$25.00 pp.

If you don't see it on our regular menu it doesn't mean we can't accommodate you. Call at 207-363-1244 for questions about your next event.

CONTACT & MORE INFO

We also have online ordering!

phone: 207-363-1244

e-mail: Bagelbasketnyork@gmail.com

address: 280 York Street, York, Maine 03909

web: bagelbasketnyorkmaine.com

Visit our website to view our online menu, use our contact form, and to see special offers and discounts!

fb: facebook.com/BagelBasketCafeandCoffeehouse

 Find us on Facebook Like us on Facebook!

GIFT CARDS AVAILABLE

We want to reward you for being a loyal Bagel Basket customer!

Download the Flok app to your smartphone and take advantage of exclusive Bagel Basket rewards & discounts, our online punch card, customer chat and more!

Flok

BAGEL BASKET



CAFE and COFFEE HOUSE

SINCE 1994

207-363-1244

Open Daily at 6am

Monday – Saturday 6am to 2pm

Sunday 6am to 1pm



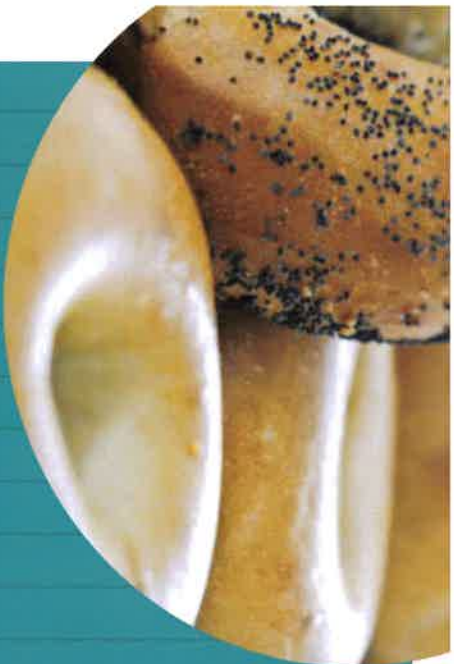
FREE WI-FI

280 York Street

bagelbasketnyorkmaine.com

featuring NEW ENGLAND COFFEE





BAGELS

Our bagels are baked fresh daily. Available by the dozen or half-dozen.

Asiago	Multigrain
Cinnamon Raisin	Onion
Everything	Plain
Focaccia Unicorn	Poppy
French Toast	Salt
Garlic	Sesame
Gluten Free	Spinach
Jalapeno Cheddar	Wild Berry

CREAM CHEESE & SPREADS

Available by the half pound. Seasonal spreads also available.

Cream Cheese	
Plain	Honey Graham
Chive	Olive & Pimento
Bacon & Chive	Jalapeno
Veggie	Seasonal Flavors
Lite Veggie	
Garlic Cucumber	

Spreads

Butter
Apple Butter Peanut
Butter Strawberry
Preserves

BREAKFAST SANDWICHES

All of our sandwiches are served on buttered bagels. Sandwiches with cheese come with American cheese. We also offer Swiss or Provolone. Egg varieties available.

- #1** Bagel & Egg
- #2** Bagel, Egg & Cheese
- #3** Bagel, Egg & Bacon
- #4** Bagel, Egg, Bacon & Cheese
- #5** Bagel, Egg, Sausage & Cheese 
- #6** Bagel Omelet, Pepper, Onion & Cheese
- #7** Bagel, Egg, Ham & Cheese
- #8** Bagel, Egg, Spinach, Tomato & Cheese

SANDWICHES

All of our sandwiches can be made on bagels, breads (carpenter table, multi grain), or wraps (flat, round, lunato, spinach). GLUTEN-FREE AVAILABLE.

**** These sandwiches are prepared as temps only.*

CHICKEN SALAD: All white meat chicken, blended with mayo, vegetables and herbs, topped with lettuce, tomato, sweet pickles, sprouts and American cheese.

TUNA SALAD: Chunk light tuna mixed with mayo, vegetables and herbs, topped with lettuce, tomato, sweet pickles, onions, sprouts and Swiss cheese.

ROASTED TURKEY: Slow oven roasted turkey breast, sliced thin and topped with mayo, lettuce, tomato, sprouts and provolone cheese.

TURKEY DELIGHT: Slow roasted turkey breast topped with lettuce, tomato, cucumber and our garlic cucumber dill spread.

TURKEY BLT: Slow roasted turkey breast topped with crisp bacon, mayo, lettuce and tomato.

BLT: Loaded with crisp bacon, topped with mayo, lettuce and tomato.

HAM: Virginia baked ham, sliced thin, spread with honey mustard, topped with lettuce, tomato and Swiss cheese. 



SANDWICHES

THE CLUB: Ham, roasted turkey breast, topped with parmesan peppercorn, crisp bacon, lettuce, tomato and American cheese.

SUPER VEGGIE: Our signature avocado spread, lettuce, tomato, cucumber, shredded carrots, alfalfa sprouts, red onion and Swiss cheese.





OPEN FOR OUR 66th SEASON!

Join us at "The Pound"! Originally opened in 1959, this establishment is still locally owned and is known for quality seafood and a robust menu served up with a beautiful view. You'll find everyone from locals cozied up at the bar catching up on the town happenings to tourists enjoying a meal with family and friends.

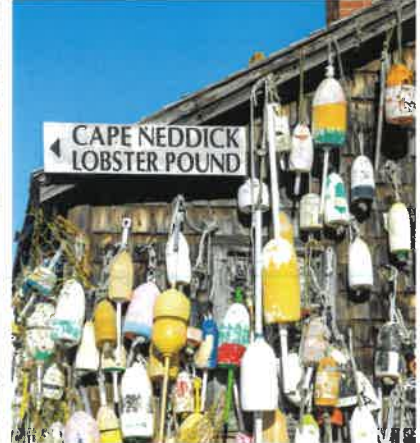
There is something for everyone at the Cape Neddick Lobster Pound!



**A BEAUTIFUL VIEW
OVERLOOKING THE HARBOR -
PLENTY OF PARKING!**



**FRESH, LOCAL SEAFOOD & LOBSTER
DELICIOUS BURGERS, A FULL BAR, A
KIDS MENU AND SO MUCH MORE**



**ONE OF THE MOST
PHOTOGRAPHED SPOTS IN
SOUTHERN MAINE!**

Check out some of our menu items on the reverse side!

**OUTDOOR DINING • FAMILY FRIENDLY • LIVE MUSIC • TAKE OUT
PARKING • FULL BAR • DAILY SPECIALS • EVENTS • HAPPY HOUR**

60 SHORE ROAD, CAPE NEDDICK, ME

(207) 363-5471 www.capeneddicklobsterpound.com



CHECK OUT THIS SAMPLING OF OUR FAVORITE MENU ITEMS!

SCAN THE QR CODE TO SEE OUR FULL, CURRENT MENU AND PRICING ON OUR WEBSITE.



APPETIZERS

FIRECRACKER SHRIMP

Golden battered shrimp tossed in a spicy sweet sauce, served with celery sticks and a choice of blue cheese or ranch dressing

FRIED CALAMARI

Two kinds! Traditional or Harborside

CRAB DIP

A warm dip filled with Jonah crab, served with grilled ciabatta bread

PORTOBELLO MUSHROOM TOAST

Marinated grilled portobello mushrooms, baby spinach & goat cheese on grilled bread with vinaigrette

ARTISAN SOFT PRETZEL

Served warm with honey mustard and a house-made Pepper's Champ Lager cheese sauce for dipping

CRAB CAKES

Two house-made, pan-roasted crab cakes served with cajun remoulade

MUSSELS

Sautéed with onions, garlic, butter, white wine and fire-roasted tomatoes, served with rustic bread

OYSTERS

CHOWDER & STEW

CLAM CHOWDER

Traditional New England chowder

LOBSTER STEW

Made to order and served hot!

SALAD & SANDWICHES

HADDOCK TACO SALAD

Blackened haddock served over mixed greens with pico de gallo, pickled cabbage, avocado purée and shredded cheese served with crisp tortilla wedges

CHEESEBURGER

All-natural, 100% Angus chuck char-grilled burger on a toasted brioche bun with lettuce, cheese, tomato, pickle, and onion

PORTOBELLO BURGER

Grilled, marinated portobello mushroom on a toasted brioche bun with lettuce, tomato, pickle, and onion

TACOS

Your choice of blackened haddock, salmon or shrimp with pickled cabbage, pico de gallo, cheese, lettuce, and avocado purée on flour tortillas. Served with lemon dill aioli

HADDOCK RACHEL

Fried haddock filet with coleslaw, swiss cheese and thousand island dressing on marble rye bread

HARBORSIDE FRIED CHICKEN

Pepper's Champ Lager battered fried chicken, lettuce, pickle, bacon and a spiced, fire-roasted tomato aioli on a brioche bun.

LOBSTER DINNERS

STEAMED LOBSTER DINNER

Various size lobsters, steamed and served with corn on the cob, coleslaw and a dinner roll

LOBSTER SAUTÉE

Fresh knuckle and claw lobster meat sautéed with sherry garlic butter and topped with cracker crumbs. Served with corn, coleslaw and a dinner roll

BAKED STUFFED LOBSTER

1 1/4 pound lobster, stuffed with a scallop and shrimp filling, topped with a buttery, sherry cracker-crumbs topping and baked until golden brown.

LOBSTER ROLLS

5 DIFFERENT LOBSTER ROLLS TO CHOOSE FROM!

All filled with fresh picked Maine lobster on a toasted New England Style roll with chips or fries

FRIED LUNCH & DINNER BASKETS

Lightly battered and fried golden brown - served with french fries and coleslaw

WHOLE BELLY CLAMS - SCALLOPS - SHRIMP - HADDOCK - CHICKEN TENDERS - HARBORSIDE PLATTER

HARBORSIDE SPECIALS

LOBSTER MAC AND CHEESE

A classic comfort food with a Maine twist. Filled with Maine lobster, smoked Gouda, three cheese blend, and topped with panko

MAINE STUFFED HADDOCK

Maine haddock filet filled with shrimp and scallop stuffing, lobster cream sauce and topped with a buttery cracker crumb topping, served with mashed potatoes and asparagus

HARBORSIDE CIOPPINO

Flavorful tomato broth filled with haddock, scallops, shrimp and mussels - a classic fisherman's stew

HARBORSIDE BAKED SCALLOPS

Fresh day boat sea scallops with maple burnt ends and a poblano cream sauce with a buttery cracker crumb topping, served with rice and asparagus

FILET MIGNON*

Hand cut, char-broiled filet mignon with a red wine demi-glace, grilled asparagus and garlic mashed potatoes

LEMON CHICKEN

Sautéed chicken breast in a lemon butter sauce, served with rice and vegetable of the day

BUCATINI FLORENTINE

Sautéed baby spinach, tomatoes and mushrooms in a white wine, garlic and olive oil sauce tossed with bucatini pasta. Served with grilled ciabatta bread.

KIDS & GLUTEN FREE MENUS AVAILABLE!



Chapman Cottage

York Harbor, Maine

Al Fresco Dining on Our Sunset Deck & Fire Table Patio!

Enjoy intimate fireplace dining and a cozy tavern. Join us in the warm months for outside dining on the deck. Creative mixology is our specialty!

370 York Street, Route 1A, York Harbor, Maine – 207-363-5119 – YorkHarborInn.com



Chapman Cottage
 York Harbor, Maine



Starters & Small Plates

CLAM CHOWDER*

Fresh Clams, cream, potatoes, mirepoix, bacon, and served with an herb buttered crostini

CREAMY ROASTED TOMATO GAZPACHO*

Fire-roasted tomatoes, sweet red peppers, garlic & a touch of cream, drizzled with basil oil & topped with croutons

ROSEMARY GARLIC MARINATED LAMB CHOPS*

Grilled & served with a light mint yogurt sauce & a side of corn succotash

THE TAVERN'S OWN HONEY ROASTED NUTS*

Cashews, pecans, and peanuts covered in honey and roasted to perfection

PEACH, GOAT CHEESE AND ARUGULA SALAD*

Drizzled with a blood orange vinaigrette

SUMMER CAPRESE SALAD*

Fresh mozzarella, ripe heirloom tomatoes & basil drizzled with balsamic reduction

MEDITERRANEAN SHRIMP BAKE*

Heirloom tomatoes, red & yellow peppers, garlic, olive oil, basil, and lemon juice. Served with a warm sour dough baguette

ASIAN GLAZED BEEF SKEWERS*

Steak skewered, char-grilled & glazed with sweet teriyaki, finished with toasted sesame seeds

CRAB & PARMESAN DIP*

Lump crab meat, cream cheese, parmesan, garlic, lemon, buttered bread crumbs, topped with scallions and served with a sour dough baguette

SUMMER BRUSCHETTA TRIO

Bruschetta topped with heirloom tomatoes & basil, grilled peaches & goat cheese, roasted red pepper & feta

BURRATA FLATBREAD PIZZA

Pesto, spinach, roasted corn, sweet red onions and roasted grape tomatoes, topped with a drizzle of balsamic glaze

No Substitutions Please.

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

* Items are or may be made gluten free. Be sure to ask your server.

Larger Plates

CHAPMAN'S LOBSTER BRIOCHE

Maine lobster meat, tarragon mayonnaise, iceberg lettuce, served on grilled brioche roll, choice of French fries or Cole slaw

COTTAGE BURGER

All-natural Pineland Farms ground beef, candied bacon, port salute cheese, crispy onions, and barbeque sauce served on grilled brioche roll, choice of French fries or Cole slaw

Vegan black bean burger available

SEARED SALMON, SOBA NOODLES*

Asparagus, spinach, avocado, red & yellow peppers, scallions, ginger, cilantro, honey, tamari, and sesame seeds, served atop a bed of soba noodles, salmon cooked to medium, please request otherwise.

CRISPY FISH TACOS

Lightly battered white fish fried & served in flour tortillas with cabbage slaw, avocado & chipotle cream

TROPICAL CHICKEN CURRY*

Chicken simmered in a coconut milk curry with pineapple & bell peppers, served with jasmine rice

PAN SEARED SCALLOPS*

Corn succotash with cherrywood smoked bacon, parsnips puree & chili honey vinaigrette

FILET MIGNON*

Char-grilled choice 8-ounce filet of beef tenderloin, topped with bordelaise sauce asparagus, and served alongside roasted tri color potatoes

Sweets

HONEY NUT PARFAIT*

Vanilla bean gelato, honey roasted nuts, local honey and topped with homemade whipped cream

PINEAPPLE COCONUT SORBET

A refreshing sorbet made from fresh pineapple and coconut

OREO CHOCOLATE MOUSSE CAKE

Served with a drizzle of raspberry coulis

For the comfort & enjoyment of our Chapman Cottage Inn guests our tavern seats until 9pm & closes at 10pm. Please join us a half mile down the street at our Ship's Cellar Pub at the York Harbor Inn for late night revelry.



LUNCH • DINNER • PUB FARE
WATERFRONT RESTAURANT • BAR • SCREENED PORCH • BAR PATIO

Featuring a diverse menu rich in regional New England seafood specialties and local, organic fare. Sip a cocktail on our patio and revel in the unparalleled water views of a classic boat-filled harbor and secluded rocky coastline. Located just off the beaten path on Harris Island in York Harbor.

Available for Take Out
Food, Cocktails, Beer & Wine
207-363-2722



DOCKSIDE RESTAURANT & BAR
ON YORK HARBOR

207-363-2722 • 22 Harris Island Road, York Harbor, Maine • docksiderestaurant.com 

Open May through October. Seasonally adjusted schedule. Please call for the most up to date information.

— Established and operated by the Lusty family since 1969 —

Established
and operated by
the Lusty family
since 1969



DOCKSIDE RESTAURANT & BAR ON YORK HARBOR



This is a sampling of our menu. Menu changes frequently. Please visit docksides-restaurant.com for all our menu offerings and to make reservations. More vegan and vegetarian meals are on our full menu.

SNACKS

SEAFOOD CHOWDER

Scallops, Haddock, Shrimp & Clams
Cup \$9 Bowl \$11

LOBSTER BISQUE

Chunks of Maine Lobster, Sherry
Cup \$12 Bowl \$15

CALAMARI FRIES

Tempura Battered, Fried, Caper Tartar Sauce \$14

CRISPY POTATOES

Sliced Red Potatoes with Truffled
Cheese Fondue and Chiltepin Pepper \$14

BLUE BREAD

Ciabatta Bread Smothered with a
Creamy Blue Cheese Blend, Lightly Baked
and Topped with Heirloom Tomatoes,
Cracked Pepper and Drizzled with Olive Oil \$12

SALADS & APPETIZERS

LOADED HOUSE SALAD

New England Field Greens, Heirloom Tomato,
Candied Pecans, Dried Cranberries and Pears,
Gruyere Cheese, Champagne Vinaigrette
Petite \$8 Full \$13
Protein Add On's: Chicken \$9 Cod \$15 Shrimp \$12
Lobster *Single* \$MP *Double Portion* \$MP

CAESAR SALAD

Housemade Dressing & Croutons
Petite \$8 Full \$13
Protein Add On's: Chicken \$9 Cod \$15 Shrimp \$12
Lobster Salad *Single* \$MP *Double Portion* \$MP

TUNA POKE

Ahi Tuna, Soy & Sesame Marinated Edamame,
Seaweed Salad, Sushi Rice, Avocado, Nori, Chili \$18

PORTUGUESE OCTOPUS

Herb Braised Octopus, Mango Jalapeno Puree, Cumin
Black Beans, Confit Tomatoes, Chimichurri Sauce \$15

HOT SPINACH, ARTICHOKE AND SEAFOOD DIP

Spinach, Artichoke, Crab, Scallops, Shrimp,
Creamy Garlic Neufchatel, Sour Cream, Parmesan,
Charbroiled Baguettes \$14

SMALL PLATES

DOCKSIDE BURGER **

House Beef Grind, Warm Brioche Bun, LTO,
Fries & Remoulade Sauce \$20
~Choice of Cheddar or American~
Add: Smoked Bacon

LOBSTER STUFFED SHELLS

Large Pasta Shells, Lobster Stuffing,
Four Cheese Blend, Garlic Cream Sauce \$26

P.E.I. MUSSELS **

Chardonnay, Garlic, Butter & Herbs, Grilled Baguette \$19

LOBSTER ROLL

Old Bay, Mayo, Lettuce Chiffonade,
Butter Toasted Roll & Fries \$MP

FISH TACOS (3)

Fried or Pan Seared Haddock, Coleslaw,
Mango Pineapple Salsa, Soft Tortillas, Spicy Aioli
and Cilantro \$21

FISH AND CHIPS

Allagash Beer Battered Fries,
Tartar Sauce, Coleslaw \$26

ENTRÉES

SHRIMP LINGUINI

Garlic, Butter, Roasted Tomato, White Wine,
Fine Herbs \$31

HARRIS ISLAND HADDOCK

Scallop & Shrimp Stuffing, Lobster Cream Sauce,
Roasted Potatoes, Haricot Vert \$31

COD AND TWO POTATO HASH

Roasted Native Filet, Yukon and Sweet Potato Hash,
Lemon Chive Butter Sauce, Vegetable \$27

DOCKSIDE DRUNKEN LOBSTER *

Lobster, Seared Scallops, Whiskey Cream, Haricot Vert
and Roasted Potatoes \$MP

CHICKEN PICCATA

Chicken Scallopini, Garlic, Artichoke Hearts,
Sun Dried Tomatoes, Capers, Wine, Butter,
Mashed Potatoes \$28

ROAST STUFFED DUCK

Crispy Half of Duck, Cranberry Corn Bread Stuffing,
Haricot Vert, Baby Carrots, Orange Sauce \$MP

SQUID INK FRUTTI DI MARE

Squid Ink Pasta with Clams, Shrimp, Scallops,
Squid and PEI Mussels Sauteed in Garlic Butter,
White Wine, Lemon, Garlic Bread \$38

EGGPLANT NAPOLEON

Fried Eggplant Medallions, Sundried Tomatoes,
Spinach, Kalamata Olives, Buffalo Mozzarella,
Garlic Alfredo and Pesto Sauces \$26

GRILLED RIBEYE STEAK *

Haricot Vert, Potato and Horseradish Cream \$51

WHOLE MAINE LOBSTER *

Simply Steamed ~or~ Scallop & Shrimp Stuffing,
Lobster Cream, Corn and Potato \$MP

* Gluten Free ** Gluten Free On Request V - Vegan

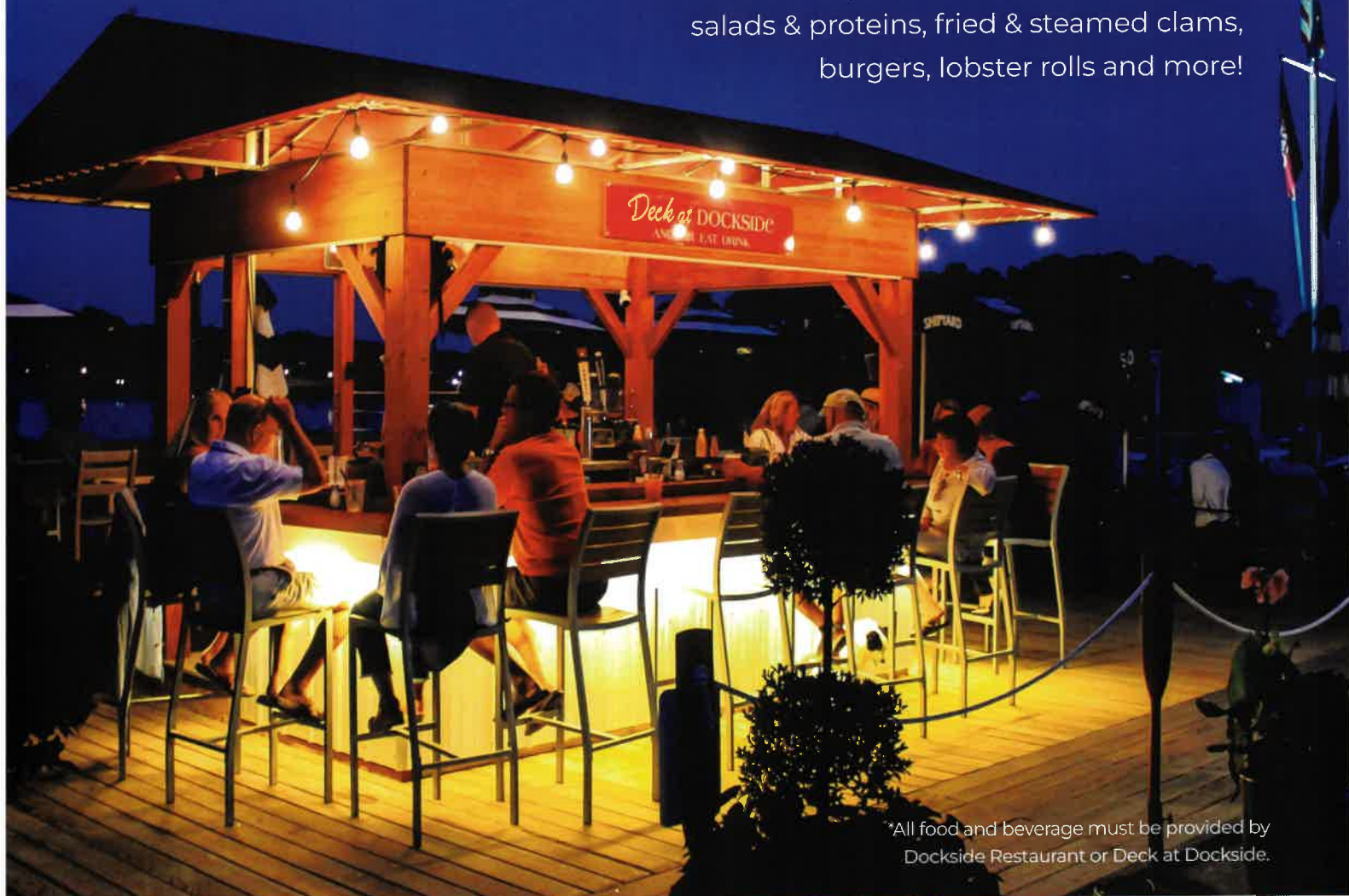
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

207.363.2722 • 22 Harris Island Road, York Harbor, Maine • docksides-restaurant.com



Fresh and creative specials are featured daily.

Enjoy great spirits and great food in a fun and friendly atmosphere. Wharf dining features salads & proteins, fried & steamed clams, burgers, lobster rolls and more!



*All food and beverage must be provided by Dockside Restaurant or Deck at Dockside.



Deck at
DOCKSIDE

LOCATED ON THE WATER AT YORK HARBOR MARINE.
LIVE LIKE A LOCAL.

207.363.8515 • 20 Harris Island Road, York Harbor, Maine • dockside-restaurant.com/deck-at-dockside



Open May through October, seasonally & weather adjusted schedule depending on conditions.
Please call for the most up to date information.

Menu changes
frequently



On the wharf at
York Harbor Marine



Sharables

Deck Fries

REGULAR - 6/8

TRUFFLE - 8/9

CURRY - 9/11

Onion Rings

Chipotle Mayo - 9

Hummus & Whipped Feta

Cucumber Pico & Pita Chips - 13

Crispy Green Beans

Smash Sauce - 11

Shrimp Cocktail

Cocktail Sauce or

Remoulade - 17

Pork Spring Rolls

Pineapple Sweet & Sour - 15

Lettuce Wraps, Cucumber,

Herbs & Nuoc Cham - 17

Chicken Wings

New England Dry Rub - 16

Maple Teriyaki - 16

Spicy Buffalo w/Blue Cheese Dip - 16

Fresh Catch

Lobster Roll

Dressed with Old Bay Mayo
& Sea Salt on A Butter Toasted
Bun with Lettuce, Chips &
Pickle Spear - MP

Fryers

Whole Belly Clams With Fries,
Slaw & Tartar Sauce - MP

Steamers

Drawn Butter & Lemon - MP

Fried Native Haddock

Served with Chips & Pickle Spear

York Harbor Fish Sandwich

LTO, Remoulade, Toasted Brioche - 17

Big Bomb Burrito

Black Beans, Corn, Tomato, Avocado,
Shredded Cabbage, Chipotle-Lime
Crema - 17

Deck Smash Burgers

All Burgers are 6 Oz Patties & Served on Toasted Brioche Buns with Chips & Pickles

SUBSTITUTE: Fries - 3 Onion Rings - 4

Classic Smash

White American Cheese, LTO,
Pickles, Special Smash Sauce - 16

Johnny's Supreme Smash

Cheddar Cheese, Bacon,
Onion Rings, Chipotle Mayo - 18

BYO Burger - 12

Cheeseburger - 13

CHEESES:

White American or Cheddar

ADD: Lettuce, Tomato, Onion,

Pickles, Avocado, Bacon, Fried Egg

For Non Burger Lovers

Bragdon Island Chicken Sandwich

Maple Teriyaki Chicken Thigh,
LTO, Spicy Mayo, Cucumber,
Toasted Brioche Bun - 16

Salads & Bowls

PROTEIN ADD ONS: Marinated Chicken Thigh - 6 Shrimp - 10 Tuna - 12 Bacon - 3 Fried Egg - 2

Classic Caesar Salad

House Made Dressing &
Parmesan Croutons - 13

Harbor Greek Salad

Mixed Greens, Quinoa, Blueberries,
Cucumber, Red Onion, Feta, Mint,
Cranberry-Balsamic Dressing - 15

Ahi Poke Bowl

Rice OR Quinoa

Marinated Tuna, Avocado,
Edamame, Shredded Cabbage,
Cucumber, Sesame~Ginger
Tamari & Furikake - 18

ADD: Spicy Mayo - 1

Chicken & Rice Vermicelli Noodle Bowl

Shredded Greens, Tomato,
Cucumber, Carrot, Scallion
& Herbs, Toasted Peanuts,
Nuoc Cham - 19

ADD: Crispy Pork Roll - 3

Sweets

Lemon-Blueberry Tiramisu - 6

Chocolate Peanut Butter Bar - 6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Starters

ROASTED ARTICHOKE HEARTS
marinated artichokes / Vermont cheddar cheese / sour cream 15

RHODE ISLAND STYLE CALAMARI
pickled peppers / marinara 16

CHIMICHURRI STEAK TIPS
four ounces / tenderloin tips / chimichurri / fried onions 20

BACON WRAPPED SWEET & SNAPPY LOBSTER TAIL
Maine lobster tail / jalapeno / applewood bacon / mango 24

PAN SEARED SCALLOPS
bacon maple cream sauce / greens / mild red pepper threads 22

CLASSIC SHRIMP COCKTAIL
four jumbo shrimp / cocktail sauce 18.5

BBQ PORK BELLY
polenta / grilled pineapple / jalapenos / zesty house BBQ / scallions 17

BUFFALO CHICKEN TENDERS
boneless house made tenders / buffalo sauce / bleu cheese / celery 14.5

FRESH ATLANTIC OYSTERS
fresh shucked oysters / cocktail sauce / lemon - 3.5 each / 32 a dozen /

Maine Mussels

PROVENCAL
shallots / French wine / herbs / butter 12

PORTUGUESA
sauté sausage / pepperoni / garlic / pickled peppers / onion / wine / butter 12

HOUSE STYLE
onion / white wine / bacon / bleu cheese / cream 12

SEAFOOD TOWER

Four Chilled Jumbo Shrimp, Four Top Neck Clams,
Four Shucked Oysters, Maine Lobster, Claws, Tail and Body
Chilled and Served with Cocktail & mignonette 65

MEDITERRANEAN PASTA

Local farm raised spicy lamb sausage / onions / mushrooms / tomato / garlic / goat cheese / linguini fini 35

Poultry

CHICKEN MARSALA

chicken cutlet dusted in flour & sauteed in Marsala wine / mushrooms / over pasta 33

CHICKEN PICCATA

breaded chicken cutlet / capers / lemon beurre blanc / maple glazed carrots / mashed potato 33

CHICKEN FRANCAISE

chicken cutlet dipped in egg & pan fried / lemon beurre blanc / maple glazed carrots / mashed potato 33

CHICKEN PENNE ALFREDO

grilled chicken breast / green peas / onions / mushrooms / tomatoes / penne pasta 33

Soups

MAINE LOBSTER BISQUE
Sherry / Cream / Fresh Lobster 16

SEAFOOD CHOWDER

Haddock / Shrimp / Scallops / Cream / Potato / Onion / Celery 14

VEGAN OAT MILK CORN CHOWDER

Maine corn / onion / potato / oat milk / herbs 14

Salads

CLASSIC CAESAR

romaine / Caesar dressing / white anchovy / parmesan cheese 14.5

HORIATIKI GREEK VILLAGE

Three Charm Farm Feta from Alfred, Maine / tomato / wedge / Kalamata olive / cucumber / red onion / green & red pepper 15

ICEBERG WEDGE

iceberg / pickled onion / Nueske bacon / bleu cheese wedge / bleu cheese dressing 15

JONATHAN'S GARDEN

greens / cucumber / red onion / carrot / radish / tomato / house Italian vinaigrette 13

DEMI SALADS

Garden or Caesar or Iceberg 9

Upscale New England Cuisine since 1976

Surf & Turf

CARAMELIZED SALMON FILET

marinated in triple sec, orange juice, sugar & dill / lemon beurre blanc / balsamic essence / toasted almonds / vegetables / mashed potato 44

SEAFOOD STUFFED HADDOCK

scallop & shrimp stuffing / garlic / white wine / lemon beurre blanc / green beans with brown butter / mashed potato 43

GULF OF MAINE BAKED SCALLOPS

large diver scallops / buttered cracker crumb / herbs / white wine / julienne vegetables / mashed potato 46

GRILLED MAINE LOBSTER

One and a quarter pound Maine / lobster grilled / Linguini / garlic butter 46

SEAFARER'S CACHE

scallops / salmon / haddock / shrimp / garlic / chopped tomatoes / crisp / California wine / bread crumbs / julienne vegetables & mashed potato 41

MAINE SEAFOOD PASTA

little neck clams / shrimp / half a Maine Lobster / white wine / garlic / butter / herbs / tomato / linguini fini / romano cheese 52

GRILLED NY SIRLOIN

14 oz. center cut / asparagus / mashed potato 51

GRILLED FILET MIGNON

8 oz. Black Angus Beef* / asparagus / mashed potato 57

BRAISED SHORT RIB

slowly braised / red wine / demi-glaze / julienne vegetables / mashed potato 45

GRILLED RIB EYE

12 oz. Black Angus Beef* / asparagus / mashed potato 48



Buck a Shuck Oysters from 4 to 6pm*

Pork

ITALIAN PASTA

sweet Italian sausage / pepperoni / onions / mushrooms / garlic / tomatoes / linguini fini 35

JAEGER SCHNITZEL

classic Austrian style breaded pork tenderloin / lemon & mushroom demi-glaze / harvard beets / mashed potato 34

Chef's Table

ELDERBERRY MARTINI

Jonathan's Signature Cocktail:
Made with a velvety smooth Maine Vodka
& organic elderberry nectar. 18.5

BAKED FRENCH ONION SOUP

beef broth / caramelized onions / Swiss cheese / crouton 14

TOMATO BURRATA SALAD

heirloom / fresh burrata / basil / house balsamic 12

POACHED MAINE LOBSTER

Seven Ounces / Maine Lobster / poached in butter 62

MAINE BOURBON STEAK TIPS

Filet Mignon Tips / Maine Bourbon / asparagus / mashed potato 45

LEMON PUDDING CAKE

berry compote 9



Jonathan's Ogunquit
92 Bourne Ln.
Ogunquit, ME 03907
(207) 646-4777
jonathansogunquit.com

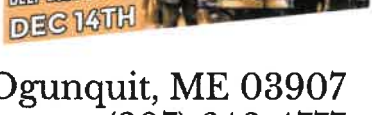
SCAN ME

*Buck a Shuck promotion only valid on our lounge
*Sample Menu, Price & Menu Items are subject to changes

Experience unforgettable performances
in an intimate setting



CONCERTS & COMEDY SHOWS



SCAN & PURCHASE

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EVERYTHING LOBSTER



HAPPY HOUR 3-5PM



Lobster Cove offers a Maine dining experience overlooking the Atlantic Ocean. Relax and enjoy the ocean breeze on our decks or dine inside.

OPEN DAILY FOR LUNCH & DINNER.



756 York St • York, ME • 207-351-1100



@LobsterCove

lobstercoverestaurant.com

Lobster Cove Lunch & Dinner Menu

Starters

Fresh Maine Crab Cakes 18
Maine Clam Strips 14
Native Steamed Mussels 16
Bacon Wrapped Scallops 18
Fried Calamari 16
New England Steamed Clams
Mkt Price
Buffalo Chicken Tenders 15
Potato Skins 13
Sweet Potato French Fries 11
Fried Mushrooms 15
Onion Rings 12
Chicken Tenders 14

Soup, Salad & Chowder

Salad Add Ons: Fresh Lobster Meat
mkt • Broiled Shrimp & Scallops
19 • Chicken 8 • Salmon 12
New England Clam Chowder
Bowl 14 • Cup 8
Onion Soup Au Gratin 13
Garden Salad 14
Caesar Salad 14
Classic Wedge Salad 16

Burgers & Sandwiches

Whole Fried Clam Roll 22
Fried Scallop Roll 21
Black Bean Burger 14
Fresh Haddock Sandwich 16
Cheese Burger 14
Substitute Beyond Burger + 2
Grilled Chicken Sandwich 16
BLT 14

Children's Menu

served with french fries
Haddock Nuggets
Grilled Cheese
Chicken Tenders
Kraft Mac & Cheese
Hot Dog



Everything Lobster—mkt price

Our lobsters are delivered fresh daily from local purveyors.
Served with choice of potato & our vegetable of the day.

1 ¼ lb. Steamed Maine Lobster

Brought in daily from local waters, steamed to perfection

Shore Dinner

1 ¼ lb. lobster with steamed clams & a cup of our New England clam chowder

Lobster Mac & Cheese

Fresh picked Maine lobster meat in a cheesy cream sauce tossed cavatappi pasta, served with garlic bread

Lobster Pie

Fresh picked lobster meat topped with lobster bisque, baked with a buttered crumb topping

Twin 1 ¼ lb. Maine Lobster

A great choice from the local waters, these succulent lobsters are brought in daily & steamed to perfection

Lobster Roll

Always freshly picked lobster meat mixed with a touch of mayonnaise, served on a grilled roll

House Entrees

Beef Tenderloin Medallions

Tender marinated beef medallions served with mashed potato & asparagus 26

Chicken Pesto Pasta

Grilled chicken breast over cavatappi pasta tossed in pesto, sprinkled with parmesan cheese 24

Cheesy Cavatappi Pasta

Topped with buttered ritz cracker crumbs, served with garlic bread 19

Chicken Tender Dinner

Golden tenders, served with french fries & cole slaw 19

Menu, hours, and prices subject to change.

Seafood

Our fish is delivered daily by local purveyors to ensure freshness. Availability is subject to weather & seasonal conditions.

Broiled Sea Scallop

Fresh, sweet sea scallops broiled in white wine & butter, with a light crumb topping 29

Broiled Atlantic Haddock

The mild flavor of fresh Atlantic haddock broiled with a light buttered crumb topping 25

Broiled Seafood Casserole

A tasty combination of Maine lobster meat, haddock, scallops & shrimp, broiled in lobster bisque with a light crumb topping 37

Clam Strips

Lightly breaded sweet clam strips, fried to perfection 25

Whole Fried Clams

Whole bellied clams with a light breading & deep fried to a crispy golden brown 30

Fried Sea Scallops

Sweet, delicate sea scallops breaded & deep fried 29

Fried Haddock

A mild, firm white fish coated in a light breading & fried to a golden perfection 25

Baby Gulf Shrimp

Succulent breaded shrimp, deep fried until crispy & delicious 24

Fried Calamari

Tender & crispy breaded calamari, served with our house marinara sauce 26

Captain's Platter

Can't decide? Get them all! A tasty combination of whole belly clams, fried haddock, fried scallops & shrimp 37

lobstercoverrestaurant.com | 207-351-1100

LOBSTER IN **THE ROUGH**

1000 US ROUTE ONE YORK, MAINE



LIVE MUSIC & ENTERTAINMENT

COUNTRY NIGHT THURSDAYS, SOLOISTS SATURDAY & SUNDAY DAY
AND BANDS FRIDAY-SUNDAY NIGHTS! TUESDAY NIGHT TRIVIA,
WEDNESDAY JEEP AND CRUISE NIGHT AS WELL AS AXE THROWING.

LOBSTER & MENU

HAPPY HOUR M-F 12-5 \$2.00 OFF BAR AND MOST KITCHEN
ITEMS. LOCALLY CAUGHT, ALWAYS FRESH. WE ALSO FEATURE
FULL MENU INCLUDING BURGERS, BBQ, SALADS, SANDWICHES
AND MORE!



FIRE PITS

SIT BACK, RELAX AND ENJOY YOUR FOOD WHILE LISTENING
TO THE LIVE MUSIC AND THE SMELL OF THE WOOD-FIRED
FIRE PITS.

HORSESHOES, BOCCE, CORNHOLE, TRIVIA, JEEP NIGHT, CRUISE NIGHT AND MORE...
EMBRACE ALL THAT MAINE IS AT THE ROUGH!

FOR MENUS AND MORE, VISIT:

T H E R O U G H Y O R K M A I N E . C O M

LOBSTER IN **THE ROUGH**

1000 US Route 1 York, ME 03909

STARTERS

Onion Rings

Mozzarella Sticks

French Fries

Chicken Tenders

BBQ Sauce, Honey Mustard, Sweet and Sour

Chicken Wings

Buffalo, Sweet Chilli, BBQ or Plain

Popcorn Shrimp

Haddock Nuggets & Fries

Clam Chowda

Steamers

Mussels

SEAFOOD & DINNERS

Twin Lobsters

Corn & Coleslaw

Lobster Dinner 1½ lb

Corn & Coleslaw

Fish & Chips

Fries & Coleslaw

Whole Belly Clams

Fries & Coleslaw

Scallop Dinner

Fries & Coleslaw

Barbeque Platter

1/2 Chicken, 1/2 Rack of Ribs, Pulled Pork,

Corn Bread, & Cole Slaw

Half Chicken Dinner

Corn Bread & Cole Slaw

Steak Tip Dinner

Garden Salad & French Fries

GREENS

Caesar Salad

Garden Salad

Salad add-ons

Chicken

Shrimp

Scallops

Lobster

SANDWICHES & WRAPS

All Sandwiches Come with Homemade Chips and a Pickle

Substitute Chips for French Fries

Angus Burger

Lettuce, Tomato & Onion

Veggie Burger

Lettuce, Tomato & Onion

Fried Haddock Sandwich

Lettuce & Tomato

Grilled Chicken Sandwich

Lettuce & Tomato

BLT

Grilled Cheese

Hot Dog

Chicken Caesar Wrap

Buffalo Chicken Wrap

Chicken, Bacon & Ranch Wrap

Lobster Roll

Clam Strip Roll

Whole Belly Clam Roll

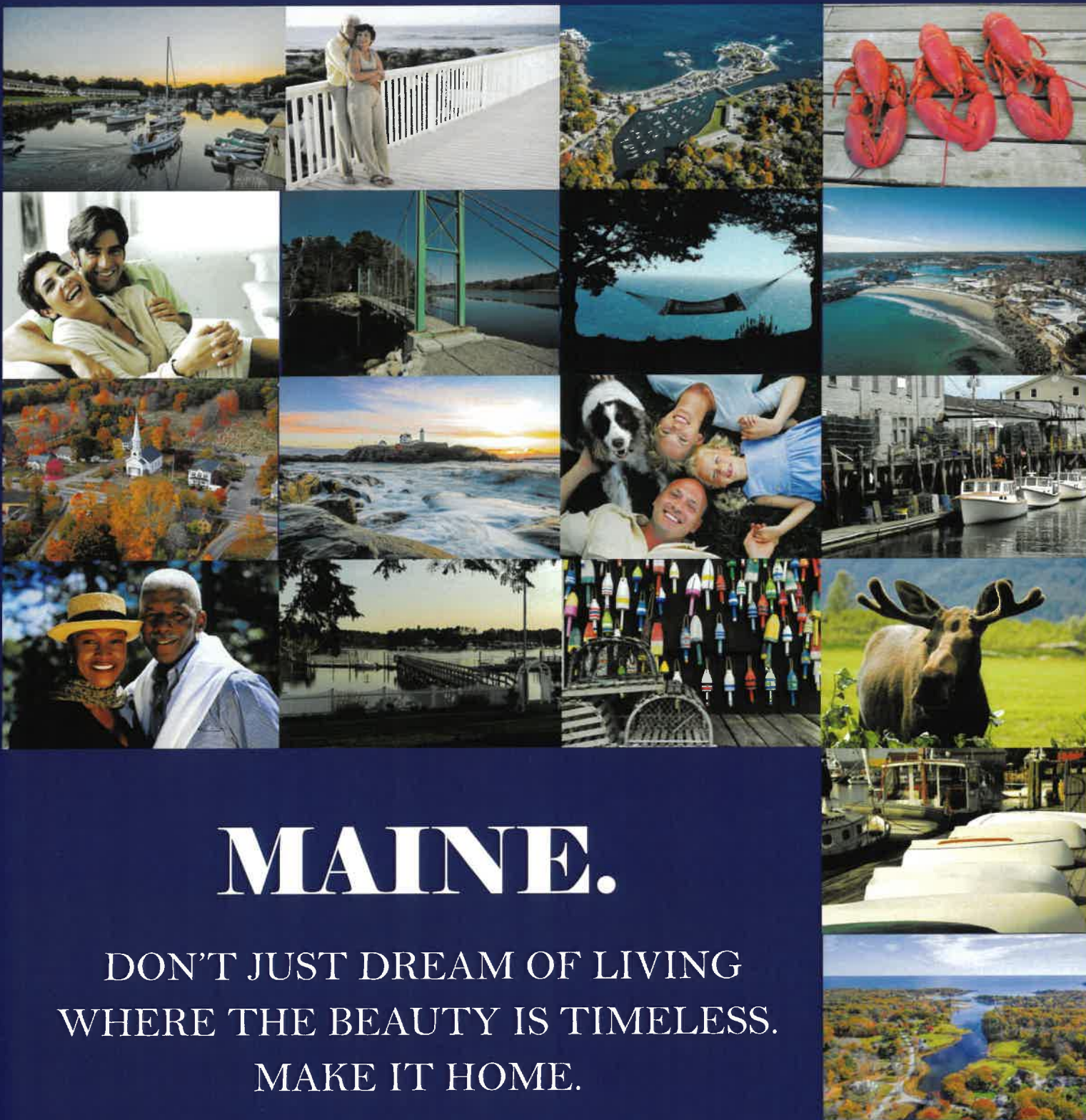
Scallop Roll

Fish Tacos

Sandwich add-ons

Bacon, Cheese (Swiss, American or Cheddar)

Our lunch menu has changed. Please visit online or call. We also have online ordering.
Does Not Include 8% Maine State Meal Tax - Prices are Subject to Change Without Notice



MAINE.

DON'T JUST DREAM OF LIVING
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YOUR MAINE GOALS. WHAT EVER THEY MAY BE.

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7 DAYS A WEEK
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 OFF-SEASON HOURS

APPETIZERS

MAINE STEAMER CLAMS *Sweet and tender soft-shell longneck clams. Served with our house clam broth and drawn butter. Available in full or half orders. PRICED DAILY AVAILABLE IN FULL (2 LBS.) OR HALF ORDERS.*

MUSSELS *Fresh fennel, tomatoes, herbs, white wine, capers. 16*

SHRIMP COCKTAIL *Jumbo shrimp with a tangy cocktail sauce. 14*

SEA SCALLOPS WRAPPED IN BACON *With dill mustard and maple syrup. 17*

CHICKEN WINGS *Traditional, Spicy, or BBQ. 15*

BAKED STUFFED MUSHROOMS *Breadcrumbs, onion, bacon, and garlic. 11*

HOT ARTICHOKE DIP *Baked until golden brown. Served with toasted pita triangles. 15*

BAKED BRIE *Brown sugar, walnuts, toast points. 13*

ESCARGOT *Butter, white wine, garlic. 13*

POTATO SKINS *Topped with melted cheese, bacon and scallions. Served with sour cream 10*

NACHOS *Topped with scallions and black olives. Served with salsa, sour cream and guacamole. 13*

BRUSCHETTA *Toasted baguette topped with diced tomatoes, garlic, herbs and shredded parmesan cheese. 14*

SANDWICHES

Served with coleslaw, pickle spear, and chips

Add Cheese 1 Add Bacon 1.50

LOBSTER ROLL *Fresh Maine lobster salad on a grilled and buttered hot dog roll. MKT*

CAESAR WRAP 7
With Grilled Chicken 14 With steak tips. 17

CHEESEBURGER 15 HAMBURGER 14

GRILLED CHICKEN SANDWICH *Plain, Cajun, Teriyaki, or BBQ. 13*

BACON, LETTUCE & TOMATO 9



SALADS

Add-on: Grilled Chicken or Shrimp 7 Add Steak Tips 10

GARDEN SALAD 10

SPINACH SALAD *Toasted almonds, bacon, apple, red onion, hard boiled egg. Served with our house red wine vinaigrette. 14*

CAESAR SALAD *Garden fresh romaine with our homemade Caesar dressing (Anchovies available). 12*

SOUPS

LOBSTER STEW *Cup MKT Bowl MKT*

LOBSTER BISQUE *Cup 8 Bowl 13*

NEW ENGLAND CLAM CHOWDER
Cup 8 Bowl 13

BAKED FRENCH ONION SOUP
Cup 7 Bowl 11

CHILDREN'S MENU

KRAFT MAC & CHEESE 6

SPAGHETTI 7

SPAGHETTI & MEATBALL 10

CHEESE RAVIOLI 7

CHICKEN TENDERS 9

GRILLED CHEESE 6

KID BURGER 7

with cheese 8

GRILLED HOT DOG 7

LOBSTER AND SEAFOOD

Served with your choice of 2: Rice pilaf, baked potato, mashed potatoes, baked beans, coleslaw, or daily vegetable.

HOT BOILED MAINE LOBSTER NAMED PHANTOM GOURMET'S "BEST BOILED LOBSTER" IN NEW ENGLAND Our world famous Maine lobster; boiled to perfection in Gulf of Maine seawater.

Sold by the pound, priced to the ounce.

Sizes: 1 1/4 - Maine gauge **MKT PRICE**

LOBSTER PIE Baked in a ramekin, Maine lobster meat, drawn butter, sherry, and Ritz cracker. **MKT**

LOBSTER TAIL DINNER

2 Boiled **MKT**

SURF & TURF Charbroiled 8 oz. sirloin or marinated steak tips. 2 Boiled Tails **MKT** Baked Scallops **42**

Stuffed Shrimp **40**

LOBSTER STEW DINNER Sautéed to order with butter, lobster broth, and Maine lobster meat. **MKT**

BAKED STUFFED SHRIMP Butterflied shrimp with our hearty Ritz seafood stuffing. **30**

SEAFOOD STUFFED SOLE Scallops, shrimp, spinach, and breadcrumbs with lobster sauce. **28**

BAKED SCALLOPS Sea scallops tossed lightly in seasoned breading. **32**

BAKED HADDOCK Fresh Atlantic haddock filet with breadcrumbs, butter, white wine, and lemon. **25**

GRILLED ATLANTIC SWORDFISH Lemon-dill butter or Cajun with curried melon salsa. **34**



MEAT AND POULTRY

Served with your choice of 2: Rice pilaf, baked potato, mashed potatoes, baked beans, coleslaw, or daily vegetable.

FLAME GRILLED SIRLOIN

12 oz Certified Angus beef strip sirloin. **38**

FLAME GRILLED TENDERLOIN

8 oz Certified Angus beef tenderloin filet. **48**

MARINATED STEAK TIPS Top sirloin tips in our delicious OLP house marinade. **30**

GRILLED CHICKEN BREAST Your choice of Traditional, BBQ, or Teriyaki. **20**

HOMEMADE MEATLOAF Hazel's recipe. A throwback to the early days of OLP. **20**

BABY BACK RIBS Served BBQ style or with our sweet and tangy OLP house sauce. **28**

PASTA Served with a garden salad

LOBSTER ALFREDO Maine lobster meat sautéed in a rich parmesan cream sauce. Served over penne. **MKT**

SEAFOOD SCAMPI Shrimp, sea scallop, and Maine lobster meat sautéed with olive oil, white wine, and scampi butter. Served over linguini or penne. **40**

SHRIMP SCAMPI Fresh shrimp sautéed in white wine, olive oil, and scampi butter. Served over linguini or penne. **28**

VEGETABLE PRIMAVERA Mixed vegetables, olive oil, garlic, basil, crushed red pepper. Served over penne. **21**

SPAGHETTI Our family recipe. **15**

SPAGHETTI AND MEATBALLS **21**

BEVERAGE

Pepsi, Diet Pepsi, Root Beer, Sierra Mist, Orange, Ginger Ale, Pink Lemonade, Iced Coffee, Iced Tea, Juices (Apple, Cranberry, Tomato and Orange), Milk, Chocolate Milk and Skim Milk. **2.95**

Coffee and Tea **2.00** Poland Spring Water (Carbonated or Still) **2.95**

FULL BAR AND LOUNGE - BEER, WINE, SPIRITS

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Join us in the dining room, one of our multiple bars or game room



Moderately priced, we serve up a great value for the entire family. Salads, hand-crafted burgers, wood-fired pizzas, creative sandwiches, seafood entrees and weekly, locally sourced specials.

Come enjoy our nightly live entertainment!

Open Daily Noon until Midnight

Happy Hour 3:00 pm to 5:00 pm



SNACKS & STARTERS

Clam Chowder ... <i>New England clam chowder, oyster crackers</i>	cup 6.5 / bowl 10
Chicken Fingers ... <i>5 chicken fingers, fries</i>	12
Hummus Plate ... <i>lemon, garlic chickpea dip, olive oil, sumac, fresh vegetables, toasted pita</i>	11
– add falafel +\$4	
Maine Blueberry Sticky Ribs ...	St.
<i>Louis ribs, wild Maine blueberry sauce, sesame, scallion</i>	13

GREENS & MORE

Caesar ... <i>classic caesar dressing, romaine, croutons, parmesan</i>	12.5
Slab ... <i>iceberg lettuce, blue cheese crumbles, tomatoes, bacon, house blue cheese dressing</i>	14

HAND CRAFTED BURGERS

Classic Burger ... <i>with lettuce, tomato & onion</i>	14.5
– add cheese \$1.5, guac \$3, bacon \$3	
Mushroom Bleu Burger ... <i>swiss, sautéed mushrooms, bleu cheese crumbles</i>	15.5

WOOD FIRED PIZZAS

Margherita ... <i>fresh mozzarella, fire roasted tomato sauce, basil</i>	15
Pepperoni Pizza ... <i>our cheese pizza with pepperoni</i>	16
Mushroom & Truffle ... <i>mozzarella, ricotta, mixed mushrooms, garlic, truffle oil, parsley</i>	19

SANDWICHES

Blackened Ahi Tuna Sandwich ... <i>seared (rare) tuna, grilled pineapple, guac, garlic aioli, toasted bun</i>	18
Buffalo Chicken Sandwich ... <i>fried buffalo chicken, blue cheese dressing, lettuce</i>	15
BLT ... <i>bacon, lettuce, tomato, grilled sourdough</i>	14
– add chicken \$7, avocado \$3, lobster salad MKT	

MAINS

Fish and Chips ... <i>beer battered Atlantic Haddock, house tartar with fries</i>	26
Drunken Noodles ... <i>wide rice noodles stir fried with garlic, ginger, onions, chilis, basil, and veggies, spicy Thai sauce, topped with scallions & crispy garlic</i>	28
– add tofu \$7, chicken \$8, steak \$10	
Steak Frites ... <i>12 oz strip steak, fries, butter garlic vegetables, house steak sauce</i>	32

Nachos ... <i>lettuce, cheese, pico, sour cream</i>	11 / 17
– add guac \$3, chicken \$4, bacon \$3, black beans \$2, loaded \$8	
Mozzarella Sticks ... <i>w/ roasted tomato marinara</i>	9.5
Chicken Wings ... <i>your choice: buckalo, buffalo, cajun, sweet chili, or honey mustard</i>	15
Moules Frites ... <i>local Maine Mussels, white wine, garlic, shallots, lemon & butter served with crispy French fries</i>	MP

Simple House ... <i>mixed greens, cucumber, red onion, cherry tomato, white balsamic vinaigrette</i>	12.5
Lobster Cobb ... <i>fresh Maine lobster, romaine, sliced egg, red onion, tomatoes, bacon, avocado, blue cheese, buttermilk ranch dressing</i>	\$mkt

Buck Burger ... <i>double patty, bacon, american, cheddar, roasted chili, caramelized onion, Buck Sauce</i>	18.5
Falafel Burger ... <i>homemade falafel patty, tzatziki, lettuce, tomato, onion</i>	14
– add feta \$1.5, add avocado \$3	

Chicken Bacon Ranch ... <i>roasted chicken, bacon, house ranch sauce, mozzarella, scallions</i>	17.5
Buffalo Chicken Pizza ... <i>buff sauce, mozzarella, crispy chicken, blue cheese crumbles, ranch</i>	18
Jalapeno Sausage ... <i>mozzarella, house tomato sauce, medium Italian sausage, pickled jalapeños, red onion</i>	17

Lobster Roll ... <i>served with chilled lobster salad or warmed in drawn butter, buttered & grilled roll</i>	mkt
Fried Haddock Sandwich ... <i>Atlantic haddock, lettuce, tomato, tartar sauce</i>	17
Grilled Chicken Sandwich ... <i>with lettuce, tomato, onion, spicy pickle ranch</i>	14
– add cheese \$1.5, add avo \$3, add bacon \$3	

Mac 'n Cheese ... <i>cavatappi pasta, cheddar & monterey jack cheese, toasted crumbs</i>	19
– add bacon \$4, add chicken \$7, buffalo chicken \$8, lobster MKT	
Atlantic Salmon ... <i>pan roasted salmon glazed with white miso and soy, over ginger fried rice, and veggies</i>	29
Chicken Paillard ... <i>chicken breast pounded and pan fried, served w. roasted red potatoes, garlic green beans, and a whole grain mustard pan sauce</i>	22

conduming raw of undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness



STAGE NECK INN

(207) 363-9100

8 Stage Neck Rd.
York Harbor, ME 03911

www.stageneckinn.com

BREAKFAST, LUNCH & DINNER DAILY

SPACIOUS BAR  OUTDOOR SEATING  CLEAN VIEW DINING  TAKE-OUT



Shearwater is a sophisticated ocean-view restaurant offering eclectic New American cuisine with a seafood focus. We pride ourselves on our delicious & varied food & drinks menus.

Reservations accepted for breakfast and lunch.
Dinner reservations accepted for Stage Neck Inn guests and large parties only.

Walk-in seating is on a first come, first serve basis.

DAILY LUNCH SPECIAL 12 PM TO 2 PM

Sandwich Special,
Soup du Jour Cup &
Demi Garden Salad

\$ 22

WEEKLY SPECIALS 5PM TO 9PM UNLESS OTHERWISE STATED

50% off Raw Bar Items
and Featured
Cocktail Specials

MON

**MARTINIS,
MANHATTANS
& MARISCOS**

**TACO
TUESDAY**

TUE

Taco &
Tequila Specials!

Wing & Wine
Pairings, Tastings
& Specials

WED

**WINGS, WINE
& WEDNESDAY**

**\$10 RAMEN
BOWLS**

THU

Make-Your-Own Ramen
Bowls - variety of broths &
vegetables.

Sambuca,
Espresso Martinis
& Three Espresso Beans

FRI

is for
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& HAPPINESS**

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DATE NIGHT**

SAT

Bottle of Champagne
& Three Course
Dinner for Two

Brunch Specials 11:30am to 2pm

*4pm to 8pm
50% industry discount

SUN

**BRUNCH &
RESTAURANT
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*Must mention this promotion & show proof of employment at a restaurant to receive this discount.
All specials are available while they last and are subject to change at any time and for any reason.
All checks are subject to a 20% service charge for the value before promotional discounts are applied.

SHEARWATER RESTAURANT

SNACKS & SHARE PLATES

Toasted Focaccia | 8

cold-pressed olive oil, aged balsamic, flaky salt, sichuan peppercorn, roasted garlic

Gordal Olives | 11

herb marinade, preserved lemon, chive dust

Feta Bites | 15

house marinara, parmesan, herbs

Sweet Heat Wings | 17

celery & carrots, lemon dill ranch

Short Rib Egg Rolls | 15

sweet soy, horseradish crema

Hummus Plate | 16

marinated olives, green beans, broccolini, peppers, carrot, cherry tomato, roasted garlic, cardamom, garlic oil

Miso Scalloped Mushrooms | 13

king oyster mushrooms, fried leeks, herb crumb, miso peppercorn cream

Lobster Rangoons | 17

roasted corn, shallot, micro salad, sweet & spicy chili aioli

SNI Mussels | 21

bacon, shallot, garlic, scallion, cream, toasted bread

SOUPS

Seafood Chowder | 14

clams, shrimp, whitefish, bacon, potatoes, cream

French Onion | 15

beef broth, chicken jus, crostini, cheese, herbs

Soup du Jour | 13

chef's whim

'MAINES'

Hong Kong Style Scallops | 39

lo mein noodles, carrot, snap pea, red pepper, fried ginger, sesame soy glaze, spicy chili crisp

Boon Island Stew | 35

haddock, salmon, mussels, shrimp, scallop, potato, saffron lobster broth, grilled bread

Horseradish Panko Haddock | 31

potato puree, asparagus, white wine herb sauce, fried leeks & capers

Pan-Roasted Honey Lemongrass Salmon | 33

yellow pepper puree, new potato, haricot vert, herbs

Twin Tails | MKT

potato puree, asparagus, drawn butter

Petit Filet Mignon | 47

miso duxelles puree, oven roasted shallot, potato puree, broccolini, port wine demi-glaze

Statler Chicken | 28

mediterranean cream sauce, sun-dried tomato, artichoke, carolina gold rice, fennel oil

Mediterranean Penne | 26

mediterranean cream sauce, asparagus, haricot vert, broccolini, shaved parmesan

SNI RAW BAR

Shrimp Cocktail | 17

house cocktail sauce

Oysters on the 1/2 Shell half dozen 22 | dozen 40

house cocktail sauce, mignonette, hot sauce

SNI Raw Bar Platter | 55

five shrimp cocktail, one dozen oysters, house cocktail sauce, mignonette, hot sauce

Double Platter | 99

ten shrimp cocktail, two dozen oysters, house cocktail sauce, mignonette, hot sauce

Ahi Poke Bowl | 25

steamed jasmine rice, cucumber, avocado puree, wakame salad, edamame, shredded carrot, radish, ponzu, toasted sesame

SALADS

Sour Cherry & Mozz | 15

spinach & arugula blend, cilingenes, cherries, almonds, pancetta wheel, sherry almond tarragon vinaigrette

Little Gem Caesar | 15

parmesan cheese, croutons, caesar dressing

Seaside Garden | 14

baby head lettuce, carrot, scallions, tomato, cucumber, french radish, sweet dill & chive dressing

PROTEIN ADD-ONS

Grilled Chicken..... | 9

Grilled Steak Tips..... | 15

Grilled Shrimp..... | 13

Pan-Seared Salmon..... | 15

Pan-Seared Scallops... | 21

Lobster Meat..... | MKT

Tofu..... | 10

FLATBREADS

Three Cheese | 16

marinara, cheese blend, fresh mozzarella

Bacon & Italian Sausage | 18

marinara, cheese blend, ricotta, arugula, hot honey

Spicy Chicken Cashew | 18

thai cashew sauce, jalapenos, chicken, shallots, chili crisp, micro greens

SANDWICHES & SUCH

Fish & Chips | 24

french fries, tartar sauce

add a brioche bun, lettuce & tomato +3

Lobster Roll | MKT

brioche roll, lemon old bay aioli, romaine, french fries

Gallows Burger | 22

brioche bun, cheddar, bacon, lettuce, tomato, onion, french fries

For room service, take out, or parties of 7 or more, a 20% service charge may be automatically added.

Please inform your server of any allergies or dietary needs prior to ordering. While we use our utmost vigilance while accommodating these requests- all of our products are prepared in an environment where items containing gluten, dairy, shellfish, peanuts and other known allergens are also being prepared.

Consumption of raw or under cooked foods may increase the risk of foodborne illness.



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Sun & Surf Restaurant

on the beach

APPETIZERS & SALADS

Clam Chowder

Seafood Chowder

Bacon Wrapped Scallops

Fresh scallops, smoked bacon, maple-shallot glaze

Cheesy Garlic Bread

Baguette, mozzarella, parmesan, marinara sauce

Artichoke Dip

Artichoke hearts, spinach, garlic herb cheese, crispy lavash bread

Steak n' Cheese Spring Rolls

Fried Spring Rolls, shaved steak, cheese, peppers, onions

P.E.I. Mussels

Lemon butter, white wine, garlic, tomatoes, garlic bread

Caprese Flatbread

Flatbread, tomatoes, mozzarella cheese, basil, balsamic glaze

Fried Clam Strips

Fried Whole Clams

Onion Rings

Summer Salad

Mixed greens, strawberries, blueberries, toasted almonds, lemon poppy seed dressing

Caribbean Salad

Mixed greens, pineapple chunks, mandarin oranges, roasted corn, roasted pepitas, hot honey mustard dressing

Caesar Salad

SANDWICHES

Chicken Caesar Wrap

Grilled chicken breast, romaine, parmesan, Caesar dressing, flour tortilla

Fried Clam Roll

Hand breaded and fried whole belly clams

Lobster Roll

Maine lobster, celery, mayo, lettuce

Fried Clam Strip Roll

Hand breaded and fried clam strips

Cowboy Burger

½ lb Black Angus burger, cheddar, onion rings, homemade BBQ sauce, lettuce, tomato

Surf Burger

½ lb Black Angus burger, lettuce, tomato

Salmon Sandwich

Salmon filet, lettuce, tomato, pineapple-mango salsa

Swordfish Sandwich

Grilled swordfish, lettuce, tomato, pineapple-mango salsa

Fried Haddock Sandwich

Beer battered haddock, lettuce

Fried Chicken Sandwich

Fried Chicken, Nashville hot sauce, coleslaw, lettuce

HAND BREADED AND FRIED

Whole Belly Clams

Clam Strips

Haddock and Chips

Fried Shrimp

Captains Platter

Fried Combo



BREAKFAST

Omelettes

Western • Veggie • Meat Lovers • Lobster

Benedicts

Lobster Benedict • Irish Benedict • Egg Benedict

Grill Specials

Pancakes • French Toast • Breakfast Sandwich

* MENU pricing and availability subject to change

ENTREES

Boiled Lobster

1 ¼ lb Maine Lobster

Cioppino

P.E.I. mussels, salmon, swordfish, scallops, haddock, shrimp, sweet lobster-tomato broth, Sambuca

Lobster Ravioli

Maine lobster ravioli, vodka pink sauce, aged Parmigiano-Reggiano cheese

Cutler Cove Salmon

Grilled Maine salmon filet, maple-walnut glaze

Broiled Haddock

Lemon butter, white wine, sherried bread crumbs

Pan Seared Scallops

Fresh pan seared scallops, pork lardons, bourbon pomegranate glaze, sweet potato puree

Chicken n' Waffles

Sous vide marinated fried chicken, Belgian waffle, hot honey, black bean salsa

Tortellini Alfredo

Cheese tortellini, cream, parmesan, nutmeg, white wine

Two Way Broiled Combo

Haddock, scallops, lemon butter, white wine, sherried bread crumbs

P.E.I. Mussels

Lemon butter, white wine, garlic, tomatoes, linguini

Baked Stuffed Haddock

Haddock filet, seafood stuffing, hollandaise

Veggie Rice Bowl

Long grain steamed rice, steamed seasonal vegetables, terriyaki sauce, sesame seeds



TAKE-OUT WINDOW

Sundaes • Shakes • Cones
Ice Cream

Hot Dogs • Hamburgers • Wraps
Salads • Chowder • Onion Rings

Hand Breaded and Fried
Scallops • Shrimp
Clam Strips • Whole Clams
Haddock

SUNRISE GRILL

A LA CARTE

☆ FRESH FRUIT	\$6.29/8.39
SEASONAL HAND CUT FRESH FRUITS	
HOT OATMEAL	\$4.80/ 6.80

☆ BUILD YOUR OWN THREE EGG OMELET

SERVED WITH TOAST

☆ CHEESE (AMERICAN, SWISS, CHEDDAR)	\$9.99
ADD SPINACH, BROCCOLI, TOMATO, ONION, BLACK OLIVE, PEPPER, MUSHROOM EACH	\$1.05
ADD BACON, HAM, SAUSAGE EACH	\$1.30

BREAKFAST SANDWICHES

☆ FRIED EGG SANDWICH	\$5.60
CHOICE OF BREAD OR ENGLISH MUFFIN	
WITH CHOICE OF CHEESE ADD	\$1.35
☆ ENGLISH MORNING	\$7.50
FRIED EGG, CHEESE, CHOICE OF BACON, HAM, OR SAUSAGE	
☆ SUNRISE CROISSANT	\$8.55
FRIED EGG, CHEESE, CHOICE OF MEAT ON A BUTTER CROISSANT	

EGGS EGGS EGGS

☆ ONE EGG WITH TOAST	\$5.25
☆ TWO EGGS WITH TOAST	\$6.50
WITH BACON, HAM, OR SAUSAGE ADD	ADD \$4.10
WITH CORNED BEEF HASH	ADD \$5.99

FROM THE BAKERY

GLUTEN FREE ENGLISH	\$3.99
BAGEL	\$3.15
HOMEMADE MUFFINS	\$4.10
BUTTER CROISSANT	\$4.10
☆ HOMEMADE QUICHE WITH TOAST AND HOUSE POTATOES	\$9.95
BROCCOLI, HAM, AND CHEESE OR SPINACH, MUSHROOM AND CHEESE	

HOT OFF THE GRIDDLE

☆ PANCAKES (STACK OF THREE)	\$9.40
☆ BLUEBERRY PANCAKES	\$10.65
☆ BELGIAN WAFFLE	\$9.10
WITH FRESH STRAWBERRIES, BLUEBERRIES OR BOTH ADD	\$2.99
☆ TEXAS FRENCH TOAST (THICK CUT)	\$9.95
☆ THIN FRENCH TOAST (CHOICE OF BREAD)	\$8.95

SIDE ORDERS

☆ HOLLANDAISE SAUCE	\$2.99	☆ CORNED BEEF HASH	\$5.99
HOUSE POTATOES	\$3.25	BAKED BEANS	\$3.10
☆ BACON, HAM OR SAUSAGE	\$4.10	TOAST OR ENGLISH MUFFIN	\$2.99

☆ CONSUMER ADVISORY

THIS FOOD MAY OR MAY NOT BE SERVED RAW OR UNDER COOKED. THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOODBORNE ILLNESSES.

6:30AM - 2:00 PM/ FRI. THRU TUE.

SUNRISE SPECIALS

- ❖ BISCUIT AND GRAVY \$11.99
SAUSAGE GRAVY OVER A SPLIT BUTTERMILK BISQUIT SERVED WITH TWO EGGS ANY STYLE AND HOUSE POTATOES.
- ❖ CARL'S HARBOR \$13.49
THREE PANCAKES OR TEXAS FRENCH TOAST, CHOICE OF BACON, HAM, OR SAUSAGE
- ❖ DIANA'S BENEDICT \$13.99
TWO SCRAMBLED EGGS WITH HAM ON ENGLISH MUFFIN HALVES WITH SAUSAGE TOPPED WITH HOLLANDAISE SAUCE SERVED WITH HOUSE POTATOES
- ❖ IRISH BENEDICT \$14.99
TWO POACHED EGGS WITH CORNED BEEF HASH ON ENGLISH MUFFIN HALVES TOPPED WITH HOLLANDAISE.
- ❖ SUNRISE BENEDICT \$14.99
TWO POACHED EGGS WITH HAM ON ENGLISH MUFFIN HALVES TOPPED WITH HOLLANDAISE SAUCE.
SERVED WITH HOUSE POTATOES
- ❖ SAVANAH TOO \$12.85
TWO SCRAMBLED EGGS WITH DICED HAM TOPPED WITH HOLLANDAISE SAUCE. SERVED WITH TOAST, HOUSE POTATOES
- ❖ NANCY'S FAVORITE \$14.99
TWO EGGS ON A BED OF CORNED BEEF HASH SERVED WITH TOAST AND HOMEFRIES.
- ❖ PATRICKS POINT \$13.95
TWO EGGS ANY STLE, BACON HAM OR SAUSAGE, TOAST OR ENGLISH MUFFIN, HOUSE POTATOES

BEVERAGES

- COFFEE \$3.80
MILK \$2.80/ 5.05
HOT CHOCOLATE \$3.75
WITH WHIPPED CREAM
- CHOCOLATE MILK \$2.94/ 5.88
JUICE \$2.80/ 5.60
TEA \$2.95
❖ BREWED ICED TEA OR COFFEE \$3.75

MAINLY LIBATIONS (21 AND OVER)

- SUNRISE BLOODY \$11.00
HOUSE BLOODY MARY MIX, TITOS
VODKA, CELERY, OLIVES, LEMON,
LIME.
- MULLIGAN \$9.00
IRISH CREAM, COFFEE.
- SCREW DRIVER \$11.00
TITOS VODKA, O.J., ORANGE SLICE.

- PROSECO MIMOSA \$11.00
PROSECO, O.J., ORANGE SLICE.
- M.C.'s GUNNER \$9.00
JAMESON, KAHLUA, IRISH CREAM,
COFFEE.
- IRISH TWINS \$9.00
IRISH CREAM, JAMESONS, COFFEE.

❖ CONSUMER ADVISORY

THIS FOOD MAY OR MAY NOT BE SERVED RAW OR UNDER COOKED. THE CONSUMPTION OF RAW OR UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOODBORNE ILLNESSES.

182 STATE RD KITTEERY, ME. 7AM - 2 PM FRI THRU TUE.

PRICING / MENU ITEAMS / HOURS SUBJECT TO CHANGE



CELEBRATING OVER 125 YEARS

The Goldenrod has been a summer tradition for generations in York Beach. Come and watch us make our famous Salt Water Taffy, join us for a meal in our rustic dining room, or enjoy our homemade ice cream at the marble soda fountain. A trip to The Goldenrod will take you back to a simpler time.



2 Railroad Ave, York, ME 03909
207-363-2621 www.thegoldenrod.com



CLUB SANDWICHES

SLICED TURKEY, bacon, lettuce, tomato, sweet pickles & potato chips	14.40
TURKEY SALAD, bacon, lettuce, tomato, sweet pickles & potato chips	14.40
HAM, CHEESE, lettuce, tomato, dill slice & potato chips	14.40
CHEESEBURGER, bacon, lettuce, tomato, dill slice & potato chips	15.00
GRILLED CHICKEN CLUB, bacon, lettuce, tomato, dill slice & potato chips	15.70
TUNA FISH SALAD, sliced egg, tomato, lettuce, sweet pickles & potato chips	15.65
SLICED TURKEY, sliced ham, tomato, lettuce, sweet pickles & potato chips	14.40
CRANBERRY WALNUT CHICKEN SALAD, bacon, lettuce, tomato, sweet pickles & potato chips	15.50
ROAST BEEF, bacon, lettuce, tomato, sweet pickles & potato chips	15.70

FEATURE LUNCHEONS

ROAST BEEF on a bun with cole slaw, potato chips & dill slice	15.40
GRILLED CHICKEN SANDWICH with lettuce, tomato, cole slaw, potato chips & dill slice	15.20
BACON CHEDDAR CHEESEBURGER on a bun with potato chips & dill slice	14.00
HAMBURGER with delicious potato salad, lettuce, tomato & dill slice	15.10
TUNA MELT on grilled rye with Swiss cheese, cole slaw & dill slice	16.15
TUNA FISH SALAD on lettuce with tomato & hard boiled egg	14.20
REUBEN SANDWICH on grilled rye with Swiss cheese & sauerkraut	13.75
PATTY MELT on grilled rye with Swiss cheese, onions, special sauce, potato chips & dill slice	15.20
SEAFOOD SALAD ROLL a delicious combination of fresh Maine lobster & fresh Maine crabmeat with potato chips & sweet pickles	Market Price
FRESH MAINE LOBSTER ROLL with potato chips & sweet pickles	Market Price

BREAKFAST (AVAILABLE ALL DAY)

Waffles, Griddle Cakes, or French Toast	8.90
with Bacon or Ham	10.75
Two Eggs, any style, with ham or bacon & buttered toast	9.45
Cheese Omelette	11.05
Ham, Bacon or Sausage Omelette with cheese	13.15
Vegetarian Omelette	13.80

DESSERT

SUNDAE	9.20
Hot Fudge, Hot Penuche Fudge, Hot Butterscotch, Goldenrod Chocolate Syrup, Pineapple, Maple Walnut, Strawberry, Marshmallow, or Peanut Butter Topping	
BANANA SPLIT	10.55
Chocolate, Vanilla, and Strawberry Ice Cream with Fruits, Chocolate Sprinkles, Nuts & Whipped Cream	
FUDGE SPLIT	10.55
Three Scoops of Chocolate Ice Cream with Banana, Hot Fudge, Chocolate Sprinkles & Whipped Cream	
LARGE BANANA SPLIT	11.85
BROWNIE SUNDAE with Ice Cream & Hot Fudge	10.15
FRESH BAKED PIE	8.15
PIE à la mode	8.95

SANDWICHES

Roast Beef	12.90
Hamburger	11.80
Cheeseburger	12.20
Toasted Frankfurt	7.75
Sliced Turkey	11.60
Turkey Salad	11.60
Tuna (white albacore)	12.60
Ham & Cheese	11.60
Cheese	9.75
Cheese & Tomato	10.80
Cheese & Bacon	11.60
Cranberry Walnut Chicken Salad	12.70
Spicy Black Bean Burger	12.95
Cream Cheese & Olive	8.95
Peanut Butter & Jelly	7.15
Bacon, Lettuce & Tomato	12.20
Deviled Egg	11.50
Deviled Egg & Bacon	13.35
Fried Egg	9.75
Fried Egg & Bacon or Ham	10.15
Western	12.00
Eastern	12.00

SOUPS & SIDE ORDERS

New England Clam Chowder	Cup 9.10/Bowl 11.80
Soup of the Day	Cup 7.40/Bowl 9.00
Garden Salad	8.35
Cottage Cheese	4.80
Cottage Cheese & Fruit	5.20
Potato Salad	4.80
Cole Slaw	4.80
Kraft Macaroni & Cheese	6.95

HOMEMADE PREMIUM ICE CREAM

HARD SERVE: Kiddie 5.35, Small 6.45, Large 7.55
SOFT SERVE: Kiddie 3.50, Small 4.80, Large 6.10

BEVERAGES

Hot Coffee, Tea, Chocolate	3.70	Root Beer Float	8.40
Iced Coffee or Tea	4.30	Ice Cream Soda	8.40
Milk	Sm. 2.60 / Lg. 3.50	Smoothie	8.40
Juice	Sm. 3.45 / Lg. 4.35	Fruit Slush	6.70
Soda	2.95	Fresh Squeezed Lemonade	5.75
Frappe	8.40	Fresh Lime Rickey	5.75
Malted Frappe	8.75	Egg Cream	5.50
Nor'easter	8.20		



tiki drinks

tropical food

on the beach

tacos al pastor, spam or tofu
musubi, yuzu kewpie lobster
sliders, fried rice, gf + vegan
options, + more
scan to see the menu →





a little auk

outdoor restaurant

craft cocktails

shared plates

wood-fired pizza

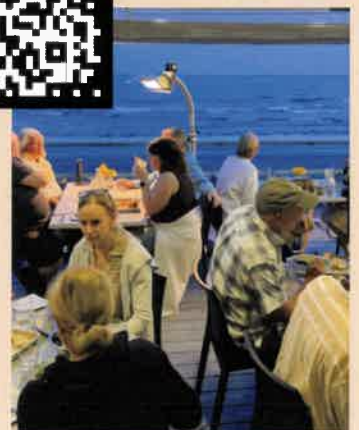
scan to see menu



STONES
THROW

the very best versions of
new england classics on
long sands beach / vegan
and gf options / and more

SCAN TO SEE MENU





THREE PRIVATE EVENT SPACES
 SHUCK-A-BUCK TUESDAY'S - \$1/OYSTER
 LOCALLY SOURCED SEAFOOD AND STEAK
 RIVER VIEW DECK WITH DINING
 36 CRAFT BEERS ON TAP
 KIDS MENU AVAILABLE
 ICE CREAM SHACK WITH 30+ FLAVORS



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A GLIMPSE INTO...

THE YORK RIVER LANDING

150 US-1 YORK, ME 03909

A TASTE OF LUNCH

SANDWICHES

PRIME RIB STEAK + CHEESE

*shaved prime rib, caramelized onion, arugula,
cheddar, dijonnaise*

MAINE LOBSTER ROLL

*fresh, local lobster served on a potato bun with bibb
lettuce - served with your choice of plain mayo or
drawn butter*

TUSCAN CHICKEN

*herb breaded chicken cutlet with brie, arugula,
prosciutto, tomato, house made green goddess
dressing*

SALADS

COBB SALAD

*romaine hearts, hard-boiled egg, applenwood smoked
bacon, grape tomato, avocado, gorgonzola, red
onion, house made apple cider vinaigrette*

MAINS

FISH TACO TRIO

breaded haddock, coleslaw, pico de gallo, sriracha

FARMER'S STIR FRY

*seasonal fresh vegetables, jasmine rice, ginger soy
sauce*

A TASTE OF DINNER

ALL - NATURAL STEAKS

FILET MIGNON AU POIVRE

*peppercorn encrusted, brandy and black pepper cream
reduction*

YRL STEAK TIPS

*steakhouse - style marinade, seasonal vegetables, red bliss
mashed potatoes or herbed jasmine rice*

PRIME RIB

au jus, horseradish cream sauce

SIGNATURE HIGHLIGHTS

BUTTERMILK CHICKEN

*mashed potatoes, country gravy, buttermilk biscuit,
seasonal vegetable*

BEER BATTERED FISH & CHIPS

steak fries, coleslaw

PAN SEARED SALMON

*served over jasmine rice, topped with pineapple salsa, with
seasonal vegetables*

BAKED HADDOCK

*fresh haddock lightly fried served with fries, and house
made coleslaw*

PRICES SUBJECT TO CHANGE - SCAN QR CODE FOR FULL MENU OFFERINGS!



YORK HARBOR INN

York Harbor, Maine

Signature Selections

COLLIGAN FILET

8oz hand cut filet rubbed with YHI steak seasoning char-grilled & served over our house made mushroom gravy crowned with a crab cake, fresh Maine lobster meat & Béarnaise Sauce

SEAFOOD RAVIOLI

Lobster, sea scallops & gulf shrimp in a rich seafood broth with tomatoes & spinach, mornay sauce over fresh spinach ricotta ravioli

LOBSTER STUFFED CHICKEN

A customer favorite! Chicken breast with Maine lobster meat & sherry-cracker stuffing under a rich Boursin cheese sauce

STEAMED MAINE LOBSTER*

1.25 Lb, Cracked & served with butter and lemon

FILET MIGNON*

8oz hand cut filet of beef tenderloin char-grilled & served with our mushroom gravy

PAN SEARED SEA SCALLOPS*

Large native sea scallops pan seared & deglazed with white wine, served over creamy parmesan polenta & lemon beurre-blanc sauce

*Starred items are gluten free or may be prepared gluten free

Entrees

BAKED STUFFED HADDOCK – Fresh haddock filled with our shrimp & crab stuffing over a sherry-tomato cream sauce

STEAK HOUSE RIB EYE* – 14oz hand cut Certified Angus Beef rib eye steak rubbed with our steakhouse spice blend & char-grilled, served with chimichurri sauce

ROASTED MAPLE CHIPOTLE SALMON* – Scottish Organic salmon filet with a zesty maple-chipotle glaze

BROILED HADDOCK* – Fresh Atlantic Haddock simply broiled with lemon & wine topped with buttered crumbs

BROILED SEA SCALLOPS* – Fresh Native Sea Scallops topped with buttered crumbs and broiled in wine & lemon

HOUSE BRINED PORK CHOP – All natural, center cut bone in porch chop, house brined with brown sugar, cider, thyme & mustard seed, char-grilled & served with Dijon cream sauce chive mashed potatoes & oven roasted asparagus

THAI BASIL BOWL – Plant-based ground beef stir-fried with broccoli, mushrooms & bell peppers, finished with a Thai Basil sauce served over rice noodles

Gourmet Flatbreads

LOBSTER FLAT BREAD

Our signature flatbread with Maine lobster, chives, our 3-cheese blend & lobster sauce

MEAT LOVERS

Sweet tomato sauce & imported cheeses topped with bacon, pepperoni & homemade sausage

THREE CHEESE

Provolone, mozzarella, and Parmesan over a homemade tomato-basil sauce

MARGHERITE

Farmhouse garlic cheese seasoned crust vine-ripened tomatoes, fresh basil, & a special blend of cheese

PEPPERONI

Everyone's favorite! with our homemade tomato sauce & a blend of cheese

Gluten Free crust available





Starters

MUSSELS PROVENÇAL*

PEI Mussels in steamed wine with herbs de Provence, garlic & tomatoes with a warm baguette

COCKTAIL SHRIMP*

6 Plump gulf shrimp served with house made Cocktail sauce

CRAB CAKES

Sweet lump crab meat lightly seasoned, breaded, sauteed & served with a zesty remoulade

LOBSTER MAC & CHEESE

Creamy shells & cheese with fresh, sweet Maine lobster meat, truffle oil, buttered crumbs

SESAME CRUSTED AHI TUNA*

Yellowfin tuna seared rare, served with our soy dipping sauce, pickled ginger & wasabi

BEER BATTERED ONION RINGS

Served with roasted garlic dip

LOBSTER-CORN CHOWDER*

Fresh lobster meat, potatoes & sweet corn in a rich creamy broth

SEAFOOD CHOWDER*

Atlantic haddock, shrimp, scallops & native crab meat, in a rich creamy broth

FRENCH ONION SOUP

Rich broth with sweet onions and croutons gratineed with Swiss cheese

ARTICHOKE DIP

Artichoke hearts, cream cheese, chardonnay and red peppers served with a warm baguette

ZESTY CHICKEN WINGS

Sriracha-honey-citrus glaze

SALSA & CHIPS*

Our house-made salsa with freshly made corn tortilla chips

This full menu is available upstairs in our ocean-view restaurant or downstairs in our cozy Ship's Cellar Pub! Menu Subject to change. Thank you!

*Starred items are gluten free or may be prepared gluten free

Greens

CLASSIC CAESAR*

Romaine, our Caesar dressing, croutons, parmesan cheese and white anchovies

SIMPLE GREEN SALAD*

Fresh greens, sweet grape tomatoes, cucumbers & carrots with sunflower seeds & house croutons

LOBSTER AVOCADO SALAD*

Fresh Maine lobster salad with a touch of mayo & seasonings, ripe avocado & tomato over fresh greens

ROASTED BEETS & BLUEBERRIES*

Roast sugar beets, fresh blueberries, honey roasted nuts, artisanal goat cheese & arugula tossed in honey & balsamic dressing

Salad Enhancements: Lump Crab Meat, Grilled Shrimp, Grilled Chicken

Sandwiches

HARBORSIDE HADDOCK SANDWICH

Filet of haddock lightly crumbed and grilled, served with melted cheddar cheese and caper mayonnaise on a toasted bulkie roll

MAINE LOBSTER ROLL

Fresh native lobster meat blended with a touch of mayonnaise & seasonings served on a grilled Brioche roll with romaine

SHIP'S CELLAR CHICKEN SANDWICH

Our signature fried buttermilk-marinated chicken breast on a toasted brioche bun topped with house made coleslaw, tomato, pickles and roasted garlic chipotle spread

TURKEY PUB CLUB

Smoked turkey, candied bacon, lettuce & tomato with mayo, served on whole wheat toast

GOURMET SIRLOIN BURGER

Our 1/2 pound sirloin burger served with tomato & lettuce on brioche bun

TAHINI BURGER

Spinach, garbanzo & tahini burger with lettuce & tomato served on brioche bun

STEAK & CHEESE

Tender beef grilled with red & yellow peppers, onions & mushrooms on a toasted roll with melted American cheese (Chicken may be substituted for steak)