



# Bistro Menu

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## Small Plates & Starters

### **Lobster Spring Rolls**

Maine lobster, sweet Asian slaw & mint with tamari glaze \$13

### **Fried Oysters**

Fresh fried Maine oysters with spicy red pepper aioli \$15

### **Steamers**

Maine soft shell clams with drawn butter \$13

### **Fried Clams**

Fresh fried Maine clams with house tartar sauce \$15

### **Blackened Tuna Sashimi\***

Yellow fin tuna seared rare with tamari glaze, mixed greens, sesame seeds and wasabi cream \$14

### **Fresh Crab Cakes**

Served with mixed greens, sliced apple, & cranberry-maple-walnut sauce \$15

### **Roasted Vegetables**

Roasted root vegetables over a stew of curried lentils & tomatoes \$12

### **Tomatoes & Mozzarella**

Hot house tomatoes, fresh Mozzarella, drizzled with Fiore aged balsamic \$9

### **Fresh Wings**

Grilled & fried chicken wings with Dillon's house made spicy sauce \$8

### **Flat Bread of the Day**

Chef's choice \$14

### **Mussels\***

Local rope grown mussels, white wine, garlic, shallots, herb butter & cream \$12

### **Hand Cut Fries**

Red Potatoes \$5 \ Sweet Potatoes \$6

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## Salads

### **Grilled Hearts of Romaine Salad**

Fresh romaine, grana padano & house-made dressing \$8

### **Baby Spinach Salad**

Goat cheese, red onion, walnuts & dried cranberries with Fiore EVOO & balsamic vinegar \$9

### **Fresh House Salad**

Mixed greens & vegetables with Fiore oil & balsamic vinegar \$6  
(Add chicken \$7, Add salmon \$9, Add hangar steak \$11)

\*These items may be cooked to order. Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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## Soups

### Soup du Jour

Cup \$5 Bowl \$9

### Native Clam Chowder

Creamy with potatoes, onion, celery & fresh Maine clams / Cup \$6, Bowl \$10

### Lobster Stew

1/2 a Maine lobster (in the shell) in a savory tomato, herb & cream broth \$16

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## Bistro Sandwiches & Wraps

All items listed below are served with our hand cut Red Bliss Fries or substitute Sweet Potato Fries for \$1

### Fresh Lobster Roll

In house picked Maine lobster served on a Fresh baked buttered bun \$16

### Port Clyde Fisherman's Sandwich

Fried or Pan seared & blackened local fresh white fish \$9

### Fish Tacos

Two tacos with local catch of the day, sweet Asian slaw, soft flour tortilla & spicy red pepper aioli \$12

### Fresh Burger\*

8oz. Pineland Farm's Angus beef char grilled to your liking with Bibb lettuce, hot house tomato & a grilled homemade sesame bun \$10

(Add cheese \$1, Add Curtis bacon \$1, Add sautéed mushrooms \$1)

### Bowden's Farm Burger\*

Char grilled topped with a Bowden's fried egg, grilled hot house tomato, Curtis Bacon & hollandaise sauce \$13

### Carpet Bagger Burger\*

Char grilled to your liking topped with native fried oysters, Bibb lettuce & homemade tartar sauce \$14

### Fresh Chicken Sandwich

Grilled chicken breast, Curtis bacon, Bibb lettuce, tomato & house-made herb mayo \$9

### Sweet & Savory Chicken Wrap

Grilled chicken salad, dried cranberries, walnuts, sliced apple, mixed greens and Maple chutney \$10

### Grilled Portobello Sandwich

Grilled Portobello, fresh mozzarella, grilled tomato, house pesto & a drizzle of Fiore aged balsamic \$10

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## Beverages

### Sodas & Juices

Coke	2
Diet Coke	2
Fanta Orange	2
Ginger ale	2
Sprite	2
Powerade	2
Captain Eli's Blueberry Soda	3
Captain Eli's Draft Rootbeer	3
Lemonade	3

### Coffee, Tea & Milk

Coffee	2
Fresh Brewed Iced Tea	3
Iced Coffee	2
Milk	2
Hot Tea	2
Hot Chocolate	3

### Bottled Waters

Bottled Water	2
Panna	5
Pellegrino (Sm)	3
Pellegrino (Med)	4
Pellegrino (Lg)	5
Sparkling Poland Springs	4

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