

APPETIZERS

Fried Clam & Oyster Aioli

Fried clams and oysters w/our roasted red pepper aioli sauce 13

Lobster Bruschetta

Lobster, garlic, Parmesan, diced tomato and basil over crostini 14.50

Nachos

Topped with cheddar jack, onion, green pepper, jalapeño, corn, black beans, salsa and sour cream 10

Fish Sticks & Fries

Crisp panko breaded local fish over fries 8

Chicken Tenders & Fries

Lightly breaded and fried. Buffaloed or plain with choice of dipping sauce 8

Maine Lobster or Fish Taco

Fresh native seafood, shredded cabbage, pico de gallo, avocado, cilantro and lime crema 15/11

Hummus Plate

A kicky mixture of beans and spices served with grilled and raw veggies and crostini or tortilla chips. Varies daily 9

Mussels Marinara

Local mussels in a light tomato-garlic broth with capers and garlic bread 13

Potato Pizzetta

A 10" pizza crust with mashed, cheddar and bacon 10

BY THE BOWL

New England Clam Chowder

A classic New England Clam Chowder prepared in small batches 4/6

Lobster Stew

Fresh Maine lobster, butter, cream, herbs and sherry *market*

Chili Con Carne

With tortilla chips or grilled corn bread 4/6

FISH FRY

Appetizer (just seafood), Roll (with chips or slaw) or Plate (with fries and slaw)

Shrimp 11/12/14 Clams 12.50/9.50/15 Oysters 13.50/10/16

Fish & Chips

Native fish is lightly breaded and grilled. Served with fries and slaw. 14

Captain Kai's Fish Sandwich

Lightly breaded native white fish topped with lettuce, tomato and tartar sauce on a grilled bun. Served with slaw 12

Add cheese .50 BLT style 1 Rachel style 1

Oyster Po'Boy

Fried oysters tucked into a French style roll with shredded lettuce, diced tomato, our (to die for) red pepper aioli and slaw 15

The Daily Catch

A selection of the freshest local catch *market*

PLATES

Blackened Fish with Rice & Beans

Blackened fish with black bean relish, slaw and dirty rice 14

Macaroni & Cheese

An adult version of a family favorite 6.50/10

Add bacon, broccoli, fried jalapeño or pickle 2

Add a couple of dogs or a slice of meatloaf 3

Lobster Mac & Cheese 15

Grilled Meatloaf

Served over mashed potato with corn, peas or broccoli 12

Pomodoro Fish

Native white fish is baked with white wine, herbs, and tomato
Served over rice 14

Design Quesadilla

Avocado, corn, black beans, onion, green pepper, and cheddar jack layered onto a flour tortilla with sour cream and salsa 9

Add chicken, sausage 3 fish 5 shrimp 6 lobster 9

Lobster Melt

Buttered lobster, avocado, tomato, mozzarella and bacon served open face on lightly toasted wheat 15

SALADS & WRAPS

BLT

Bacon, lettuce, tomato and croutons 5.50/8

Buffalo Chicken

Buffalo tossed chicken tenders and crumbled blue cheese over a fresh garden salad of lettuce, onion, tomato, radish, carrot, and celery 7/11

Caesar

Romaine, anchovy, parmesan, croutons in a traditional Caesar dressing 5.50/8.50

Greek

Kalamata olive, feta, mixed greens, tomato, red onion, green pepper, pepperoncini with greek dressing 5.50/8.50

Crab Cake Mini Salad

Our spinach and parmesan crab cake drizzled with chipotle sauce served over greens, red onion and balsamic vinaigrette 8



SALAD ADDITIONS: GRILLED OR FRIED CHICKEN 4, CRAB CAKE 5, SHRIMP 6, FRIED OYSTERS 7, MAINE LOBSTER 9
 HOUSE BALSAMIC • PARMESAN PEPPERCORN • CAESAR • BLUE CHEESE • RANCH • LIGHT & GLUTEN FREE CHOICES

SANDWICHES

SERVED WITH SLAW, CHIPS, KETTLE CHIPS, BAKED BEANS OR FRIES. PICKLE ON REQUEST. SIDE SALAD OR SWEET FRIES 1 RINGS 2

Crab Cake Slyder

Our grilled crab cake, tomato, bacon and chipotle drizzle on a mini French style roll 8

Lobster Roll

Simple and traditional. Served with butter or mayo and chips or slaw *market*

French Dip

Thinly sliced roast beef au jus on lightly toasted French style roll 8/14.50

* Andy's Big Fat Burger

8 ounces of premium angus beef topped with lettuce, tomato, onion and cheese 11

* Plane Guy's Patty Melt

Our premium angus burger topped with caramelized onion, Swiss and Russian dressing on grilled rye 12

The Rueben

Lean corned beef, Swiss, Sauerkraut, Thousand Island on grilled rye 11

Steak & Cheese

Lean shaved steak with grilled peppers, onions and mushroom. 11

Sausage & Cheese 9 Chicken & Cheese 10

Pulled Pork

Our tender pork topped with slaw on a grilled bun or homemade corn bread 11

Turkey Bliss

Sliced turkey, tomato, cheddar and garlic onion marmalade on toasted whole wheat 9.50

Grilled All-Beef Dog

Scored and grilled in butter 5 Add additional dog 2

Max's Black Bean Burger

With lettuce, tomato, red onion and chipotle 8

* Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have a medical condition.

PIZZA

10"/16" **CHEESE** 8.50/14.50
10" **GLUTEN FREE CHEESE** 10

VEGGIE TOPPINGS

onion · olives · green peppers · garlic · artichoke · avocado ·
broccoli · mushrooms · red onion, jalapeño ·
spinach · sliced tomato .50/1 each

MEATS AND CHEESE TOPPINGS

bacon · pepperoni · spicy sausage · meatloaf ·
blue cheese · feta 1.50/3 each

PREMIUM TOPPINGS

shaved steak · hamburger · grilled chicken 4/7 each
shrimp 6/10 lobster 9/17

THREE IN ONE

3 veggie or meat and cheese toppings
on our house cheese pie, one flat price 11.50/18.50

SOPHIE'S DREAM

bbq sauce, bacon, caramelized onions,
mozzarella, pulled pork or grilled chicken 12.50/19.50

STEAK AND CHEESE

american cheese, mozzarella, garlic, shaved steak,
peppers, onions, mushrooms 14.50/20.50

TSELIKIS SUPREME

pesto, sautéed artichoke, diced tomato, garlic,
feta, mozzarella 11.50/19.50 add chicken 4/7

MEDITERRANEAN

basil, olives, sliced tomato, feta 10.50/18.50
add chicken 4/7

HAPPY HOUR FB

Add a French Bread pizza (cheese or pepperoni)
to any drink order 'til 7 daily 1.00

LOCAL SODAS

CAPT'N ELI ROOT BEER

GREEN BEE LEMON STING

GREEN BEE GINGER BUZZ

MAINE ROOT GINGER BEER

MAINE ROOT BLUEBERRY SODA

DRAUGHTS

Allagash, White*	Guinness
Banded Horn, Veridian IPA*	Maine Beer Co., Peeper Ale*
Baxter, Stowaway IPA*	Pabst Blue Ribbon
Baxter, Tarnation Lager*	Rising Tide, Cutter*
Foundation, Burnside*	Rising Tide, Ishmael*
Geary's Hampshire Special Ale*	Shipyard, Export*

Beer Flights - choose 4

BOTTLES & CANS

Allagash Saison*	Coors Light	Peak Organic, Fresh Cut*
Atlantic Coal Porter*	Corona	Peak Organic, IPA*
Bar Harbor Blueberry*	Downeast Cider	Redd's Apple Ale
Becks (non-alcoholic)	Geary's Ixnay***	Rolling Rock
Blue Moon Belgian White	Heineken	Sam Adams Boston Lager
Budweiser	Michelob Ultra	Sea Dog Blueberry*
Budweiser Light	Miller High Life	Sebago, Runabout Red*
Busch Beer	Miller Lite	Twisted Tea
Busch NA	Newcastle Brown Ale	Wyder's Pear Cider
	Omission, Pale Ale**	

* indicates a Maine brewed beer ** indicates a gluten free beer

WINES

WHITE WINES

	BOTTLE	GLASS
Big Claw , 2012 White, California	22	7
Gazella , Vinho Verde, Portugal	19	6
House , White Zin, California (CARAFE)	11	5.50
House , Pinot Grigio, Italy (CARAFE)	11	5
Hunky Dory , Sauvignon Blanc, New Zealand	22	7
Kendall Jackson , Chardonnay, California	25	8
Lagaria , Pinot Grigio, Italy	19	6
Mont Pellier , Chardonnay, California	19	6
Morgan , Sauvignon Blanc, California	26	8
Pomelo , Sauvignon Blanc, California	20	6.50

RED WINES

Astica , Malbec, Argentina	16	5.50
Ballard Lane , Pinot Noir, California	21	7
Blackstone , Merlot, California	22	7.50
Canyon Oaks , Zinfandel, California 2011	21	6.50
CMS , Cabernet, Shiraz, Syra, California	19	6
House Merlot , California (CARAFE)	11	5
La Selva , Morellinodi di Scansano, Italy	23	8
Ramsay , Cabernet, Napa, California	28	8.50
Raymond , Merlot, Napa Valley	32	
Stalking Horse , Shiraz, Australia	22	7.50
Tierras Del Isasa , Rioja, Spain	17	5
Trois Chemins , Cotes du Rhone, France	19	6

SPARKLING WINES

Prosecco , Mini		7.50
Cristalino Brut , Spain	20	
Moet & Chandon , Extra Dry, France	60	