

FLATBREADS

Margherita Flatbread
Basil marinara, fresh mozzarella, diced tomato, fresh basil, virgin olive oil 12

Rustic Pepperoni Flatbread
Spicy marinara, pepperoni, ricotta cheese, Kalamata olives, shredded mozzarella 13

Pulled Pork Flatbread
Apple roasted BBQ sauce, banana peppers, red onion, mozzarella cheese & pickled slaw 13

The Greek Flatbread
Garlic butter, tomato, olive tapenade, baby spinach, roasted garlic, feta cheese 12

Flatbread of the Day
Ask your server for details

ENTREES

Country Fried Chicken - Breast, Thigh & Drum Fried
Grilled corn on the cob, mashed potatoes, fresh cranberry sauce and gravy 20

Traditional Baked Haddock
Crushed crackers, butter, white wine, lemon, roasted spring vegetables 21

Grilled New York Sirloin
Yukon mashed potatoes, grilled asparagus, chive and garlic butter 24

Cast Iron Seared Salmon
Spinach long grain rice, citrus salad, toasted fennel, lemon vinaigrette 22

Marinated Steak Tips
Truffle fries, wild mushrooms 20

Scallops Carbonara
English peas, crispy bacon, shallots, white wine, butter, garlic, cream, Pecorino Romano, bow-tie pasta 23

Vegetarian Primavera
Seasonal vegetables, fresh spun linguine pasta tossed in a lemon zested, buttery, fresh garlic white wine sauce 18

Maine Lobster Mac & Cheese
Sweet Maine Lobster, cream, Pecorino Parmesan, smoked mozzarella, cavatappi pasta, toasted bread crumb topping MP

Craft Brewery Battered Fish & Chips
Crispy haddock, cabbage coleslaw, tartar sauce, sliced lemons, french fried potatoes 22

Square Rigger Rib Eye Steak
The best we can buy. Served with french fried potatoes or yukon mashed, roasted garlic cloves & seasonal vegetables 27

DOWN THE HATCH

WHITE WINE

House - The "White Hen"
French sauvignon blanc - light and easy-drinking! 7 22

Alta Luna Pinot Grigio - Trentino - Italy
Elegant, balanced and crisp. Pairs well with lighter fare, salads 8 28

Selbach Incline Reisling - Mosel - Germany
Fruity with vibrant acidity, clarity and precision 8 28

The Den Chenin Blanc - Coastal Region - South Africa
Beautifully balanced with concentrated flavor. Pair with chicken or cheese dishes 9 32

Walnut Block - Sauvignon Blanc - New Zealand
Tropical fruit, lime rind, and medium body. Can handle some spice! 8 28

Milbrandt - Chardonnay - Washington
Rich on the palate with notes of stone fruit and a hint of vanilla 9 32

Comte de la Boisserie - Vouvray - France
100% chenin blanc - honeyed apricot, almond and a dry finish - 32

Domaine de Bernier Chardonnay - Loire Valley - France
A crisp and bright unoaked French Chardonnay, with wine tastes of pears and apple. Enjoy with lobster, cheese and fish 8 28

ROSÉ & SPARKLING

Petite Cassagne - Rosé - France
Dry with enticing notes of wild strawberries and stone fruit 8 28

Bisol Jeio Prosecco
Bubbly, bright and charming, this Prosecco has notes of green apple and flowers 9 32

Charles & Charles Rosé - Columbia Valley - Washington
Strawberry, watermelon and floral notes. Great mineralogy and lovely acidity. Pair with pork, poultry and salads 9 30

RED WINE

House - "The Red Rooster"
French blend of syrah and grenache - a little juicy and finishes dry 7 22

Project - Pinot Noir - California
Lively, with juicy notes of wild cherry and a dry finish 9 32

Laila - Montepulciano Blend - Italy
Easy-drinking, acidity-driven red. Classic with pizza or red meats! 9 32

Arido - Malbec - Argentina
Stewed fruit, dark plum tones, hints of black pepper 8 28

Montana - Crianza Rioja - Spain
Classic - velvety texture with notes of leather 8 28

Carmenet - Merlot - California
Rich and well balanced with hints of black currants and vanilla 7 24

Spellbound - Cabernet Sauvignon - California
Ripe and structured with notes of ripe blueberry, plum and cassis 8 28

Fratelli Grati - Chianti - Italy
Mostly sangiovese - with soft notes of cherry and slight earthliness 9 32

Carol Shelton - "Pizazz" Zinfandel - California
Bold and luscious with notes of baking chocolate and Bing cherry jam - 38

Bridlewood Pinot Noir - Monterey - California
A light bodied red with notes of raspberry, black cherry and vanilla. Enjoy with fish or poultry 8 28

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

CRAFT BEERS

Allagash Black 7.5%

Black is brewed with two-row barley, torrified wheat, oats, roasted barley, chocolate malt and black malt with northern brewer and glacier. A hint of raisin in the finished beer. (Coffee and dark chocolate) - Pairing with desserts - 7

Allagash White 5.1%

Our interpretation of a traditional Belgian wheat beer with wheat, spice and curacao orange peel. Slightly cloudy in appearance, fruity and refreshing. - Pairing with chicken and salads - 6

Boothbay 633 6.3%

Named after the regions telephone exchange, mildly hoppy pale ale using two row pale base malt and several specialty malts for body color. This one is a bit stronger than the usual pale ale. - Pairing with seared or grilled salmon - 7

Downeast Cider House 5.3%

The original blend made from freshly pressed (Maine) apples straight from Ricker Hill Orchards. Red delicious, Yellow delicious, Macintosh, Cortland and Gala apples. - Pairing with shellfish, pork and chicken - 6

Lone Pine (Portland Brewing Co.) 5.2%

This is THE companies flagship. It is a pale ale and carries a bright, clean body, with stone fruit and ripe citrus flavors from heavy late addition hopping. - Pairing with roasted chicken and fried or baked seafood - 6

Sam Adams Boston Lager 5.0%

Distinctive balance of spicy hops, slightly sweet, roasted malt - Pairing with flat breads and salads - 5

Maine Beer Company "Lunch" IPA 7.0%

Lunch is a special Whale that has been spotted off the Maine Coast with a bite taken out of her fin. Tropical fruit, citrus fruit, subtle malt sweetness. 8

Storm Surge Rockharbor 5.8%

A west-coast style IPA with cascade and Columbus hops. Very easy drinking for an IPA lover. - Pairing baked scallops or baked haddock - 7

Peaks Organic Nut Brown 4.7%

Nut Brown starts out smooth like an English style brown ale. The use of chocolate malt, Munich malt and Hallartau hops gives this beer a crisp nutty finish. 7

ASK YOUR SERVER FOR OUR 3
ROTATING CRAFT BEER OPTIONS MP

COCKTAILS

Farm Stand Lemonade

Ice Pik vodka, lemonade (flavors available) 7

Espresso Martini

Light or dark, Stolli vanilla vodka, Patron XO Cafe, Kahlua or Bailey's 9

Aperol Spritz

Aperol club soda float of champagne 7

Sangria

Red or white 8

Bulleit Bourbon Old Fashioned 12

Rum Punch

Guava juice, pineapple juice, Cruzan coconut rum, topped with pineapple, orange, cranberry juice 7

Apple Barn Nor'Easter

Barr Hill Reserve Tom Cat gin, hard cider, dash of lime juice, ginger beer. Shaken and poured over the rocks 9

Montsweag Cosmopolitan

Citrus vodka, fresh squeezed lime, triple sec, splash of cranberry 9

Lemon Drop Martini

Citrus vodka, lemoncello, sugar rim 9

Tito's Hot & Dirty Martini

Citrus vodka, pepperocini juice, olive juice 9

Tito's Mule

Tito's vodka, ginger beer, lime 7

Dark & Stormy

Goslings rum, ginger beer 7.50

Bacardi Silver Mojito (flavors available) 7.50

GLAD TO HAVE HAD
YOU ON BOARD...
COME AGAIN. AND
PLEASE DO BRING
YOUR FRIENDS.

STARTERS

New England Clam Chowder

Cup 6 Bowl 8

Soup of the Day

Cup 5 Bowl 7

Maine Oysters on the Half Shell MP

Fried Pickles

Lightly breaded dill pickles, ranch dressing 7

Nachos

Cheddar and Jack cheese, lettuce, jalapeños, fresh pico de gallo, sour cream, black olives 10

Add chicken +3 Add Guacamole +2

Classic Poutine

French fried potatoes, cheese curds, brown gravy, scallions 10

Chicken Wings

Plain, buffalo, mango-habenero or roasted apple BBQ sauce 11

Seared Crab Cakes

Spinach aioli, roasted red pepper sauce, arugula salad 14

Bruschetta

Heirloom tomato salsa, basil, fresh mozzarella 11

Mussels

Local hard cider, shallots, garlic, bacon, butter, toast points 14

Crispy Fried Calamari

Smoked paprika aioli, banana peppers, parsley oil, parmesan 12

SALADS

Add steak +9 Add chicken +7 Add calamari +8 Add salmon +9 Add lobster +12

House Salad

Field greens, grape tomatoes, shredded carrots, cucumber, red onion, croutons 8

Classic Caesar Salad

Romaine lettuce, Caesar dressing, shaved Parmesan cheese, garlic croutons 8

Farmer's Chopped Salad

Romaine lettuce, Kalamata olives, English cucumber, diced tomato, feta cheese, sherry vinaigrette 8

The Wedge Salad

Iceberg lettuce, bleu cheese, crispy bacon, red peppers, sliced radishes 8

Strawberry Goat Cheese Salad

Field greens, toasted almond, shaved red onion, strawberries lightly dressed in a fresh basil vinaigrette 10

SANDWICHES

Montsweag Burger

8 oz. ground Black Angus burger, lettuce, tomato, onion, toasted brioche bun, french fried potatoes 11
Add bacon +2 Add cheddar, swiss or bleu cheese +1

Maine Lobster Roll

Lettuce, lemon aioli, toasted brioche bun, kettle cooked chips MP

Fried Haddock Sandwich

Lettuce, tomato, tartar sauce, french fried potatoes 12

Haddock Fish Tacos

Fresh, lightly fried haddock, cabbage and cilantro slaw, remoulade, fresh limes, flour tortillas 12

Prime Rib Sandwich

Roasted & shaved with swiss cheese and horseradish sauce. Served with onion crisps 12

Maine Lobster Grilled Cheese

Cheddar and swiss cheeses, sweet Maine lobster, truffle butter 22

Executive Chef Michael Hutchinson