



# MENU



## STARTERS: SALADS:

- FRENCH ONION SOUP CROCK 8
- NEW ENGLAND CLAM CHOWDER CUP 6 BOWL 8
- LOBSTER STEW MP
- \*SEARED SCALLOPS GF  
With citrus ginger, served with pickled vegetables 17
- FRESH ROLL (V) V GF  
Shredded fresh vegetables with mint, cilantro and basil in a rice wrapper with a sweet chili dipping sauce 12
- NACHOS  
Cheddar and Jack cheese, lettuce, jalapeños, fresh pico de gallo, sour cream, black olives 10  
*Add chicken +3 Add Guacamole +2*
- CHICKEN WINGS  
Plain, buffalo, mango-habanero or roasted apple BBQ sauce 11
- BRIE WHEEL  
With toasted baguette and a roasted red pepper jelly 11
- CLASSIC POUTINE  
French fried potatoes, cheese curds, brown gravy, scallions 10
- MUSSELS  
Tomato and wine broth with chorizo and tri color peppers 15
- FRIED PICKLE CHIPS (V)  
With ranch dressing 7
- \*"LOCAL" OYSTERS ON HALF SHELL  
Mignonette sauce or cocktail sauce MP
- BAKED STUFFED OYSTERS  
Chorizo, sweet corn, tri color peppers, onion, dusted crumbs MP
- NAPA CALAMARI  
Lightly fried or sautéed, with Napa cabbage and sweet ginger soy arugula 13

- \*ADD STEAK +9 ADD CHICKEN +7
- ADD CALAMARI +8 \*ADD SALMON +9
- \*ADD SCALLOPS +12 ADD LOBSTER +12
- CLASSIC CAESAR SALAD
- Romaine lettuce, caesar dressing, shaved parmesan cheese, garlic croutons 9
- GOBB STYLE
- Bacon, avocado, tomatoes, boiled egg, cucumber and Bleu cheese on a bed of Romaine blend greens 14
- SUMMER BERRY SALAD
- Baby spinach, seasonal local berries, goat cheese, arugula and almonds with a basil vinaigrette 12
- CHOPPED SALAD
- Romaine lettuce, kalamata olives, english cucumbers, diced tomato and feta cheese with house made sherry vinaigrette 9
- CAPRESE SALAD
- Heirloom tomatoes, mozzarella, spinach bed, basil, balsamic 11

## FLATBREADS

CHEFS FLATBREAD OF THE DAY  
Ask your server for details MP

MARGHERITA FLATBREAD  
Basil marinara, fresh mozzarella, diced tomato, fresh basil, virgin olive oil 12

RUSTIC PEPPERONI FLATBREAD  
Basil marinara, pepperoni, caramelized onions, fresh mozzarella 13

LOBSTER FLATBREAD  
Garlic butter base, brie cheese and arugula with a lemon tarragon drizzle MP

THE GREEK  
Garlic butter, tomato, olive tapenade, baby spinach, roasted garlic, feta cheese 12

REUBEN  
Garlic butter based, sauerkraut, house-braised corn beef, swiss cheese, Russian dressing drizzle 12

(V) VEGETARIAN \*DISCLAIMER  
V VEGAN Consuming raw or undercooked meats,  
GF GLUTEN FREE poultry, seafood, shellfish or eggs may  
increase your risk of foodborne illness.

# SANDWICHES

\*THE MONTSWEAG BURGER  
8 oz. brisket, short rib and chuck blend beef, lettuce, tomato, onion, on a butter toasted brioche bun with french fried potatoes 12 *Add bacon +2 Add cheddar/ swiss/bleu cheese +1 Add goat cheese +2*

PRIME RIB SANDWICH  
House roasted & shaved "prime beef" with swiss cheese and horseradish sauce served with french fried potatoes 13  
*Add onion crisps +2*

THE REUBEN  
House braised corned beef brisket, roasted beet kraut, swiss cheese, russian dressing on marbled rye bread with french fried potatoes 12

HADDOCK FISH TACOS (BLACKENED OR FRIED)  
Fresh haddock with pickled onion shredded lettuce, remoulade, fresh limes on corn tortillas 15

HADDOCK SANDWICH (BLACKENED OR FRIED)  
Fresh haddock, shredded lettuce, tomato on a brioche bun 12

CHICKEN SANDWICH (BLACKENED OR FRIED)  
With roasted garlic aioli, bacon, cheddar cheese, lettuce and tomato 12

LOBSTER ROLL  
On a brioche bun with lemon aioli and lettuce MP

# CRAFT Cocktail MENU

SANGRIA OF THE DAY  
Ask your server for details 8

MONTSWEAG COSMO  
Citron vodka, triple sec, and fresh squeezed lime juice, splash of cranberry juice 10

FRENCH '77  
Gin, fresh squeezed lemon juice, and Elderflower liqueur vigorously shaken & topped with champagne and a lemon twist 10

# ENTREES

\*SQUARE RIGGER RIB EYE STEAK  
The best we can buy. Served with french fried potatoes or yukon mashed, roasted garlic cloves & seasonal vegetables 28

TRADITIONAL BAKED HADDOCK  
Crushed crackers, white wine, butter, lemon, rice and seasonal vegetables 22

\*BOURBON MARINATED STEAK  
Yukon mashed potatoes and seasonal vegetables 24

\*CAST IRON SEARED SALMON  
Seared salmon, with an avocado tahini butter served over rice and seasonal vegetables 24

\*SPICY SEAFOOD FRA DIAVOLO  
Scallops, mussels, lobster, calamari, spicy seafood tomato sauce 42

MOROCCAN GOUS GOUS (V) V  
Peppers, carrots, chick peas and onion 17

LOBSTER MAC & CHEESE  
Lobster, cream, smoked Mozzarella & romano cheese, sliced tomato topped with toasted crumbs MP

COUNTRY FRIED CHICKEN  
Buttermilk fried half chicken, mashed potatoes, and seasonal vegetables 20

# DESSERTS

ASK YOUR SERVER FOR OUR  
DESSERT OF THE DAY!

FARMHOUSE LEMONADE  
Vodka, lemonade. Flavors available: strawberry, blueberry, raspberry 9

THE TOPSIDER  
Barr Hill Tomcat gin, cranberry bitters, fresh lime juice and ginger beer garnished with rosemary spring, lime wheel and skewered cranberries 12

MOJITO  
Bacardi light rum fresh muddled limes and mint with simple syrup topped with club soda 7

MONTSWEAG MANHATTAN  
Old Forester bourbon, barrel aged bitters, sweet vermouth, bing cherry and lemon twist 11

DARK N STORMY  
Dark n Stormy Goslings rum, fresh squeezed lime juice and ginger beer 9

# WHITE WINE

- CA DI PONTE PINOT GRIGIO  
OUR HOUSE WHITE  
Fresh and dry with a warm citrus  
aroma 6 22
- LEITZ RIESLING - RHEINGAU, GERMANY  
An off-dry Feinherb style Riesling  
with crisp acidity, juicy aromatics  
and dangerous drinkability 8 28
- WALNUT BLOCK SAUVIGNON BLANC -  
NEW ZEALAND  
Tropical fruit, lime rind, and medi-  
um 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
- DOMAINE DE BERNIER CHARDONNAY -  
LOIRE VALLEY, FRANCE  
A bright, crisp unoaked Chardon-  
nay with notes of pear and apple.  
Pairs well with fish, and lobster 8 28
- VIGNETI PINOT GRIGIO  
VENETO, ITALY  
Crisp acidity with a nose of lemons,  
apples and almonds 8 28

# SPARKLING WINE

- STEININGER CAB SAUV ROSE, AUSTRIA  
Subdued nose with hints of berries,  
light and dry with notes of  
strawberry 12 40
- ELICIO ROSE - MÉDITERRANÉE, FRANCE  
Very fruit forward with raspberry  
notes and a clean dry finish 7 24
- TWIN VINES VINO VERDE, PORTUGAL  
A refreshing white wine bursting  
with expressive fruit flavors and  
vibrant acidity 7 24

# RED WINE

- CA DI PONTE SANGIOVESE  
PUGLIA, ITALY  
OUR HOUSE RED  
Bright character with flavors of  
raspberry, strawberry and oak 6 22
- CHOP SHOP CABERNET SAUVIGNON -  
PASO ROBLES, CALIFORNIA  
Juicy, complex, and full-bodied.  
A blend of Lodi and Clarksburg  
AVAs, using a double aging process  
in both stainless and French Oak  
with hints of Petit Verdot and  
Cabernet Franc 9 32
- PLUNGERHEAD CABERNET SAUVIGNON  
LODI, CALIFORNIA  
Notes of blackberry and molasses,  
with a dark ripe cherry flavor and a  
long, drying finish 10 36
- ARIDO MALBEC - ARGENTINA  
Notes of stewed fruit, dark plum  
tones and hints of black pepper 9 32
- LEESE FITCH MERLOT - PASO ROBLES,  
CALIFORNIA  
Deep notes of boysenberry, fig and  
raspberry jam highlighted by light  
smoke 7 24
- BOXHEAD SHIRAZ  
SOUTH AUSTRALIA  
Full body, dry acidity and well  
balanced with a subtle sweetness on  
the finish 8 28
- BRIDLEWOOD PINOT NOIR - MONTEREY,  
CALIFORNIA  
A light to medium bodied Pinot with  
rich fruity notes and vanilla 8 28
- MONTANA CRIANZA RIOJA - SPAIN  
Classic - velvety texture with notes  
of leather 8 28
- VINO MOSCATO - QUINCY, WASHINGTON  
Elderberry blossom and wisteria  
aroma lead to boysenberry and  
honeysuckle notes and a clean,  
acidic finish 9 32
- CUVÉE BEATRICE - SALGAREDA, ITALY  
Notes of white peach and pear with  
delicate bubbles 8 28

# Craft BEER

## MENU

MAINE BEER COMPANY LUNCH IPA 7%  
FREEPORT, ME  
Their "East Coast" version of a West Coast-style IPA - 8

BOSTON BEER CO. SAM ADAM'S LAGER 4.9%  
BOSTON, MA  
Their flagship lager is considered to be full-flavored with a balance of malty sweetness contrasted by hop spiciness and a smooth finish - 5

ALLAGASH WHITE 5.2%  
PORTLAND, ME  
Our interpretation of a traditional Belgian wheat beer with wheat, spice and curacao orange peel. Slightly cloudy in appearance, fruity and refreshing 6

ANHEUSER-BUSCH INBEV BUD LIGHT 5%  
ST PAUL, MN  
An American style pale lager - 4

GUINNESS LTD. GUINNESS STOUT 4.2%  
DUBLIN, IRELAND  
A traditional dry Irish stout brewed the same way since 1759 - 6

ROCK HARBOR BREWING BEACON IPA 5.5%  
ROCKLAND, ME  
An American style IPA with a tropical fruit finish - 7

SEBAGO SIMMER DOWN SUMMER ALE 4.9%  
PORTLAND, ME  
A Maine brewed summer session ale with notes of passionfruit and citrus - 6

MAINE BEER COMPANY PEEPER ALE 5.5%  
FREEPORT, ME  
A pale ale with notes of berries and pine - 7

CITIZEN CIDER UNIFIED PRESS 5.2%  
BURLINGTON, VT  
Unified Press is Citizen Cider's flagship cider. A naturally gluten-free cider - 6

LONE PINE BREWING CO. 5.2%  
PORTLAND, ME  
Their flagship American pale ale carries a bright, clean body, with a dry hop finish - 7

\*\*\*ASK YOUR SERVER ABOUT OUR ROTATING TAP LINES\*\*\*

Now booking  
private functions  
for 2019



Gluten-free options available for an additional fee upon request  
20% gratuity for parties of 6 or more  
We ask that there be no more than 3 split checks for large parties  
Split plate fee \$3