

Our Beef is grass fed and locally sourced from
Maine Family Farms. Hormone and antibiotic free!



Appetizers

- Crispy Fried Mac & Cheese Balls \$7
- Hummus and Fresh Pita Bread \$5.5
- Honey Lime Shrimp Skewers \$9
- Crispy Fried Pickles \$5
Served with Roasted Garlic Dijon
- Fresh Chilled Cucumber Soup \$6
- Chicken Drum Lollipops \$8
Roasted in a tangy barbecue sauce

Salads

- House Salad \$6
Mixed greens, tomato
red onion, cucumber
- Caesar Salad \$8
Romaine, shaved parmesan
and croutons
- Summer Salad \$8
Field greens, fresh strawberry, candied pecans
- Mediterranean Salad \$9
Mixed greens, tomato, feta cheese, Kalamata,
Add chicken to any salad \$4, salmon \$7

~ BUILD YOUR OWN ~

Served with your choice of side ~ we prepare our burgers to medium unless otherwise specified

8 oz Local Aged Beef \$9	Chicken \$9	Portobello or Veggie \$8.5	Salmon ~ 8 oz Fillet \$12.5
\$2 Thick Cut Smoked Bacon Guacamole	\$1 American Swiss Cheddar Smoked Gouda Pepper Jack Onion & Apple Jam Caramelized Onions Sautéed Mushrooms		
No Charge Lettuce Tomato Red Onion White Onion Jalapenos Pickles Hot Pepper Relish			

BURGERS

Gluten Free Roll ! ~\$1

Served with your choice of side ~ we prepare our burgers to medium unless otherwise specified

- Harry's Burger** ~ thick bacon, sautéed onions & mushrooms, cheddar cheese sauce \$14
- Big Blue** ~ smoked bacon, blue cheese and our own savory onion & apple jam \$12
- Spaniard** ~ Manchego cheese, Jamon, house made smoked paprika mayo \$12
- Cajun** ~ Cajun seasoned with homemade coleslaw \$11
- Hawaiian** ~ fresh grilled pineapple and shaved Black Forest ham \$12
- Roaming Buffalo** ~ tangy hot sauce, chunky blue cheese dressing and shredded celery \$12
- Chihuahua** ~ pepper jack cheese, jalapeños and caramelized onion & pepper jam \$12.5
- Oui Oui** ~ French fries, cheese curds & gravy \$13.5
- Garden of Eden** ~ grilled Portobello (no meat!) with mixed greens, roasted red peppers, bruschetta & a pomegranate balsamic glaze ~ add an 8oz. Beef patty \$4 \$11
- Bison burger** ~ smoked Gouda \$14
- Upstream** ~ grilled 8 oz salmon filet with sweet Vidalia onion & light blue cheese sauce \$15
- The Cove** ~ a perfect ½ pound of Maine beef with ¼ lb Maine Lobster meat & butter \$19
- Why did the chicken cross the street** ~ fresh grilled breast topped with grilled apple, caramelized onion and cheddar \$12

Sides

- Fries \$5
- Potato Salad \$4
- Chickpea Edamame Salad \$4
- Coleslaw \$3

Signature Sauces

- Roasted Garlic Dijon
- Blueberry Barbecue
- Smoked Paprika Mayo
- Bourbon Onion
- Roasted Red Pepper Aioli

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





Frozen Rum Punch \$9

Caribbean Rums & Tropical Fruit Juices



Frozen Margarita \$9

Beer

- Rising Tide Ishmael Copper Ale, Portland ME \$5.5
- Gritty's Vacationland Summer Ale, Portland ME \$5
- Heavy Seas Riptide White IPA, Baltimore MD \$5.5
- Moat Mountain Czech Pils 16 oz. can, N. Conway NH \$6
- Brooklyn Lager 16 oz. can, Brooklyn NY \$5
- Harpoon UFO White, Boston MA \$5
- Rising Tide Spinnaker Hefeweizen, Portland ME \$5.5
- Sea Dog Wild Blueberry Ale, Portland ME \$4.5
- Peak Nut Brown Ale, Portland ME \$5
- Old Rasputin Russian Imperial Stout \$6
- Pabst Blue Ribbon 16 oz can \$4
- Budweiser ~ Bud Light \$4
- Bud Light Platinum Aluminum Bottle \$4.5
- Corona ~ Sam Adams ~ Coors Light \$4.5
- Stella Artois, Belgium \$5
- Molson, Canada \$4
- Wood Chuck Hard Cider ~ Summer, Vermont \$4.5
- William's Excalibur Hard Cider 16.9 oz can, England \$5

Soda \$2.5

- Coke ~ Diet Coke
- Sprite ~ Ginger Ale
- Lemonade ~ Iced Tea
- Club Soda

Boylans Soda \$3

- Black Cherry
- Birch Beer
- Root Beer
- Crème Soda

Juice \$3

- Apple ~ Orange
- Cranberry

Water

- \$6
- San Pellegrino 1L
- Aqua Pana 750ml
- \$2.5
- Poland Spring
- Perrier 200ml can

Wine

White / Rose

- Cortenova Pinot Grigio ~ Italy \$7.5/ \$24
fresh and floral bouquet with a hint of pears, apricots and bananas
- J Lohr Rivers Bench Chardonnay 2011 ~ CA \$8.5 / \$27
youthful and bright yellow in color, with aromas of pear, apple, nectarine & roasted hazelnut
- Fritz de Katz Riesling 2013 ~ Germany \$7/ \$22
mild apple and citrus aromas with a crisp, fruity light to medium body
- Ceviche Sauvignon Blanc 2011 ~ California \$7/ \$22
accented with lemon, tangerine and melon notes balanced by soft herbal flavors
- Jean-Luc Colombo Cape Blueue Rose 2011 ~ France \$7/ \$22
subtle hints of peach, rose petal and soft pepper on the nose

Red

- PKNT Pinot Noir 2011 ~ Chile \$8 / \$26
ruby color, aromas of bing cherry, chocolate, beets, and carrots
- Senda 66 Tempranillo ~ Argentina \$8/ \$26
slightly tannic with heavy flavors of clove, black licorice, savory berry, and plum
- Lexicon Malbec ~ Argentina \$9 / \$28
deep color, full-bodied, and loaded with blackberry
- Smashberry 2012 ~ California \$10 / \$30
a fruit bomb with a plethora of mashed red fruits including raspberries, cranberries, currants and strawberry
- Chateau Moulin de la Roquille Bordeaux Rouge ~ France \$8
soft ruby red in color with aromas of berries, plums, vanilla and spice

Bubbles!
LaTransa Proseco \$28

HH Sangria ~ \$9 our own recipe!

House Wines ~ Canyon Oaks

Merlot ~ Chardonnay ~ Cabernet Sauvignon ~ California \$6

