

• **SOUPS, SALADS & APPETIZERS** •

**Waterfront Clam Chowder**

A Maine classic. Cup - 4.50 Bowl - 6.50

**Soup Of The Day**

A variety of seasonal preparations. Cup - 4 Bowl - 6

**Phyllo-Wrapped Baked Brie**

Stuffed with almonds & cranberries. Served with apples, pumpkin bread & whole grain mustard. - 10

**Maine Blue Mussels**

Steamed in white wine, garlic, spanish onion & scallions. - 12

**Calamari & Shrimp**

Served with homemade cocktail sauce & fresh lemon. - 9

**Deep Fried Oysters**

With horseradish tartar sauce. - 10

**Local Crab & Artichoke Fondue**

Cheeses, artichoke hearts, red pepper & spices. Baked & served with toasted sourdough. - 11

**Oysters On The Half Shell**

Six fresh oysters from the icy waters of Maine. - 14

**Butternut Squash Ravioli**

Amaretto cream, parmesan, shallots, almonds & sage. - 12

**Caesar**

Chopped anchovies & croutons with finely grated parmesan. - 8  
Chicken -10 Ducktrap Smoked Salmon -13

**Chicken Dijon Salad**

Romaine & spinach tossed with dijon vinaigrette, grilled chicken breast, mushroom, bacon, artichoke, crumbled bleu cheese & dijon vinaigrette. - 12

**Roasted Apple Salad**

Walnuts, dried blueberries, goat cheese & baby greens with balsamic blueberry vinaigrette. - 10

**Warm Spinach Salad**

Kalamata olives, roasted red pepper, walnuts & feta with balsamic vinaigrette. - 9  
With Warm Duck - 12

**Mixed Green Salad**

Served with assorted vegetables & your choice of dressing. Small - 4 Large - 6

• All salad dressings are made in-house •  
Balsamic Vinaigrette • Lemon Parmesan • Blueberry Vinaigrette • Bleu Cheese • Sweet & Sour Bacon

\* 18% gratuity will be added to parties of 6 or more



• **ENTREES** •

**Grilled Tenderloin Medallions**

A rustic roasted walnut, sage & bleu cheese pesto. Served with a white bean puree. - 22

**Dry-Aged New York Steak**

Brandied portobello mushrooms. Served with steak fries. - 28

**Large Winter Seared Scallops**

On a bed of butternut ravioli with an almond sage butter sauce. - 22

**Portuguese Haddock**

Baked, served over a herb, garlic, spinach, chorizo sausage and cannellini bean saute drizzled with extra virgin olive oil & lemon. - 20

**Atlantic Salmon Fillet**

Honey, bourbon glazed topped with a cashew butter & savory polenta.- 20

**Chicken Marsala**

With shallots, mushrooms & marsala wine with mashed potato. - 16

**Cranberry Hoisen Duck**

Glazed with a sweet & tangy cranberry hoisen sauce, served with wild rice. - 18

• **MAINE FAVORITES** •

**Fresh Steamed 1 1/4 Maine Lobster**

Served with melted butter & fresh lemon. - Market Price

**Native Crab Cakes**

Mixed with peppers, onions, herbs, spices and bread crumbs.  
Served with remoulade sauce. - 20

**Atlantic Haddock Fish & Chips**

Tartar sauce & lemon. -18

**Local Whole Belly Fried Clams**

With Tartar sauce. - 20

**Maine Shrimp**

Locally caught & deep fried with cocktail sauce. - 16

• **BOWLS & PLATES** •

**Gingered Shrimp & Asparagus**

A stir-fry of gulf shrimp & asparagus in a flavorful blend of orange, soy, ginger & sesame with pasta & cashews. - 16

**Roasted Chicken**

Served open-faced on our fresh baked herb biscuits with mashed potato, sourdough bread, rich country gravy & a side of orange cranberry chutney. - 12

**Tuscan Bread Soup**

Popular in the farm kitchens of northern Italy, this blend of tomatoes, garlic & leeks simmered in a rich vegetable broth is thickened with whole grain bread. Served with spinach and ricotta dumplings. - 13

**Mediterranean Seafood Stew**

Fresh Maine Lobster, scallops, shrimp, mussels & fish simmered in a light tomato broth with herbs & spices. - 19

**Chicken Linguine**

Garlic, roasted red pepper, kalamata olives, spinach, onion, scallion & toasted pine nuts with white wine & olive oil. - 16

• **SANDWICHES** •

**Bistro Steak Sandwich**

Open-faced on sourdough with sauteed mushrooms, garlic & onions. - 13

**Aldermere Farms Grass-fed Beef Burger**

With leaf lettuce, tomato, red onion and cheese, if you please. - 9

**Colorado Burger**

Aldermere Farms beef patty topped with a smokey BBQ sauce, cheddar cheese & bacon on a roll with leaf lettuce, tomato & red onion. - 10

**Grilled Portobello Cap On Focaccia**

Balsamic Marinated portobello with red pepper, spinach, red onion, asiago cheese & basil aioli. - 9

**Warm Bistro Lobster**

Fresh picked Maine lobster sauteed in butter with a touch of lemon. Served open-faced on focaccia bread with arugula & boursin cheese. - 18

• **MUNCHIES** •

**Quesadillas**

Cheeses, onions, scallions & green chilies in a flour tortilla with a side of salsa, guacamole & sour cream. - 9  
Crab -12 Chicken -11

**Nachos**

Tortilla chips layered with cheeses, onions, scallions, green chilies, tomato, salsa, guacamole & sour cream. - 9

**Onion Rings**

Thick sliced & crispy with horseradish tartar sauce. - 6

**Chicken Wings**

With assorted vegetables & bleu cheese dressing. - 8

We do our best to accommodate food allergies but we cannot be held responsible and we appreciate your understanding. Many of our dishes can adapt to vegetarian requests.

**40 Bay View Street  
Camden, Maine 04843**

N 44° 12'30.7512 W 69° 3' 46.8709

We proudly support local farmers & growers with the use of fresh local produce