

OCEAN SIDE DRINKS



DRAFT BEER

Allagash White	5%	7
Peak Organic Fresh Cut	4.6%	7
Baxter Lager	3.9%	7
Funky Boy So Folkin' Hoppy	6.5%	7
Rising Tide Ishmael	4.9%	7
Sebago Red Ale	4.4%	7
Oxbow Luppolo Pilsner	5%	8
Chusnoc Kresge Kölsch	4.8%	8
Austin Street Pale Ale	5.3%	8
Boothbay Thirsty Botanist	7%	9
Foundation Ephiphany	8%	9
Downeast Seasonal Cider	4.5%	7

BOTTLES & CANS

Baxter Coastal Haze	6
Sebago Simmer Down	6
Funky Bow G String	6
Boothbay Cryptos DIPA	9
Foundation Rotating Sour	9
Rising Tide MITA	9
Lawson's Little Sip	9
Bud Lite	5
Guinness	5
Woodland Farm N/A WIT	7
Athletic N/A IPA	6
UFF Blueberry Cider	7
High Noon Hard Seltzer	7

SIGNATURE COCKTAILS

Lo Fi Negroni	13
Beefeater Gin/Sweet Vermouth Focusing on natural herbs and botanicals, this negroni is sure satisfy any palate	
Portuguese Manhattan	13
Bulleit bourbon/Maple Syrup Our twist on a classic cocktail that combines sweet and savory on a whole new level	
Beach Blossom	13
Bacardi Silver/Coconut A fruit forward recipe that blends guava, pineapple, and rum into a well balanced cocktail	

Summer Sunset	12
Tito's Vodka/Peach Schnapps Aptly named, it is like drinking a Maine Summer Sunset in a glass	
Blueberry Margarita	15
1800 Reposado/Cointreau/Grand Marnier Blend of sweet and sour w/ local blueberries & fresh lime	
Blood Orange Cosmo	14
Solerno/Vodka This refreshing cocktail combines citrus and tart flavors with a hint of blood orange	

WHITE WINE

Mas Fi Cava Brut	Cava, Spain · white flowers, citrus, stone fruit	7/28
La Marca Prosecco	Veneto, Italy · fresh citrus, honey, white flowers	8/32
Mirabelle Brut Rosé	Napa Valley, California · strawberry, raspberry, rhubarb	45
André Jacquart 1er Cru Champagne	Champagne, France · lemon, asian-pear, bold, citrus	85
Mont Gravet Rosé	Southwest, France · peach, citrus fruits, bright acidity	8/32
Martin Codax Albariño Rias Baixas	Rias Baixas, Spain · peach, citrus fruits, bright acidity	24
J Vineyards Pinot Gris	Russian River Valley, California · pineapple, flowers, crisp	26
Pavão Vinho Verde	Vinho Verde, Portugal · Citrus, pear, mineral	7/28
Marqués de Cáceres Rueda Verdejo	Rueda, Spain · melon, lemon, delicate vanilla	9/36
Maso Canali Pinot Grigio Trentino	Trentino, Italy · lemon, lime, honey, tree fruit	12/48
Whitehaven Marlborough Sauvignon Blanc	Marlborough, New Zealand · grapefruit, green apple, tropical	12/48
Dry Creek Vineyards Sauvignon Blanc	Dry Creek Valley, California · herbal, apricot, spice	34
Cherrier Père & Fils Sancerre Blanc	Loire Valley, France · light, dry, earthy, grapefruit, pear	44
William Hill Estate California Chardonnay	Napa Valley, California · full-bodied, brioche, lemon curd	9/36
Girard Russian River Chardonnay	Russian River, California · oak, nectarine, ripe pears	44
Cave de Lugny "Les Charmes" Chardonnay	burgundy, France · medium-bodied, nuts, honey, citrus fruits	13/52

RED WINE

Trapiche Oak Cask Malbec Argentina	Mendoza, Argentina · blackberry, vanilla, earthy, plum	8/32
Casa Santos Lima Portugal Red Blend	Lisboa, Portugal · cherry, red fruit, oak, plum, chocolate	9/36
Tortoise Creek California Pinot Noir	Clarksburg, California · ripe cherries, violets, soft	10/40
King Estate Inscription Pinot Noir	Willamette Valley, Oregon · bright raspberry, strawberry	42
Chateau Souverain California Cabernet Sauvignon	North Coast, California · round, roasted vanilla, cherry mocha	9/36
Rabble Cabernet Sauvignon	Central Coast, California · cocoa, cedar, cherry, blackberry	40
Quinta do Portal Mural Reserva Red	Douro, Portugal · acidic, dry, dark chocolate, blueberry	42
Castello Di Verrazzano Chianti Classico	Tuscany, Italy · cherry, licorice, tobacco, medium-full bodied	48
Quinta do Portal 10 Year Tawny White Port	Douro, Portugal · roasted almonds, figs, honey	13

DESSERTS

Chocolate Truffle Cake	9	Blueberry Pie	8
		vanilla ice cream & whipped cream	
Crème Brulé Cheesecake	7	Raspberry & White Chocolate Cake - GF	8



STARTERS

BBQ Pub Chips 12

BBQ seasoned potato chips, served with blue cheese sauce, balsamic reduction, scallions (GF, V)

Cauliflower "Ceviche" 13

Avocado, green goddess aioli
Served with tri-colored corn tortilla chips (GF, V)

Salt Cod Fritters 16

Roasted red pepper sauce, saffron aioli
Served with fresh lemon

Grilled Oysters 27

Half dozen Maine oysters
Served with Portuguese-influenced mignonette (GF)

Chicken Wings 15

Served with carrot, celery and blue cheese dressing
Choice of: blueberry BBQ sauce, lime soy sweet chili sauce,
Piri Piri hot sauce, house BBQ rub (GF)

SOUPS AND SALADS

Classic Caesar Salad 15

Hearts of romaine, croutons, Caesar dressing,
asiago cheese, fresh lemon

Great Grandma's Caldo Verde 8

Portuguese soup
Kale, cabbage, navy beans, potatoes (V)

Graciosa Salad 15

Saffron vinaigrette, crispy chickpeas, marinated
olives, hard boiled eggs, bibb lettuce (GF, V)

Add house made linguica \$2

Sebasco Harbor Clam Chowder 9

Fingerling potatoes, smokehouse bacon, herb medley

Maine Blueberry Salad 16

Maine chevre cheese, farmer greens, pickled red onion, carrots, toasted sunflower seeds, fresh blueberries
Tossed with blueberry lemon vinaigrette (GF, V)

— ADD TO SALADS —

Fire Grilled Chicken 7

Roasted Cauliflower 6

Grilled Shrimp 8

4 oz Beef Tenderloin Medallion 16

* This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food-borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.

HOURS

Daily from 11:30 AM - 9:00 PM
Bar open 11 PM on weekends

ADDRESS

29 Kenyon Rd, Phippsburg, ME 04562

PHONE

(207) 371-5113



BURGERS AND SANDWICHES

All burgers and sandwiches come with choice of: fries, BBQ house fried chips or slaw
Upgrade: demi salad or potato wedges \$2 · GF buns available

House Made Black Bean Burger 16

Spinach, cheddar, pickled red onion, avocado
Served with Piri Piri sour cream (V)

Prego Roll 19

Grilled marinated beef sirloin, tomato, red onion
Served on a Portuguese bun

Maine Lobster Roll 35

Brioche roll, lettuce, saffron aioli
Served with drawn butter, fresh lemon

Angus Beef Burger 19

Cheddar, lettuce, tomato, onion,
bread n' butter pickles

Add-Ons:

Bacon, avocado, linguíça, or fried egg 2
Blue cheese, pickled red onion, or goat cheese 1
Blueberry BBQ sauce, or Piri Piri hot sauce 1

Haddock Sandwich 17

Choice of: Beer batter or blackened
Coleslaw, Boston bibb lettuce, tomato, saffron aioli

LARGE PLATES

Parmesan Roasted

Red Pepper Stuffed Mushroom 26

Wild rice pilaf, garlic green beans
Served with sun dried tomato pesto (GF, V)

Grilled Piri Piri Chicken 28

Lemon confit fingerling potatoes, roasted baby
carrots, spiced yogurt (GF)

Garlic Basil Shrimp 27

Sun dried tomato pesto cream sauce, roasted garlic,
roasted tomatoes, linguine pasta, herb focaccia

Fish 'N' Chips 22

Beer-battered haddock, fries, classic tartar sauce,
fresh lemon, coleslaw (GF)

Grilled Cedar Plank Cod 34

Portuguese house made blackening spice, linguíça and
fingerling potato hash, marinated olive tapenade (GF)

SIDES

All sides are GF, V

Grilled Corn 7

Portuguese spicy mayo, paprika, cilantro, lime

Roasted Baby Carrots 8

Spiced yogurt, green chimichurri sauce
Topped with toasted sunflower seeds

Seasonal Harvest Vegetable Medley 8

Served with balsamic reduction

Moules Frites 26

P.E.I. mussels, house made linguíça sausage, vinho
verde, marinated tomatoes, roasted garlic (GF)
Served with crispy potato wedges and Piri Piri aioli

Maine Steamed Lobster 46

Corn, Old Bay potatoes, drawn butter, lemon (GF)

Beef Tenderloin Medallions 43

Bacon smoked gouda mash, garlic green beans, baby
carrots, chimichurri sauce (GF)

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