



Appetizers

Jonah Crab & Lobster Cake

Roasted Pepper Salad, Sriracha-Lemon Aioli 19

Native Black Mussels

Kettle-Steamed with Butter, Fresh Lemon (By the Pound)

Crispy Battered Chicken Tenders

Choice of Barbecue or Sweet Honey Mustard Sauce 16

Spicy Steamed Peel & Eat Shrimp

One Pound of "New Orleans-Style" Boiled Shrimp, Cajun Rémolade, Drawn Butter 18

Smoked Chicken Wings

Tabasco Pepper Sauce, Celery Sticks, Blue Cheese Dip 19

Soft Shell Maine Steamer Clams

From the Kettle with Drawn Butter, Fresh Lemon (By the Pound)

The Raw Bar

Cold Water Shrimp Cocktail

Tomato-Horseradish Sauce, Fresh Lemon 19

Chilled Maine Lobster Cocktail

Fresh Lemon Wedge, Duo of Sauces (Market Price)

Local Maine Oysters

Cocktail Sauce, Horseradish, Crackers, Tabasco, Lemon Wedge
Half Dozen 20 Full Dozen 40

Stewman's Shellfish Tasting (Enough to Share)

Local Sampling of Crab Claws, Shrimp, Oysters and Maine Lobster, Trio of Dipping Sauces: Lemon Aioli, Cocktail and Horseradish (Market Price)

Dips "Enough to Share"

Smoked Fish Dip

Pickles, Onions, Jalapeños, Flatbread Crackers 17

Coastal Seafood Dip

Savory Three-Cheese "Fondue" of Fresh Maine Lobster, Shrimp and Coastal Crab with Crispy Sea Salt-Dusted Tortilla Chips for Dipping 18

Warm Spinach & Artichoke Dip

Fresh Spinach, Artichokes and Three Cheeses, served Bubbly Hot in a Crock with Crispy Sea Salt-Dusted Tortilla Chips for Dipping 16

Some items on this menu contain ingredients that are not listed; please inform your server of any food allergies or dietary restrictions before you place your order.

*Consumption of raw or undercooked food may result in an increased risk of foodborne illness.

Little Harbor Soups

Rustic Clam Chowder

Mahogany Clams, Maine Russet Potatoes, Onions and Stove-Stewed Cream, Common Crackers
Half Ladle (6 oz.) 9 Full Ladle (10 oz.) 12

Maine Lobster Bisque

Tender Lobster Meat Simmered in Sherry Wine and Cream
Half Ladle (6 oz.) 10 Full Ladle (10 oz.) 13

Market Salads

Market Salad

Baby Field Greens and Crisp Garden Vegetables, Choice of Dressing 10

Harvest Salad

Crisp Mixed Greens, Dried Cranberries, Bosc Pears, Granny Smith Apples, Gorgonzola, Spiced Walnuts and Balsamic Syrup 14
Add Flame-Grilled Chicken 9 or Steak* 12

Classic Caesar Salad

Crisp Romaine, Grated Asiago Cheese and Garlic-Herb Croutons, tossed in Our Creamy Caesar Dressing 13
Add Flame-Grilled Chicken 9, Steak* 12 or Maine Lobster Salad 20

Warm Gorgonzola Steak Salad*

Flame-Grilled Sirloin, Baby Greens, Imported Olives, Gorgonzola Cheese, Herb-Roasted Tomatoes, Portobello Mushrooms, Garlicky French Beans and Crispy Onions, Balsamic Vinaigrette 26

The Lobster Boat "Cobb"

The Traditional Favorite! Crisp Summer Greens, Maine Lobster Salad, Diced Tomato, Black Olives, Hard-Cooked Egg, Smoky Bacon, Ripe Avocado and Gorgonzola Cheese (Market Price)

Burgers & Sandwiches

Served with Coleslaw, Crisp Pickle Chips, Choice of French Fries, Sweet Potato Fries or Kettle Chips

Frenchman Bay Haddock Sandwich

Crisp Battered Haddock Fillet on a Butter-Baked Roll with Local Aged Cheddar Cheese, Lettuce, Tomato, Onion and Tartar Sauce 18

Grilled Chicken Cabana

Smoked Barbecue Sauce, Vermont Cheddar Cheese and Crisp Bacon, Grilled Kaiser Roll 17

Cajun Shrimp Roll

Crispy Netted Shrimp on a Toasted New England Roll with Cajun Rémolade 18

Stewman's Burger*

Flame-Grilled Thick and Juicy Burger on a Freshly Baked Roll, Lettuce, Tomato, Onion and Your Choice of American, Gorgonzola, Cheddar or Swiss Cheese 18
Substitute a Plant-Based Veggie Burger

Mount Desert Crab Roll

Toasted New England Roll loaded with a Hefty Portion of Native Crab Salad 24

Classic Maine Lobster Roll

A Long-Established New England Favorite...Fresh-Picked Lobster Meat and a touch of Seasoned Mayonnaise on a Butter-Toasted Roll (Market Price)

"Down East" Baskets

The Pier House Catch – "The Boat Docks Here"

Crisp Battered Haddock Fillets, Sweet Whole Belly Clams, Shrimp and Scallops with French Fries, Coleslaw, Cocktail and Tartar Sauces 35

Crunchy Maine Clams

Crispy Sweet Whole Belly Clams, French Fries, Coleslaw and Tartar Sauce 31

Frenchman Bay Fish & Chips

Crisp Battered Haddock Fillets, French Fries, Coleslaw and Tartar Sauce 29

Fried Scallops

Whole Tender Scallops Fried Golden Brown, French Fries, Coleslaw and Tartar Sauce 33

Shrimp Basket

Cooked Up Crispy, with Coleslaw, French Fries and Cocktail Sauce 29

The Lobster Trap

"The Down East" Lobster Experience

The Whole Experience! A Half Ladle of New England Clam Chowder, 1-1/4 lb. Steamed Maine Lobster, Local Mussels, Buttered Sweet Corn and Potatoes with Homemade Blueberry Pie (Market Price)

Simply Maine Lobster – "You Choose the Size"

Fresh Lobster from Our Harbor, Kettle-Steamed in Sea Water, Drawn Butter and Fresh Lemon (Market Price)

Stewman's Specialties

Crispy Roasted Half Chicken

Apple-Cranberry Chutney, Grilled Asparagus, Red Skin Potatoes 30

Steak Frites*

Flame-Grilled 12 oz. NY Strip, Jumbo Asparagus, Hand-Cut Frites, House Steak Sauce 42

Grilled Native Salmon*

Grilled Jumbo Asparagus, Red Skin Potatoes, Roasted Pepper Basil Butter 31

Land & Sea*

Flame-Grilled 12 oz. NY Strip, Kettle-Steamed 1-1/4 lb. Maine Lobster, Hand-Cut Frites, Grilled Asparagus (Market Price)

Desserts

Stewman's Scoops

Vanilla or Chocolate Ice Cream 8

"Whoopie Pie" Sundae

The Local Favorite! 10

Triple Chocolate Cake

Rich Double Chocolate Cake with Dark Chocolate Shavings 10

Wild Maine Blueberry Pie

Fresh Plump Berries, Flaky Pie Crust, Vanilla Ice Cream 11

Strawberry Shortcake

Fresh Summer Berries, Moist Sponge Cake, Whipped Cream 10

Handcrafted Cocktails

Blackberry Pineapple Smash

Tito's Handmade Vodka, Fresh-Pressed Persian Limes, Fresh-Squeezed Pineapple, Blackberry Shrub, Hand-Picked Mint Sprig, Splash of Sparkling Soda 14

San Marzano Bloody Mary

Tito's Handmade Vodka, House Bloody Mary Mix, Fresh Celery, Grated Horseradish, Rosemary-Skewered Olive, Cherry Tomato, Spicy Pepper 14

Country Thyme Lemonade

New Amsterdam Citron Vodka, Cruzan Aged Light Rum, Plump Blueberries, Hand-Picked Mint Sprig, Fresh-Squeezed Agave Lemonade, Splash of Sparkling Soda, Lemon Wedge, Garden Snipped Thyme 14

Sun Shower

Effen Cucumber Vodka, Valencia Orange Juice, 100% Organic Agave Nectar, Fresh-Pressed Persian Limes, Sparkling Soda, Hand-Picked Mint Sprig 14

Polished Hurricane

Cruzan Aged Light Rum, Bacardi Black Rum, Fresh-Squeezed California Lemons, Fresh-Pressed Persian Limes, Valencia Orange Juice, Pure Squeezed Ecuadorian Maracuya Passion Fruit, Blossom Honey, Island Spices, Orange Slice 14

Ay Caramba

This Tasty Concoction will have you saying its name from the Very First Sip. Tanteo Jalapeño Tequila, Cointreau, 100% Organic Agave Nectar, Fresh-Pressed Persian Limes, Hand-Picked Cilantro 14

Indian Summer

Bombay Gin, St. Germain Elderflower Liqueur, Fresh-Squeezed Persian Limes, Fresh-Pressed Cranberry Juice, Muddled Grapefruit, Splash of Sparkling Soda 14

House Agave Mojito

Cruzan Aged Light Rum, Fresh-Pressed Persian Limes, Hand-Picked Mint Sprig, Touch of 100% Organic Agave Nectar, Splash of Sparkling Soda 15

Blueberry Jam Mojito

A Blueberry Twist on the Original – Stoli Blueberi Vodka, Blueberry Jam, Hand-Picked Mint Sprig, Fresh-Pressed Persian Limes, Touch of 100% Organic Agave Nectar, Splash of Sparkling Soda 15

Pineapple-Mint Mojito

A Tropical Twist on a Classic – Cruzan Aged Light Rum, Fresh-Squeezed Pineapple Juice, Fresh-Pressed Persian Limes, Mint-Pineapple Shrub, Touch of 100% Organic Agave Nectar, Splash of Sparkling Soda, Hand-Picked Mint Sprig 15

Margaritaville

Maracuya Margarita

Sauza Silver Tequila, Pure Squeezed Ecuadorian Maracuya Passion Fruit, Fresh-Pressed Persian Limes, Valencia Orange Juice, Touch of Blossom Honey, Cinnamon, Cayenne 14

Fresh Agave Margarita

Sauza Silver Tequila, Fresh-Pressed Persian Limes, Valencia Orange Juice, Touch of 100% Organic Agave Nectar, Lime Wheel 15

Jalapeño Agave Margarita

Tanteo Jalapeño Tequila, Fresh-Pressed Persian Limes, Valencia Orange Juice, Touch of 100% Organic Agave Nectar, Jalapeño Pick 15

Pomegranate Margarita

Sweet & Refreshingly Tart, Sauza Silver Tequila, Pomegranate Juice, Fresh-Pressed Persian Limes, Touch of Habanero Shrub, Lime Wheel 14

Frozen Libations

Frozen Mission Bell Margarita

Sauza Silver Tequila, Splash of Orange Juice, Sour Mix & Lime, Your Choice of Classic, Pomegranate, Raspberry or Strawberry 15

Deckhand Daiquiri

Cruzan Aged Light Rum and Your Choice of Strawberry, Banana or Raspberry 15

Island Piña Colada

Cruzan Aged Light Rum, Cream of Coconut and Fresh Pineapple, topped with Mt. Gay Eclipse Gold Rum 15

Riptide Mudslide

Baileys Irish Cream, Kahlúa, New Amsterdam Vodka, Ice Cream, topped with Whipped Cream 15

Mocktails

Fresh-Pressed Shaken Agave Lemonade

Fresh-Squeezed California Lemons, 100% Organic Agave Nectar and Splash of Sparkling Soda 6

Fresh-Pressed Shaken Agave Limeade

Fresh Persian Lime, Valencia Orange Juice, 100% Organic Agave Nectar and Splash of Sparkling Soda 6

The Wine Cellar

glass/bottle

Barefoot Bubbly, Brut Cuvée, North Coast, CA

Sweet Side, Crisp, Raspberry Jam, Vanilla and Buttered Toast Flavors (187ml) 12 (750ml) 40

Korbel, Brut, CA

America's Best-Selling Premium Champagne, Light, Crisp, Spicy Fruit Flavors 14/46

Canyon Road, White Zinfandel, CA

Clean, Bright, Fruity, Mellow, Yet Crisp 11/36

Fleur de Mer Rosé, Côtes de Provence, France

Brilliant Coral Pink Color, Fresh Watermelon, Cherry, Subtle Citrus, Lavender 15/52

Simply Naked, Chardonnay, "Unoaked", CA

Fresh and Vibrant, Tropical Fruit, Citrus, Pear Notes 13/44

William Hill Estates, Chardonnay, Central Coast, CA

Creamy Tropical Fruit, Spice, Toasty Oak 14/46

Kendall-Jackson, VR, Chardonnay, CA

Pristine Deliciousness, Notes of Pineapple, Mango, Citrus 16/52

Monkey Bay, Sauvignon Blanc, New Zealand

Vibrant Flavors, Ripe Grapefruit, Gooseberry, Pineapple, Zingy 13/40

Benvolio, Pinot Grigio DOC, Italy

Delicate Nuances of Rosewater, Lychee, Apple, Pear Flavors 14/46

Canyon Road, Cabernet Sauvignon, CA

Aromas of Black Currant, Plum, Chocolate and Spice 11/36

Robert Mondavi, "Private Selection", Cabernet, Central Coast, CA

Ripe and Elegant, Soft Red and Black Fruit Aged in Oak 12/40

Kendall-Jackson, VR, Cabernet Sauvignon, CA

Deep Flavors of Dark Berry, Cassis Flavors, Notes of Oak and Spice 16/52

Columbia Crest "Grand Estates", Merlot, Columbia Valley, WA

Rich Aromas of Dark Cherries, Chocolate, Complex Flavors of Fruit, Mocha, Caramel 14/46

Murphy-Goode, Pinot Noir, CA

Vibrant Dark Fruits, Vanilla, Cherry and Oak, Rich, Delightful 14/46

Ice Cold Beer

From the Handle (16 oz.)

Atlantic Brewing Company "Thunder Hole" Ale, Bar Harbor, ME

A Traditional English-Style Brown Ale with Toffee Notes and an Exceptional Malt Backbone (5.8% abv) 8

Samuel Adams "Summer Ale", Boston, MA

An American Wheat, Brewed with Malted Wheat, Lemon Zest and Grains of Paradise to Create a Crisp and Spicy Flavor and Body (5.3% abv) 7.5

Allagash White Ale, Portland, Maine

Interpretation of a Traditional Belgian Wheat Beer Brewed with a Generous Portion of Wheat, Coriander and Orange Peel, Fruity, Refreshing (5.2% abv) 8.5

Baxter "Out of Range" Blueberry Ale, Lewiston, ME

A Light-Bodied Blueberry Summer Ale (4.5% abv) 8

Sebago Brewing Company "On a Boat" Pale Ale, Gorham, ME

Crisp and Clean, with Apricot, Floral and Herbal Notes, this Highly Crushable Boat Beer is Down to Party (5.1% abv) 8

Baxter "Coastal Haze" IPA, Lewiston, ME

A Juicy, Hazy IPA Packed Full of Citra, Mosaic and Local Hops that provides Notes of Bright Citrus, Stone Fruit and Berries (5.9% abv) 8

American Premium Bottle

Miller Lite, Bud Light, Budweiser, Michelob Ultra, Heineken 0.0 (Alcohol-Free) 6.5

Imported and Handcrafted Bottle

Stella Artois, Bar Harbor Real Ale, Heineken, Corona Extra, Corona Light 7

Craft Beer & Seltzers

High Noon "Sun Sips" Seltzer

Please Ask Your Server About Today's Selection of Spiked Seltzer 8

Baxter "Staycation Land" Lager, Lewiston, ME

Pristine and Refreshing as the Place We Call Home – This Beer is for Those of Us Whose Favorite Destination is Right In Your Backyard (19.2 oz. can) 9

Orono Brewing Company "Tubular" IPA, Orono, ME

Tropical and Juicy, Triple Dry-Hopped with Citra, El Dorado, Topaz and Galaxy. Keeping Maine Rad One Can at a Time! (16 oz. can) 9

Atlantic Brewing Company "Mountain Hopper" IPA, Bar Harbor, ME

Juicy, Citrusy American India Pale Ale (16 oz. can) 9

Allagash "River Trip" Ale, Portland, ME

Belgian-Style Table Beer with Hop-Forward Grapefruit and Stone Fruit Notes (16 oz. can) 9

Baxter "Coastal Storm", Double IPA, Lewiston, ME

Brewed with Cryo-Pop, Talus and Chinook Salvo Hops, Our Double IPA has Notes of Tropical Fruit and Melon, as well as Subtle Hints of Coconut with a Mildly Dark Finish. We Combined Our Favorite Attributes of Coastal Haze & Ice Storm '98 to Create a Perfect Storm that Packs a Juicy Punch 9

