Snack

Old Bay Popcorn - 3
Fox Family Potato Chips - 3 Add Kelp Ranch Dip + 6
House Pickled Vegetables - 7
Dill Pickled Stipes - 5
Bread of the Day locally baked, house compound butter - 12





Share

Oysters served with lemon and house mignonette Single - 4 Half Dozen - 21 Dozen - 40

Scallop Crudo hoisin, ginger scallion oil, pickled vegetable confetti, cilantro – 18 *Scallops landed by local F/V Jacob & Joshua

Cheese & Charcuterie local cheese and meats, seasonal accompaniments - 30

Smoked Fish Toast Bread & Friends rustic bread, Dunstan Smokehouse smoked pollock, pickles – 17 * \$1 of every smoked fish toast sold goes to Maine Coast Fishermen's Association to support local fishermen

Tinned Fish Plate Mackerel, Bread & Friends Bread, pickles, seasonal accompaniments, preserved lemon, grain mustard, butter - 20

Sweet & Savory Board What The Actual Fudge pistachio kelp fudge and dark chocolates, local cheese, honeycomb, spicy jam, crackers – 15

Broiled Oyster crisp Bread & Friends sourdough kelp breadcrumbs, compound butter - 25

Soup & Salad Add Bread and Friends Sourdough - 2

House Kelp Chili vegan, gluten-free - 12 Hurricane's Clam Chowder local, gluten-free - 12 Caesar Salad romaine, kelp breadcrumbs, parmesan, anchovy - 15



Maine's served with chips and pickles, substitute soup - 6

Lobster Roll mayo, butter, lemon - Market

Lobster Grilled Cheese muenster, sourdough - 25

Lobster BLT mayo, North Country apple wood smoked bacon, sourdough - 27

Classic Grilled Cheese muenster, sourdough - 12 Add North Country apple wood smoked bacon - 2 Add tomato, pickled red onions, pickled jalapenos - .50

Kelp Noodle Salad lo mein, chilis, soy-ginger dressing - 10



Wine

Sparkling

Treveri, Blanc de Blanc, Yakima Vallev, WA - 13 Carletto, Vino Bianco, Veneto, IT [draft] - 11

White

Nortico, Alvarinho, Minho, PT - 11 Lost, Peloponnese, Moschofilero, Nemea, GR - 11 Michael David, Chardonnay, Lodi, CA - 13

Red & Pink

Famille Perrin, Cotes du Rhone Rosé', FR [draft] - 11 Brandborg, Pinot Noir, Umpqua Valley OR - 16 Michael David, Earthquake, Cabernet Sauvignon, Lodi, CA - 13 Domaine de Ferrand, Cotes du Rhone, FR - 13 Stel+Mar, Zinfandel, CA [can 250ml] - 8 Babe, Red Blend with Bubbles, CA [can 250ml] - 9

The Funk

Wild Sardinia Vermouth - 8 [this vermouth will change your life] make it a spritz*

Amabuki Junmai Ginjo Ichigo, Sake[180ml] - 9 Strawberry Blossom [I mean it's in a jar...]

Oxbow Brewing Saison Aquatic - 7 Farmhouse ale with sea salt and Maine sugar kelp [because we can't say no to anything kelp]



Bottles & Cans

Staples

Budweiser - 5 Pacifico - 5 Miller High Life - 5 Maine Beer Co. Lunch - 11 Lawsons Sip of Sunshine - 9

Light & Refreshing

Lone Pine Pale Ale - 8 ML Champ Lager - 7 ML Besides Seltzer - 8 Lime Pomegranate Rum Daiguiri

Ask About Our Local Rotating Draft - 8

Spirited

Seagull Train - 16 house infused sugar kelp vodka, saline, basil vermouth, ginger oil, fucus tip

\$1 from every cocktail sold goes to Freeport Historical Society

Sloe Bell - 15

gin, sloe gin, serrano grapefruit, lemon, cherry, aquafaba

spice up your life

Not So Irish Coffee - 13

local coffee liqueur, house coffee vodka, demerara syrup, coffee foam, nutmed

cold, dark, caffeinated, alcoholic,

and a little sweet no birds were harmed in the making

Te-kill-a Chickadee - 15 tequila, pineapple, lime, passionfruit,

5 spice, demerara

Old Man & the Sea - 17 mezcal, lime, kelp, scotch spritz

of this cocktail

Shooters - 13

oysters, oysters, oysters!

An ode to good mignonettes, because they could take over the world

Last Call

gin, cucumber, sambal

Hot n' Dirty

vodka, hot sauce, olive brine

Morning Shuck

vodka, house bloodymary mix

Afternoon Delight tequila, harissa, carrot

Non Alcoholic

no we don't have coffee or tea, sorry.

Lemonade - 5

fresh squeezed lemon juice, simple syrup

Limeade - 5

fresh squeezed lime juice, simple syrup

House Soda - 7

Rosemary Lemon Spritz

Cherry Pop

Maine Root Soda - 5

mexicane cola, root beer, ginger ale, spicy ginger beer

Orno Brewing Hop Water - 8

lemon & lime

KIT NA Beer - 9

blonde ale

Happy Hour - Sunday, Monday, Thursday \$5 Beer, Wine, Cocktail Specials 4PM-6PM