

FRESH FROM THE SEA TO YOU!

FRESH FISH

SCALLOPS

Seafood

LOBSTER

OYSTERS

Shrimp



TASTE of
MAINE

RESTAURANT

Like Us On Facebook | tasteofmaine.com

Beverage
Selections

BEER SELECTIONS

DRAFT

| | |
|--|-------|
| *Allagash WHITE | 8.00 |
| *Belfast Bay LOBSTER RED ALE | 9.25 |
| *Bissell Brothers SUBSTANCE | 10.50 |
| *Boothbay 633 PALE ALE | 9.00 |
| Bud Light..... | 6.00 |
| *Orono Brewing WICKED BLUEBERRY ALE | 9.25 |
| *Maine Beer Company LUNCH | 10.00 |
| Sam Adams SEASONAL | 6.00 |

Beer Sampling Board

| | |
|---------------------------------|-------|
| THREE 6 OZ. DRAFTS | 18.00 |
|---------------------------------|-------|

All draft beers served in pint glasses

SELTZERS & CIDERS

| | |
|---|-------|
| High Noon HARD SELTZER | 7.50 |
| Surfside ICE TEA & VODKA | 7.00 |
| Downeast ORIGINAL CIDER | 7.50 |
| Downeast SEASONAL | 7.50 |
| Nutrl HARD CIDER | 7.50 |
| Mystic Cove 5MG THC | 10.00 |

BOTTLES

| | |
|--------------------------------|------|
| *Geary's IXNAY PALE ALE | |
| GLUTEN FREE..... | 7.00 |
| Budweiser..... | 6.00 |
| Coors Light..... | 6.00 |
| Corona..... | 6.75 |
| Heineken..... | 6.75 |
| Michelob Ultra..... | 6.00 |
| Miller Lite..... | 6.00 |

CANS

| | |
|--|-------|
| *Boothbay THIRSTY BOTANIST | 11.00 |
| *Orono Brewing TUBULAR IPA | 11.00 |
| *Battery Steele GOLDEN PATH PILSNER | 8.50 |
| *Baxter STAYCATION | 8.50 |
| *Sea Dog SUNFISH | 6.75 |
| Guinness..... | 6.25 |
| *Definitive CONTEE KOLSH | 8.50 |

Non-Alcoholic

| | |
|-----------------------------|------|
| Athletic UPSIDE DAWN | |
| NON-ALCOHOLIC..... | 6.00 |
| Stella Artois 0.0..... | 7.00 |
| Michelob Zero..... | 6.00 |
| TÖST Sparkling Tea..... | 6.00 |

BUY THE CREW A BREW! 6 for \$12.

Nothing says thanks for a delicious meal like a cold beer in a hot kitchen.

CHEERS!

***MADE IN MAINE**



RED WINE

Red Blend 9 / 35

CASA SANTOS LIMA, PORTUGAL

Extremely aromatic, ripe red fruit and balanced acidity, well balanced with oak notes.

Nero D'Avola 10 / 40

PURATO, ITALY

A fresh, lightly chewy red, with fruit-forward black cherry, raspberry & pomegranate flavors.

Pinot Noir 9 / 35

MARK WEST, CALIFORNIA

Earthy raspberry and silky cranberry flavors.

Malbec 9 / 35

SANTA JULIA ORGANIC, ARGENTINA

Plum, dark cherry and blackberry flavors provide a full structure and a long finish.

Merlot 9 / 35

BLACKSTONE, CALIFORNIA

Robust, dark and jammy, with a hint of smoke.

Cabernet Sauvignon 10 / 40

CLOS DU BOIS, CALIFORNIA

Red and dark berry flavors complemented by a touch of spicy toasty oak.

Homemade Sangria 9 / 35

Premium red wine mixed with freshly drawn fruit juice, Triple Sec, and a touch of brandy.

HOUSE WINE

Merlot / Cabernet Sauvignon

GLASS 7.50

HALF CARAFE 19

CARAFE 35

Maine State Law allows you to take home an unfinished bottle of wine.



WHITE WINE

Prosecco 8 split
LA MARCA, ITALY
Refreshing, dry and harmonious, with crisp fruit flavors and a clean finish.

Pinot Grigio 8 / 33
ECCO DOMANI, ITALY
Full bodied, apple and pineapple aromas and flavors.

Chenin Blanc 9 / 35
DRY CREEK, CALIFORNIA
Zesty citrus, ripe apple, and crushed minerals.

Sauvignon Blanc 10 / 37
SEAGLASS, CALIFORNIA
Ripe melon and citrus fruit flavors.

Chardonnay 12 / 45
KENDALL JACKSON VINTNER'S RESERVE, CALIFORNIA
Tropical notes with a hint of vanilla and toasted oak.

Riesling 8 / 33
FRISK, AUSTRALIA
Zippy & weighted with notes of lime sorbet & rose petals & a tinge of sweetness.

Moscato 8 / 33
CAVIT, ITALY
Refreshing notes of fresh figs, apricot, and orange blossom.

Vinho Verde 8 / 33
COSTA DO SOL, PORTUGAL
Effervescent with delicate citrus & melon aromas. A soft-textured palate with well-balanced acidity & a crisp, refreshing finish.

Rosé 9 / 35
MONT GRAVET, FRANCE
Refreshingly dry style that explodes with flavors of fresh red fruit.

HOUSE WINE

White Zinfandel / Pinot Grigio / Chardonnay

GLASS 7.50
HALF CARAFE 19
CARAFE 35

Maine State Law allows you to take home an unfinished bottle of wine.



SPECIALTY DRINKS

Taste of Maine

Pineapple & OJ with watermelon & Peach Schnapps

Maker's Manhattan

Maker's Mark Bourbon, Sweet Vermouth with a cherry

Lobster Bloody Mary

Absolut Vodka blended with our secret Blood Mary mix garnished with a salt & pepper rim and a lobster claw

Blueberry Lemonade

Pinnacle Blueberry Vodka blended with lemonade

Platinum Margarita

With Hornitos Plata Tequila and Grand Mariner combined with our Margarita mix and served with a salted rim and lime

Bad Butler Martini

Kettle One Vodka, Dry Vermouth, extra olive brine & extra olives

Homemade Sangria

Premium red wine mixed with freshly drawn fruit juice, Triple Sec, and a touch of brandy. Refreshing and delicious

Honey Jack Arnold Palmer

Jack Daniels Honey Whiskey with fresh squeezed lemonade and iced tea

Cosmopolitan

Grey Goose Vodka with a dash of cranberry, triple sec, and fresh lime juice

Mai Tai

Meyer's white rum and tropical juices

Moscow Mule

Tito's, Ginger Beer, and Fresh Lime served in a copper mug.

Blueberry Moscow Mule

Tito's, Ginger Beer, Fresh Lime & Blueberries served in a copper mug.

Absolut Grapefruit Mule

Absolute Grapefruit, Lime Juice, Ginger Beer, Grapefruit

Easy Breeze

Absolute Grapefruit, Cranberry Juice, Orange.

Aperol Spritz

Aperol, Prosecco, and a splash of soda water

Peanut Butter Cup

Whiskey Martini

Screwball whiskey, chocolate liqueur, crème de cocoa

Negroni

Gin, Campari, sweet vermouth

Espresso Martini

Kettle One Vodka, coffee liqueur, espresso

Lemon Drop Martini

Absolut Citron, simple syrup, fresh squeezed lemon juice with a sugar rim

Lazy Old Fashioned

Sugar, bitters, splash of water, Bully Boy



DESSERTS

Wicked Whoopie Pie 8.99

Peanut Butter Pie 10.99

Served with whipped topping.

Featured Pie. 10.99

Ask your server for our current offerings!

Homemade Apple Crisp 11.99

Served with Gifford's vanilla ice cream and whipped topping.

Homemade Maine Blueberry Cobbler 11.99

Served with Gifford's vanilla ice cream and whipped topping.

Snickers Pie 11.99

Featured Gluten-Free Dessert 11.99

Ask your server for our current selection!

Hot Indian Pudding 11.99

Served with Gifford's vanilla ice cream and whipped topping.

Strawberry Shortcake 11.99

Served with Gifford's vanilla ice cream and whipped topping.

Philadelphia Cheesecake 10.99

Served plain. Add Strawberry or Chocolate topping for \$1.50 more!

Homemade Bread Pudding 9.99

Served warm with vanilla ice cream.

Gifford's Ice Cream Sundae 9.99

Hot Fudge or Strawberry - Add a Brownie for \$4.00 more!

Gifford's Ice Cream. 9.99

Gifford's Chocolate, Vanilla, Raspberry Swirl or Orange Sherbet. Ask your server about additional rotating flavors.

Irish Coffee

Jameson's Irish Whiskey

Spanish Coffee

Brandy & Kahlua

