

LIGHTHOUSE BREAKFAST

***EGGS BENEDICT** two poached eggs, Canadian bacon on a toasted English muffin with hollandaise, home fries 18

***EGGS PEMAQUID** two poached eggs, crabmeat on a toasted English muffin topped with hollandaise and home fries 23

***BOBBY'S "BOOGIE WOOGIE"** Two eggs, bacon, sausage, home fries, grilled biscuit 17

STEPHANIE'S BREAKFAST TACO scrambled eggs cumin black beans, avocado, cheddar, salsa on two warm flour or corn tortillas & home fries 17

***EGGS ANY STYLE** single 7 Two 8 three 9 with home fries and toast - Add bacon, sausage or ham add 5, Hash 7, egg whites 3

GALLEY GRIDDLE

MAINE BLUEBERRY PANCAKES (stack of three) 12
short stack 9 single 7

BUTTERMILK PANCAKES (stack of three) 10
short stack 8 single 6

MAINE BLUEBERRY FRENCH TOAST (stack of three) 12
short stack 9 single 7

HOUSE FRENCH TOAST (stack of 3) 10
short stack 8 single 6

BLUEBERRY SAMPLER 2 BB french toast 1 BB pancake 13

BELGIAN WAFFLE with whipped cream 10.5 add
blueberries, raspberries, or strawberries 3

Gluten-free options add 3

Local l'd tap that sugar house maple syrup 3.5

SEA SIDES

Bacon, ham or sausage 5
Corned Beef Hash 7
Homefries 5
Toast - Choose Wheat,
Sourdough, Marbled rye or
English Muffin 3.5

SEAGULL OMELETTES

CAPTAIN lobster, crabmeat, mild cheddar & herbs 25

COMMANDER shiploads of lobster, cheddar & herbs 28

ADMIRAL lobster, scallops, cheddar & herbs 25

ADMIRALS DAUGHTER shrimp, scallops, cheddar & herbs 23

THE BEAR bacon, sausage, ham, cheddar & herbs 20

VEGGIE peppers, onions, mushrooms, spinach, tomatoes
18 add choice of cheese 1.5

THE MAINE-IAC bacon, sausage, ham, peppers, onions,
mushrooms, spinach, tomatoes, cheddar & herbs 24

SUNRISE SEA SIDES

***PORTHOLE BREAKFAST SANDWICH** single egg any
style with cheddar & choice of bacon, ham, or sausage
English muffin 10 Toasted Bagel 11

Avocado Breakfast Sandwich Scrambled egg,
cheddar, avocado, crumbled bacon, tom on English 17
BAGEL & LOX smoked salmon, cream cheese, capers,
red onion 18.5

***AVOCADO TOAST** arugula & tomatoes 14 - add egg
or bacon 3

HOMEMADE MUFFINS blueberry, cinnamon chip 4.5

CHOCOLATE CROISSANT 5

OATMEAL with milk 5 add berries, walnuts or raisins 3

TEDDY'S CINNY SNAIL sweet roll with icing 5

PLAIN BAGEL & cream cheese 4.5

FRUIT CUP fresh fruit topped with fruit sorbet 9

Crabby Mary our special virgin bloody Mary recipe 6

Maine Blueberry Smoothie 9

Juice Orange, Cranberry, Apple, Tomato, Grapefruit
Sm 3 Lrg 4

Lemonade Sm 4 Lg 5.5

Home Brewed Iced Tea sm 4 Lg 5

Hot Coffee 4 **Iced Coffee** sm 4 Lrg 5

Hot Tea 3.5 **Blueberry Tea** 3.75

Pepsi & some Coke Products 3.5 Bottled Water 3.5

Milk sm 3.5 Lrg 4.5 **Chocolate Milk** sm 4 Lrg 5.5

Hot Chocolate with Whipped Cream 4.5

LUNCH

11:30 - 3:00
DAILY (CLOSED TUESDAY)

STARTERS

House-made Crab Cakes local crab served on a bed of greens with citron remoulade 21

Fried Calamari served with zesty remoulade 18

Crab Dip served with toast points and house-made corn chips 19

Artichoke Spinach Dip served with toast points & corn chips 16

***Oysters on the 1/2 shell** fresh local John's Bay Oysters (6) 19 - (12) 38

Mussels in white wine garlic and lemon butter 20

SALADS & SOUPS

***CAESAR SALAD** romaine, shaved parmesan, house dressing, croutons 13 Add: Grilled Salmon (MR) 28 Grilled Chicken 23

Marinated Salmon Rice Bowl Grilled salmon, rice, cukes, avocado, cilantro, tomato, red onion, Feta, mixed greens, Chickpeas & bang bang sauce 29

Roasted Beet Salad on a bed of spinach & arugula, crumbled goat cheese, walnuts & zesty vinaigrette 18 Add Chicken 29

Maine Lobster or Crabmeat Salad MKT served on top of our garden salad with a side

Soup or Chowder of the Day
cup 9.95 Bowl 14

SANDWICHES

Lobster Or Crabmeat Salad Roll lightly tossed with mayo, and romaine on a toasted roll MKT 3oz or 5oz

Lobster BLT applewood bacon, romaine, tomato mayo & lobster on toasted bread MKT

BLT applewood bacon, romaine, tomato & mayo on toasted bread 15

SEA SIDES

French Fries 4.5	Cole slaw 4
Sweet potato fries 6	Garden salad 9
Onion rings 6	Caesar salad 13
Rice Pilaf 4	Tater tots 4

3.95% seagull establishment fee - \$1.50 take out orders *consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness.

SEAFOOD BASKETS

served with fries and coleslaw

Fish & Chips (haddock) 24

Fried Scallops 30

Fried Whole Belly Clams 30

Fried Shrimp 24

HOUSE FAVORITES

Marks Famous Burrito flour tortilla, peppers, onions, corn, rice, cheese, salsa, sour cream with chips & pickle 15 - Add Haddock or Shrimp 6 Chicken 5

Pemaquid Pescada lightly fried haddock, pickled slaw, cheddar cheese & spicy mayo choose flour or corn tortilla chips & pickle 19.

Finest Haddock Sandwich fried or broiled on a grilled buttered roll with lettuce, chips pickle & tarter 23

GALLEY GRILL

Pemaquid Grill Chicken spinach, bacon, provolone & ranch on toasted sourdough 22

Brie & Wild Maine Blueberry Melt Melted brie, wild BB jam, fresh basil 19

Lobster Grilled Cheese cheddar, provolone, tomato & arugula on grilled artisan MKT

Point Grilled Cheese cheddar, boursin, red onion, red & green peppers on toasted sourdough 17

Black Angus Burger lettuce & tomato on toasted roll 17 - Add cheese 1.50 Add fries and coleslaw 3

Impossible Veggie Burger lettuce, tomato, and Onions 17 - Add cheese 1.50 Add fries and coleslaw 3

DINNER

5:00 - 8:00

FRIDAYS SATURDAYS MONDAYS

STARTERS

- House-made Crab Cakes** two of our house crab cakes served on a bed of greens with citron remoulade 21
- Artichoke Spinach Dip** served with toast points 16
- Fried Calamari** served with zesty sauce 18
- Crab Dip** served with toast points and house-made corn chips 19
- *Oysters on the 1/2 shell** fresh local John's Bay Oysters (6) 19 - (12) 38
- Mussels** in white wine garlic and lemon butter 20

SALADS & SOUPS

- *CAESAR SALAD** romaine, shaved Parmesan, house dressing, croutons 13 Add: *Grilled Salmon (MR) 28 Grilled Chicken 23
- Roasted Beet Salad** bed of spinach & arugula crumbled goat cheese, walnuts & zesty vinaigrette 18 - Add Chicken 29
- *Marinated Salmon Rice Bowl** Grilled Salmon on a bed of rice, cucumber, cilantro, tomato red onion avocado, feta, mixed greens, roasted chickpeas & bang bang sauce 29
- Soup or Chowder of the Day**
cup 9.95 Bowl 14

ENTREES

- SHRIMP SCAMPI** garlic, wine, butter, spices with linguine and choice of one side 26
- MEDITERRANEAN HADDOCK** a savory mixture of tomatoes, artichokes, capers, feta white wine lemon butter sauce two side 38
- SEAGULL CRABCAKES** two of our house made crabcakes on a bed of local greens with a citron remoulade and your choice of two sides 26
- PEMAQUID POINT CAJUN ALFREDO** spicy alfredo with chicken, shrimp, andouille sausage, green & red peppers over fettuccine with choice of one side 33
- WILD MUSHROOM RAVIOLI** served with a white wine cream sauce and choice of one side 25
- SOUTHERN FRIED CHICKEN** with mashed potatoes gravy and choice of one side 28
- ARTICHOKE CHICKEN** grilled chicken topped with our house-made artichoke & cheese blend 26
- CRISPY DUCK** with our house made orange glaze 38

LIGHTHOUSE FARE

Served with Chips and Pickle

- MAINE CRABMEAT ROLL** 3oz or 5oz MKT
- MAINE LOBSTER ROLL** 3oz or 5oz MKT
- HADDOCK SANDWICH** fried or broiled with lettuce, tarter chips & pickle on a toasted roll 23

*Consuming raw or undercooked meats, poultry, seafood shellfish, or eggs may increase your risk for foodborne illness.

SEAFOOD PLATTERS

served with a choice of two sides

FISHERMAN'S PLATTER

Haddock, whole belly clams, scallops, shrimp, and lobster, fried or broiled 48

SEA SCALLOPS

Fried or broiled 32

FRIED CLAMS

Lightly fried local whole belly clams 32

*GRILLED SALMON

Served MR 29

ATLANTIC HADDOCK

Fried or broiled 28

FRIED BABY SHRIMP

Best served fried 26

OUR FAMOUS SEAFOOD PIES

Our pies are sauteed with butter & herbs, topped with a cracker crumb topping with a choice of two sides

SHIPWRECK PIE Maine lobster, crabmeat, shrimp, and scallops 42

MAINE LOBSTER PIE a trap load of Maine lobster 39

ADMIRALS DAUGHTERS PIE scallops and baby shrimp 31

ADMIRALS PIE Maine lobster & scallops 35

CAPTAINS PIE Maine lobster & crabmeat 35

SEAFOOD BASKETS

served with french fries, coleslaw, tartar sauce, or cocktail sauce

FRIED CLAMS 30 **FRIED HADDOCK** 24 **FRIED SCALLOPS** 30 **FRIED SHRIMP** 24

SIDES

mashed potato or baked, garden or Caesar salad, coleslaw, vegetable of the day, french fries, tater tots, onion rings, sweet potato fries, rice pilaf

HOUSE MADE DRESSINGS

blue cheese, ranch, raspberry vinaigrette, creamy dill, balsamic vinaigrette, Italian or citrus honey tarragon vinaigrette

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3.95% establishment fee \$1.50 to go