



chowder & stew

Clam Chowder	9/16
Haddock Chowder	9/16
Lobster Stew	19/28

sandwiches

Lobster Roll <i>Chilled meat, brioche bun, brown butter aioli, lettuce</i>	30
What the Fish! <i>Panko fried Haddock, lettuce, pickled red onion, tartar sauce, Havarti cheese, brioche bun</i>	19
Cheeseburger <i>Certified Angus Beef® hamburger, American cheese, brioche bun, tomato, lettuce</i>	17

appetizers

Bacon Wrapped Scallops <i>Native scallops, smoky bacon, Maine maple syrup</i>	20
Fried Clams <i>A side of whole clams, lightly fried</i>	18
Calamari <i>Fried rings and tentacles, sweetly drop peppers, capers, chopped onion, balsamic dressing</i>	18
Sriracha Dusted Haddock Bites <i>Chunks of fresh Haddock lightly fried and finished w/apple pico de gallo, ancho lime aioli & micro cilantro</i>	15
Caesar Salad <i>Traditionally prepared with white anchovies</i>	14
Spicy Tuna Tartare <i>Ahi Tuna with a chili oil, poppy seeds, guacamole, apple & pineapple pico de gallo, fried tortilla strips, micro cilantro</i>	20
Just a Bite <i>Prosciutto, hot honey, pea shoots, Jasper Hill Willoughby (washed rind, pasteurized cow's milk cheese)</i>	17

beer

Budweiser	5
Bud Light	5
Michelob Ultra	5
Heineken	6
Corona Light	6
Lone Pine Bright Side <i>16 oz</i>	9
Allagash 16 Counties <i>16 oz</i>	9
Wild Maine Hard Seltzer <i>16 oz</i>	8
Cider <i>*rotating selection*</i>	8
Kit Here We Go NA Hazy IPA	7

white wine

Bottega Vinaia Pinot Grigio	11
Tohu Sauvignon Blanc	11
Folly of the Beast Chardonnay	12
Rosé	10
Lolea White Sangria	9
Carpene Prosecco	16
Casal Garcia Vinho Verde	9

cocktails

Blueberry Fizz <i>Citrus vodka, ginger liquor, blueberry syrup, lemon juice</i>	10
Aperol Spritz <i>Apreol liquor, soda water, champagne</i>	10
The Friggen Stormy! <i>Black fig vodka, fresh lemon juice, ginger beer, honey water</i>	10
Take Me to Fresno <i>Tequila, ginger beer, fresh lemon & lime juice, mango Fresno syrup, Tajin rim</i>	12
The Honeysuckle <i>Hardshore gin, Lillet, honey water, fresh lemon juice</i>	12

red wine

Kate Arnold Pinot Noir	12
Giapoza Cabernet Sauvignon	10
Red Sangria	9
Keep It Chill Gamay	12
Poggio Anima Sangiovese	10

The Details

- Tables and chairs are for food and drink service only, but food service is not mandatory to enjoy the deck
- There is a limited food menu available
- If you'd like the full menu, please see hostess about seating on our first floor
- DiMillo's Bow Deck is open on a limited basis, call us at 207-772-2216 for availability.