Daily Breakfast



\$22 per person | \$11 Kids 5-12

BAKED GOODS

White Bread Wheat Bread Bagels Quick Breads
Danishes & Croissants
Sweet Muffins

Butter, Jam, or Orange Marmalade

BREAKFAST

Greek Yogurt and Granola
Oatmeal with Brown Sugar, Raisins & Honey
Assorted Breakfast Cereals
Scrambled Eggs
Chef's Choice Specialty Eggs- Changes Daily
Daily Rotation of French Toast, Buttermilk or
Blueberry Pancakes

SIDES

Bacon, Sausage, Home Fries, or Fresh Fruit

— DRINKS —

Coffee
Tea
Orange Juice
Apple Juice
Cranberry Juice

* This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food-borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.

Pilot House Brunch



\$26 per person | \$13 Kids 5-12

BRUNCH

Greek Yogurt and Granola Oatmeal with Brown Sugar, Raisins & Honey **Assorted Breakfast Cereals** Fresh Baked Pastries & Muffins Scrambled Eggs **New England Corned Beef Hash** Chef's Choice Specialty Eggs- Changes Daily Sausage Gravy & Biscuits Rotation of Cinnamon Orange French Toast or

Buttermilk Pancakes

Gravlax & Bagel

New England Baked Cod

Old Bay Seasoned & Ritz Cracker Topping with Chive Butter

Grilled Flank Steak

Cilantro & Red Pepper Chimichurri Sauce

Herb Roasted Chicken

New England Succotash & Piri Piri Sauce

SIDES

Bacon Sausage Home Fries Fresh Fruit

Berries

– COCKTAILS —

Tito's Bloody Mary \$10 Grey Goose Bloody Mary \$13 Bloody Maria \$14 Classic Mimosa \$13

DRINKS

Coffee Tea Orange Juice **Apple Juice Cranberry Juice**

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Lunch



STARTERS

Garlic Parmesan Fries 11

Allagash Mussels 21

P.E.I. mussels, Allagash beer, oven roasted tomatoes, roasted garlic

Chicken Wings 15

Carrot & celery, blue cheese dressing, choice of blueberry bbg sauce, piri piri hot sauce, garlic parmesan (GF)

Grilled Shishito Peppers 11

Garlic oil, parmesan cheese, roasted garlic aioli (GF/V) Tamari, garlic, shallot, aleppo pepper, fresh rosemary, malt vinegar aioli (DF/V)

Haddock Cakes 14

Local haddock & potato cake, classic remoulade sauce, fresh lemon (GF)

*Tuna Poke Nachos 19

Yellow fin tuna, wakame salad, pickled jalapenos, fresh cilantro, ginger sriracha aioli, avocado crema, scallions, toasted sesame seeds, tortilla chips (GF/DF)

SOUPS AND SALADS

Sebasco Harbor Clam Chowder 9

Fingerling potatoes, smokehouse bacon, herb medley

Classic Caesar Salad 13

Hearts of romaine, croutons, Caesar dressing, asiago cheese, fresh lemon

Falafel Bowl 14

Chickpea fritter, mediterranean cous cous, tahini dressing, grilled pita, oven roasted pickled red onion, tomatoes, cucumber, mixed olives, seasonal greens (DF/V/VG)

Coconut Curry Red Lentil Soup 8

Vegan, (GF/DF)

Maine Blueberry Salad 15

Maine chevre, farmer greens, pickled red onion, carrots, toasted sunflower seeds, fresh blueberries, & blueberry lemon vinaigrette

*Steak Frite Salad 19

Marinated steak tips, seasonal mixed greens, fresh tomatoes, carrots, cheddar cheese, buttermilk-dill dressing, house fries

ADD TO SALADS

Falafel Fritters 5 Grilled Chicken 7 *Grilled Salmon 9 *Marinated Steak Tips 12

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BURGERS AND SANDWICHES

All burgers and sandwiches come with choice of: fries or slaw Upgrade: demi salad or potato wedges \$2 · GF buns available

House Made Black Bean Burger 16

Lettuce, cheddar cheese, pickled red onion, avocado, piri piri sour cream

Chicken Sandwich 17

Grilled marinated chicken breast or fried, mint tahini dressing, lettuce, chevre, tomato, red onion

Haddock Sandwich 17

Choice of beer batter or blackened
Coleslaw, boston bibb lettuce, tomato,
classic tartar sauce

Fish 'N' Chips 22

Beer battered haddock, fries, classic tartar sauce, fresh lemon, coleslaw

Maine Lobster Roll 24

Brioche roll, lemon tarragon aioli, drawn butter, lettuce, fresh lemon

Fancy Grilled Cheese 13

Maine cheddar cheese, Brie, truffle honey mustard, arugula, apple

Fish Tacos 18

Choice of beer battered or blackened Fresh cilantro, avocado crema, pickled jalapeños, pickled red onions, fresh lime

*Angus Beef Burger 19

Cheddar cheese, lettuce, tomato, onion, pickles

Add-Ons:

Bacon, avocado, or fried egg 2

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Dinner



STARTERS

Garlic Parmesan Fries 11

Allagash Mussels 21

P.E.I. mussels, Allagash beer, oven roasted tomatoes, roasted garlic

Chicken Wings 15

Carrot & celery, blue cheese dressing, choice of blueberry bbg sauce, piri piri hot sauce, garlic parmesan (GF)

Grilled Shishito Peppers 11

Garlic oil, parmesan cheese, roasted garlic aioli (GF/V) Tamari, garlic, shallot, aleppo pepper, fresh rosemary, malt vinegar aioli (GF/DF/V)

Haddock Cakes 14

Local haddock & potato cake, classic remoulade sauce, fresh lemon (GF)

*Tuna Poke Nachos 19

Yellow fin tuna, wakame salad, pickled jalapenos, fresh cilantro, ginger sriracha aioli, avocado crema, scallions, toasted sesame seeds, tortilla chips (GF/DF)

SOUPS AND SALADS

Sebasco Harbor Clam Chowder 9

Fingerling potatoes, smokehouse bacon, herb medley

House Salad 14

Seasonal greens, cucumber, carrots, red onion, tomato Choice of dressing: blueberry vinaigrette, caesar dressing, buttermilk-dill, blue cheese, maple balsamic

Coconut Curry Red Lentil Soup 8

Vegan, (GF/DF)

Maine Blueberry Salad 15

Maine chevre, farmer greens, pickled red onion, carrots, toasted sunflower seeds, fresh blueberries, & blueberry lemon vinaigrette

Classic Caesar Salad 13

Hearts of romaine, croutons, Caesar dressing, asiago cheese, fresh lemon

ADD TO SALADS

Falafel Fritters 5 Grilled Chicken 7 *Grilled Salmon 9

*Marinated Steak Tips 12

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BURGERS AND SANDWICHES

All burgers and sandwiches come with choice of: fries or slaw Upgrade: demi salad or potato wedges \$2 · GF buns available

*Angus Beef Burger 19

Cheddar cheese, lettuce, tomato, onion, pickles

Add-Ons:

Bacon, avocado, or fried egg 2

Maine Lobster Roll 24

Brioche roll, lettuce, tarragon aioli, drawn butter, fresh lemon

Haddock Sandwich 17

Choice of beer batter or blackened Coleslaw, boston bibb lettuce, tomato, classic tartar sauce

House Made Black Bean Burger 16

Lettuce, cheddar cheese, pickled red onion, avocado, piri piri sour cream

Fish Tacos 18

Choice of beer battered or blackened Fresh cilantro, avocado crema, pickled jalapeños, pickled red onions, fresh lime

LARGE PLATES

Chimichurri Grilled Chicken 26

Fingerling potatoes, asparagus, vegetable medley, grilled lemon (GF)

Blackened Maine Salmon 27

New England succotash, fingerling potatoes, spiced cream sauce, crispy herb salad

Fish 'N' Chips 22

Beer battered haddock, fries, classic tartar sauce, fresh lemon, coleslaw

*Pan Seared Beef Tips 29

Bacon horseradish mashed potatoes, sauteed seasonal vegetables, peppercorn cream

*Grilled Top Sirloin 36

Classic demi-glace, choice of bacon horseradish mashed potatoes or fries, baby chard & seasonal vegetables

SIDES

Grilled Corn 7

Portuguese spicy mayo, paprika, cilantro, lime

Roasted Baby Carrots 7

Spiced yogurt, green chimichurri sauce, toasted sunflower seeds

Summer Succotash 7

Cornmeal Crusted Casco Scallops 26

Breaded & fried, house slaw, fries, lemon, tartar sauce (GF)

Baked Crusted Sole 28

Mediterranean cous cous, roasted baby carrots, spiced yogurt

Maine Steamed Lobster MKT

Corn, Old Bay potatoes, drawn butter, lemon

Mushroom Linguine 23

Chef's blend assorted mushrooms, shallots, oven roasted tomatoes, baby chard, roasted garlic, fresh basil & mozzarella

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KIDS MENU

Steak 'n' Fries 15

Grilled steak tips, house fries, seasonal veggies
Steak is cooked through

Grilled Cheese 10

Cheddar & american cheese, fries

Fish n' Chips 14

Battered haddock & fries

Chicken Tenders 12

House battered fried chicken, seasonal vegetables, & fries

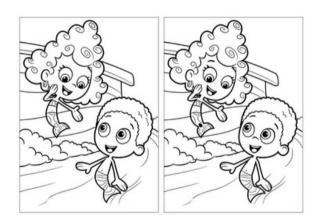
Kids Pasta 10

Linguine pasta, butter sauce, parmesan cheese

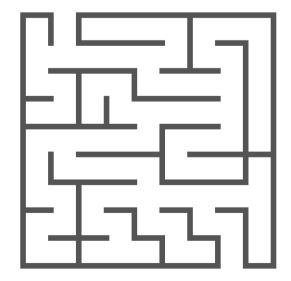
Kids Burger 12

4oz burger, cheddar cheese, house fries Burger is cooked through

GAMES



Find the 5 differences



WORD SEARCH

Banana	Cotton Candy	Green Tea			
Reeses	Coconut	Hokey Pokey			
Neopolitan	Rocky Road	Maple Walnut			
Chocolate	Cookie Dough	Fudge			
Strawberry	Vanilla	Pecan			

М	0	T	Т	0	W	R	Α	R	Α	В	N	D	Ι
Α	Α	Υ	R	R	٧	Т	S	Т	N	С	Α	L	Υ
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Ε	S	N	L	R	I	С	Α	Т	Α	K	L	T	0
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Α	S	0	T	U	L	0	В	N	I	Ε	P	Ε	Υ
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U	R	Υ	N	Ε	N	L	R	0	С	U	N	Κ	0
T	Υ	R	Α	Α	N	Α	Υ	С	Ε	G	I	D	Н
I	N	0	D	N	0	T	0	Α	Р	Н	С	Ε	I
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Α	T	D	С	0	T	T	0	N	С	Α	N	D	Υ