Starters

6 Oysters on the Half Shell (GF)

cocktail sauce, lemon

19

Calamari

chili sauce

14

Maine Mussels (GF)

tomato, bacon, bleu cheese, garlic, shallot, parsley, chardonnay butter sauce

20

Hummus Plate (GF, DF, V)

traditional hummus, assorted olives, cucumbers, pita, carrots, celery, tomatoes, artichoke hearts

14

Fried Pickle Chips

chipotle aioli

9

Soup De Jour

rotating seasonal soup

9

New England Clam Chowder

9

Salads

add on to any salad grilled chicken 7, salmon 11, beef tips 11

The 8 Beach Street (GF, DF, V)

baby greens, tomatoes, cucumbers, red onion, croutons

Maine Cobb Salad (GF, V)

mixed greens, local bacon, hard boiled egg, avocado, cheddar cheese, bleu cheese crumbles, cherry tomatoes

14

Short Sands Caesar

romaine lettuce, croutons, asiago cheese, classic caesar dressing

12

Handhelds

served with choice of fries or slaw substitute demi mixed green salad 2.50, or demi Caesar 3

Lobster Roll

fresh picked Maine lobster, with mayo or hot butter

MP

Half Pound Bluff Blend Burger

served with lettuce, tomato, brioche bun (house veggie patties available)

16

add cheese 1, add bacon, avocado 2.5

Oceanside Fish Tacos

chipotle slaw, avocado, salsa, remoulade

16

Entrees

Buttermilk Fried Chicken

fried chicken breast, mashed potatoes, seasonal vegetables, country gravy

23

New England Fish Fry

fried haddock, house fries, tartar sauce, classic coleslaw

24

Catch of the Day

chef choice of starch & vegetables

MK

Baked Haddock Supreme

baked haddock, roasted tomato, capers, ritz crack chardonnay butter sauce

26

Grilled Atlantic Salmon (GF)

mashed potatoes, seasonal vegetable

29

Marinated Grilled Beef Tips

mashed potatoes, sauteed seasonal vegetables

28

Grilled Filet Mignon

chef choice of starch & vegetable of the day

42

Mushroom Risotto (GF, V)

mushrooms, roasted tomato, asparagus, baby arugula, parmesan

26