



SUMMER COCKTAILS \$14

THE LOST GARDEN *Barren's Coastal Mountain Gin, Aperol, hibiscus, grapefruit, lemon*

OUTER LEDGES *Bourbon, dark rum, pineapple shrub, mint*

FROSÉ *Sepp Grüner Rosé, peach & thyme syrup, lemon*

MAINSAIL MARG *Tequila, blueberry Cointreau, lime, mint*

HOUSE RUM PUNCH *Dark rum, pineapple, lime, orgeat, spiced syrup*

BLOODY MARY *Tomato juice, Vodka, black garlic, iru, celery seed, house-made hot sauce. Garnished with shrimp, pickled veggies & fiddleheads, and olives \$20*

ZERO - PROOF \$10

INFERNO *Grapefruit, lime, Hellfire bitters, Maine Root Ginger Beer*

SUNNY SIDE UP *Lemon, cucumber, sumac, soda*

LOCAL DRAFT BEER \$12

MAST LANDING LAGER 5%
A classic & familiar crusher with an easy drinking body and a snappy, bright finish.

BELLFLOWER A SIMPLE PLAN TO KEEP YOU AWAKE IPA 5%
Highly aromatic, floral, notes of pomelo and zesty citrus, a very refreshing, clean pale ale.

CRAFT BEER & CIDER

ST. BERNARDUS TOKYO *Refreshing, unfiltered Belgian wit ale. 6% \$8*

NARRAGANSETT LAGER *New England classic: clean, refreshing, perfectly balanced. 5% \$4*

BLACK WIDOW BLACKBERRY CIDER *Fruit-forward, tart, complex, blackberry, apples. 6% \$8*

NON - ALCOHOLIC BEER / CIDER

WOODLAND FARMS POINTER IPA \$9

WHITE WIDOW BLACKBERRY CIDER \$6

BEVERAGES

MAINE ROOT *Blueberry, Ginger Beer, Root Beer \$5*

FEVER TREE *Tonic Water \$5*

WINE

SEPP GRÜNER VELTLINER \$13/\$50

MAZ CAZ ROSÉ \$13/\$50

BELLINO PROSECCO *Veneto, Italy • \$12/\$45*

FRICO BY SCARPETTA FRIZZANTE
Trebbiano, Glera, Chardonnay • Veneto, Italy • \$9/can

BLUET *Maine Sparkling Blueberry Wine • \$9/can*

JAFFELIN *Chardonnay • Loire Valley • 2022 \$60*

JOSEPH CATTIN *Pinot Blanc • Alsace • 2022 \$45*

L'PETIT PAYSAN *Chardonnay • Jack's Hill, Monterey County, CA • 2022 \$16/\$64*

OYSTERS

DAILY MAINE SELECTION *Half dozen, black lime mignonette, cocktail sauce \$18*

SNACKS

SW STREET CORN *Cumin aoli, black lime urfa chile, cilantro, dill, parmesan \$9*

THE WHARF LOBSTER ROLL *Maine lobster, green goddess dressing, toasted brioche roll \$35*

SALT WHARF POPCORN MIX *Amish popcorn, nori, Maine maple, Cobanero chili \$7*

SHRIMP COCKTAIL *North Carolina shrimp, lemon, horseradish \$18*

SMOKED LOCAL BLUEFISH DIP *Pickled vegetables, crostini, crackers \$12*

GRILLED SALMON BLT *Wester Ross Salmon, horseradish cream, red onion marmalade, North Country Bacon, lettuce, tomato \$18*

MUSSELS *Hollander de Konig mussels from Bar Harbor, ME, white wine, garlic, lemon, butter, house made focaccia \$18*

TINNED FISH *Served with mustard, red onion jam, crostini \$24*

SW SALAD *Farmstand greens, pecans, green apple, blue cheese, bacon bits, honey mustard dressing \$13*
Add Salmon \$15
Add Chicken \$10
Add Hard boiled egg \$5

DESSERT

ICE CREAM SANDWICH *Chocolate chip cookie, vanilla ice cream \$5*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies you or anyone in your party may have. Parties of six or more are subject to automatic 20% gratuity.