



COCKTAILS

MAI TAI 12
Rum • Orgeat • Lime

STRAWBERRY LIME RICKY 10
Gin • Strawberry • Lime • Tonic

SUNBURN 12
Jalapeno and Strawberry infused
Tequila House Sour mix

BEACHCOMBER 11
Rum • Pineapple • Coconut • Mint

BASIL LEMONADE 10
Vodka • Lemon • Basil

GINGER SAGE SMASH 11
Rye • Ginger • Sage • Lemon

WINE

FESS PARKER - Chardonnay 12 | 40

SOUVRAIN - Chardonnay 8 | 30

MARK WEST - Pinot Grigio 9 | 28

FESS PARKER - Riesling 10 | 30

LUNETTA - Prosecco 10 | 30

PARKER STATION - Cabernet 14 | 45

PARKER STATION - Pinot Noir 9 | 28

CATANA - Malbec 12 | 40

ON TAP 8
SABINE - Rose
STARBOROUGH - Savignon Blanc

BEER DRAUGHTS

Allagash White 8

Geary's Pale Ale 8

Nonesuch Summer Solstice 7

Finder IPA 7

BOTTLES & CANS

Allagash River Trip 8

Baxter Hazy IPA 6

Baxter Staycation Lager 6

Athletic Brewing Co. Golden Ale N/ A 6

Peak's Organic Session IPA 8

Miller Lite 4

Corona Light 4.50

SODAS AND MORE

Lemonade w/ Maple 4.50

ME Root Blueberry Soda 5

ME Root Root Beer 5

ME Root Ginger Beer 5

Coke 3

Diet 3

Sprite 3

Ginger Ale 3

STARTERS

NEW ENGLAND CLAM CHOWDER • 8
Oyster Crackers • Chive

PEI MUSSELS • 15
Garlic White Wine Broth • Burst Cherry Tomato
• Garlic Toast

PICKLE BRINED WINGS • 14
Choice Of: Buffalo | Sticky Ginger | Sans Sauce
Served with House Blue Cheese
or Buttermilk Herb Dressing

**ISLAND CREEK CO. OYSTERS*
ON THE HALF SHELL**
Half Dozen • 18 | Dozen • 30
Lemon • Mignonette • Cocktail Sauce

COLOSSAL SHRIMP COCKTAIL • 12
Lemon • Cocktail Sauce

CRISPY CAULIFLOWER • 10
Sticky Ginger Sauce • Scallions
Toasted Sesame Seed

GARDEN

CAESAR SALAD • 12
Baby Kale • Sourdough Crutons • Parmesan
Crisp • House Cured Egg Yolk • White Anchovy

HEIRLOOM TOMATO PLATE • 13
House Ricotta • Basil • Marcona Almond
• Balsamic Reduction • EVOO

FARMER'S SALAD • 10
Locally Sourced Produce • Sheep's Milk Feta
• Preserved Lemon Vinaigrette

Add:
Steak 12 • Chilled Shrimp 10 • Chicken 8

MAINS

All sandwiches served with French Fries and pickle.

LINGUINI AND CLAMS • 24
Roasted Garlic • White Wine • Calabrian Chiles
House Cured Egg Yolk • Capers

SHRIMP SCAMPI • 26
Shrimp • Lemon • White Wine • Butter
Linguine

PAN SEARED HALIBUT • 32
Potato Gnocchi • Wilted Greens • Lemon Cream
Pea Shoots

GRILLED DENVER STEAK* • 27
Duck Fat Potatoes • Charred Scallion Butter
• Seasonal Accompaniments

MAINE LOBSTER ROLL • MP
Light mayo • Lettuce • Brioche Bun

THE SHADE BURGER* • 16
Cabot Cheddar • Pickled Red Onion • Garlic Aioli
• LT • Add Bacon | +2
Substitute with a Beyond Burger for +2

CRISPY CHICKEN SANDWICH • 15
Nappa Cabbage Slaw • Bread and Butter
Pickles • Buttermilk Herb Dressing

THE SHADE VEGGIE BURGER • 14
Sweet Potato Black Bean Patty
Cajun Aioli • LTO

CRISPY FISH TACOS • 17
Gulf of ME Research Institute Verified Species
Maine Pollock • Nappa Cabbage Slaw
Lime Crema • Cilantro

SIDES

French Fries • 5
Seasonal Vegetable • 6

House Side Salad • 5
Crispy Duckfat Potatoes • 6

SWEETS

BEAL'S BROWNIE ICE CREAM SUNDAE • 10
Vanilla Ice Cream • House Salted Caramel
Chocolate Sauce • Whipped Cream • Amarena
Cherry

SUMMER BERRY PAVLOVA • 8
Meringue • Mixed Berries • Chantilly Cream
Basil • Balsamic

KEY LIME ICEBOX CAKE • 8
Graham Cracker Layers • Key Lime Curd
Whipped Cream

MAINE BLUEBERRY CRISP • 8
Oat Topping • Vanilla Ice Cream

SEASONAL SORBET • 3 | 6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Most items on our menu are already Gluten Free or can be made Gluten Free with easy substitutions. Please ask your server for more details!

