

DAILY, 3-8pm
SUNDAY SESSIONS, live music 3-6pm

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EATS

Blue Cheese Maine Mussels	\$14
<i>Bacon / Caramelized Onions / Cream / Crostini</i>	
Chicken Biscuit	\$4 each
<i>Fried Chicken / Chipotle Aioli / House Pickle / Buttermilk Biscuit</i>	
Maine Lobster Club	\$20
<i>Bacon / Lettuce / Tomato / Mayo</i>	
Fried Brussels Sprouts	\$8
<i>Caesar Dressing / Anchovy Bread Crumb / Parmesan</i>	
Fish Tacos	\$10
<i>Blackened Cod / Pico De Gallo / Cotija Cheese / Chipotle Crema / Cilantro</i>	
Chicken Wings	\$11
<i>Gochujang BBQ / Nori / Toasted Sesame / Scallion</i>	
Baby Arugula Salad	\$12
<i>Arugula / Baby Kale / Goat Cheese / Roasted Beets / Champagne Vinaigrette</i>	
Crab Cocktail	\$18
<i>Sourdough / Maine Peekey Toe Crab / Avocado / Cocktail Sauce / Arugula</i>	

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COCKTAILS

Garden Party	\$12
<i>Strawberry Rhubarb Sangria / Lemon / Soda Water</i>	
Harvest Cup	\$13
<i>Rum, St. Germain, Watermelon, Cucumber</i>	
No.6 Blackstone	\$13
<i>Tequila / Cherry / Lime / Agave</i>	
Perkins Line	\$11
<i>Vodka / Chipotle Syrup / Pineapple / Chipotle Salt</i>	

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WINE

Sparkling	
Prosecco D.O.C. Treviso Brut, Italy	\$11
Paul D Rose Frizzante, Austria	\$11
Rose	
Terra Santa IGP Ile de Beaute, France	\$11
White	
Torre di Luna Pinot Grigio, Italy	\$11
Red	
Underwood Pinot Noir, Oregon	\$12

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BEER

Bottles and Cans	
Peak Organic IPA, ME	\$6
Clown Shoes Mango, MA	\$5
Smuttnose Pinniped Special, NH	\$5

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Clown Shoes Mango, MA	\$5
Smuttnose Pinniped Special, NH	\$5