

The BURLEIGH

DAILY HAPPY HOUR, 3-5pm // DINNER NIGHTLY, 5-9pm

SNACKS

Green Goddess Deviled Eggs // \$5

Pickled Red Onions

Chicken Biscuit // \$4 each

Fried Chicken / Chipotle Aioli / House Pickle /
Buttermilk Biscuit

Hand-Cut Chips // \$5

Umami Spice / Sriracha Ranch

Fried Chicken Wontons // \$10

Sweet and Spicy Soy

Onion Strings // \$7

Smoked Ketchup

Fried Brussels Sprouts // \$8

Caesar Dressing / Anchovy Bread Crumb / Parmesan

Mexican Street Cauliflower // \$8

Pickled Red Onion / Cotija Cheese / Lime /
Ancho Chili Crema

SALAD

Baby Arugula Salad // \$12

Arugula / Baby Kale / Goat Cheese / Roasted
Beets / Champagne Vinaigrette

Classic Caesar // \$10

Chopped Romaine / Classic Caesar Dressing /
Parmesan / Croutons

House Salad // \$12

Radicchio / Baby Lettuces / Shaved Carrot /
Cucumber / Cherry Tomatoes / Ricotta Salata /
Italian Vinaigrette

SMALL PLATES

“Gambas Al Ajillo” // \$15

Shrimp / Garlic / Parsley / Paprika / Red Chili /

Maine Mussels // \$14

Blue Cheese / Bacon / Caramelized Onions /
Cream / Crostini

OR

Thai Green Curry / Coconut Milk /
Crispy Shallots

Fish Tacos // \$10

Cod / Cabbage / Charred Tomatillo Salsa /
Cotija / Pickled Red Onions / Cilantro

Maine Potato Poutine // \$9

Maine Cheddar Curds / Lobster Gravy

Chicken Wings // \$11

Gochujang BBQ / Nori / Toasted Sesame /
Scallion

Drunken Clams // \$14

White Wine / Garlic / Herbs / Sourdough

Crab Cocktail // \$18

Sourdough / Maine Peekey Toe Crab / Avocado /
Cocktail Sauce / Arugula

‘WICHES

SERVED WITH HAND-CUT FRIES

Classic Burger // \$13

Maine-Raised Beef / American Cheese /
Shredded Lettuce / Tomato / Onion / Pickle
Add Bacon \$2 / Add Fried Egg \$2

MAKE IT A BURLEIGH BURGER

Add Pastrami \$5

Maine Lobster Club // \$20

Bacon / Lettuce / Tomato / Mayo

The CAB // \$14

Grilled Chicken / Avocado / Bacon /
Sriracha Ranch / Lettuce / Tomato / Onion

Fish Sandwich // \$16

Panko Fried Cod / Caper Mayonnaise /
Shredded Iceberg / Brioche Bun

BIG PLATES

Steak Frites // \$31

Grilled NY Sirloin / Bercy Butter

Roasted Chicken // \$29

Roasted Breast / Confit Thigh /
Scalloped Potatoes / Sautéed Zucchini /
Italian Salsa Verde

Pork Porterhouse // \$26

Bacon Marmalade / Mustard Sherry
Vinaigrette / Brussels Sprouts

Lobster “Mac & Cheese” // \$22

Roasted Green Chile / Corn / Cheddar

“Fisherman’s Stew” // \$31

Mussels / Shrimp / Cod / Littlenecks / Tomato
Saffron Broth / Red Pepper Rouille / Crostini



EXECUTIVE CHEF / John Shaw

CHEF DE CUISINE / Eric Murdough

*Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish, or Eggs May Increase your Risk of Foodborne Illness, Especially if you Have Certain Medical Conditions

*Before Placing Your Order, Please Inform Us If A Person In Your Party Has A Food Allergy