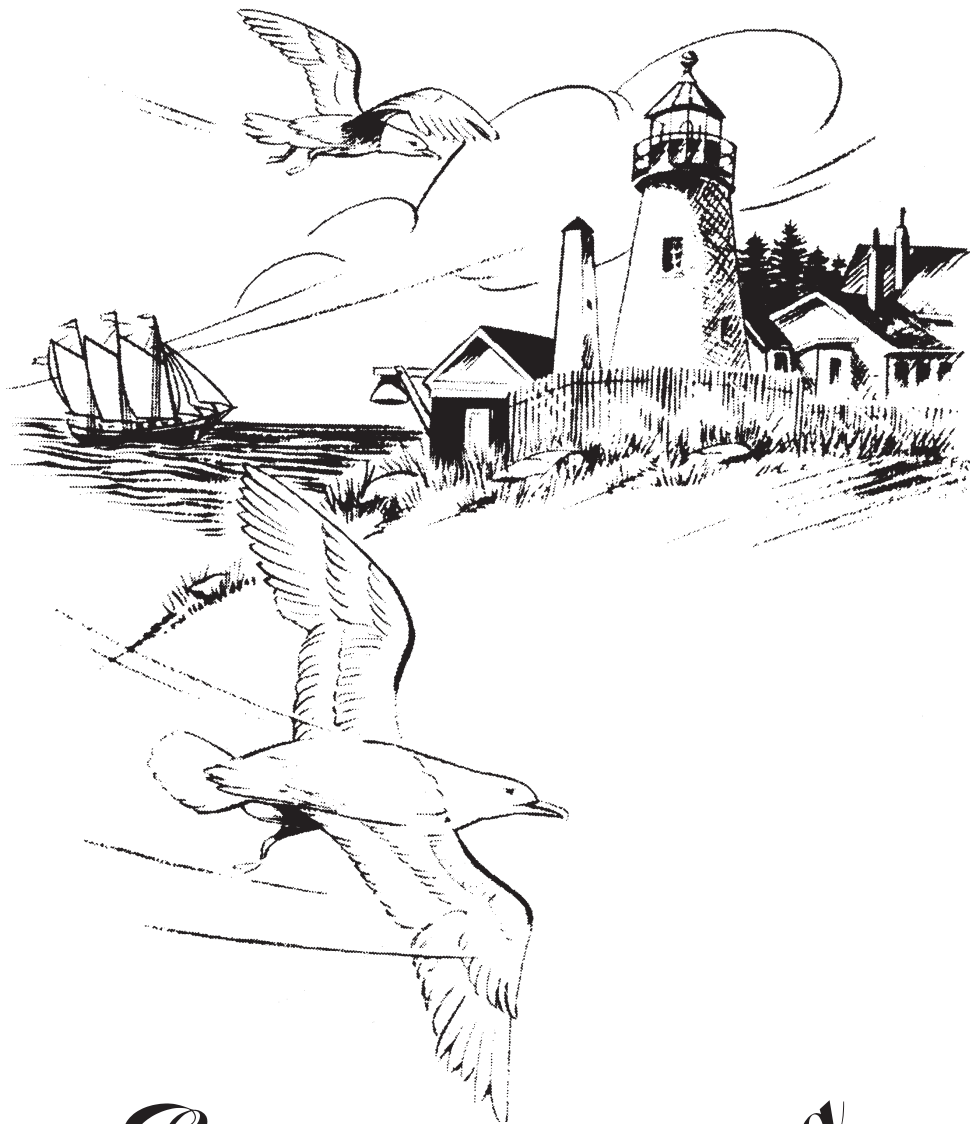


# *The Seagull Shop*

Beside Pemaquid Point Lighthouse



*Oceanfront Dining*

~ **BEACHCOMBER'S BREAKFAST** ~

Monday – Saturday 7:30 AM – 12 noon \* Sunday 'til 1 PM

~ **EGGS AND OMELETS** ~

Single egg, any style **\$4** Two eggs **\$5** Three eggs **\$6**

Egg Beaters or egg whites add **\$1**

Choose bacon, sausage link, sausage patty, ham **\$3**

Or corned beef hash **\$4**

- ✓ Captain's Omelet: Lobster, crabmeat, mild cheddar and herbs **\$18<sup>50</sup>**
- Commander's Omelet: Shiploads of Maine lobster, mild cheddar and herbs **\$20<sup>50</sup>**
- Admiral's Omelet: Maine lobster, scallops, mild cheddar and herbs **\$17<sup>50</sup>**
- Admiral's Daughter's Omelet: Maine shrimp, scallops, mild cheddar and herbs **\$15<sup>50</sup>**
- Bear's Omelet: Bacon, sausage, ham, mild cheddar and herbs **\$15<sup>50</sup>**
- Veggie Omelet: Peppers, onions, mushrooms, spinach, tomatoes **\$13<sup>50</sup>**  
Add cheese **\$1**
- ✓ Maine-iac Omelet: Bacon, sausage, ham, peppers, onions, mushrooms, spinach, tomatoes, mild cheddar and herbs **\$19<sup>50</sup>**
- Dairy Farmer's Omelet: Swiss, cheddar and provolone with herbs **\$10<sup>50</sup>**
- Damariscotta Omelet: Peppers, onions and toasted pumpkin seeds **\$9<sup>50</sup>**
- Northern Omelet: Fried potatoes, peppers, onions and ham **\$14<sup>50</sup>**

~ **SUMMER VISITOR'S CHOICE** ~

- Eggs Benedict: 2 poached eggs, Canadian bacon on a toasted English muffin topped with Hollandaise sauce **\$12<sup>50</sup>**
- ✓ Eggs Pemaquid: 2 poached eggs, Maine crabmeat on a toasted English muffin topped with Hollandaise sauce **\$16<sup>50</sup>**  
Substitute Lobster **\$18<sup>50</sup>** Substitute Lox **\$17<sup>50</sup>**
- Porthole Breakfast Sandwich: Single egg any style, with cheddar cheese, and choice of ham, bacon or sausage patty on English muffin **\$6**  
on toasted bagel **\$7** on croissant **\$7**
- Bagel & Lox: Smoked salmon, cream cheese, capers & red onion **\$10**

✶ **Seagull Shop Favorites** ✶

- Avocado Toast: Artisan toast topped with fresh avocado **\$9**  
Add Egg OR Bacon **\$11**

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

~ GALLEY GRIDDLE ~

- ✓ Maine Blueberry Pancakes (stack of 3) **\$9**      Single pancake **\$3**  
Hearty Buttermilk Pancakes (stack of 3) **\$6**      Single pancake **\$2**  
✓ Maine Blueberry French Toast (3 slices) **\$9**      Single slice **\$3**  
Flavorful French Toast (3 slices) **\$6**      Single slice **\$2**  
Belgian Waffle with Whipped Cream **\$7**  
    Choose Maine blueberries, strawberries or raspberries: add **\$2**  
*Honest-to-goodness Maine maple syrup (2 oz) \$2.50*

~ SUNRISE SEA SIDES ~

- Hot Oatmeal and brown sugar **\$5**  
    Choose to add berries **\$2** or walnuts and raisins **\$2**  
Toast: Choose Wheat, Marbled Rye, Sourdough **\$2.50**  
Toasted English Muffin **\$2.50**  
Butter Croissant **\$3**  
New York-style Bagel with Cream Cheese **\$3.50**  
Homemade muffins: Blueberry, Sunsatation, Cinnamon-Coffee **\$4.50**  
Cinnamon Snail: Sweet roll topped with icing **\$4**  
Plain or Vanilla Yogurt or Cottage Cheese **\$3.50**  
    Top with mixed berries add **\$2**  
Fresh Fruit Cup: Chunks of fresh fruit topped with fruit sorbet **\$7**  
Meats: Bacon, ham, sausage link, sausage patty **\$3**  
Homefries: Fried diced potatoes, onions and herbs **\$4**  
Corned Beef Hash **\$4**

~ IN THE DRINK ~

- Crabby Mary: House-made with tomato juice, horseradish, spices,  
and a celery stick garnish **\$5**  
✓ Maine Blueberry Smoothie: Blended blueberries and fresh fruit **\$7**  
Fruit Juice: Choose orange, grapefruit, cranberry, apple, tomato  
    Small **\$2.50** Large **\$3.50**  
Ice Cold Milk Small **\$2.50** Large **\$3.50**  
Chocolate Milk Small **\$3.50** Large **\$4.50**  
Hot Chocolate & whipped cream **\$3.50**  
Hot Tea **\$2.50**  
Blueberry Tea **\$3**  
Hot Coffee (bottomless) **\$2.50**  
Bottled Maine Spring Water **\$2.50**

~ **LIGHTHOUSE KEEPER'S LUNCH** ~  
*served daily from 11:30 AM*

Appetizers

Fresh Fruit Cup **\$7**  
 Mozzarella Sticks **\$8**  
 Chicken Fingers **\$8**

Soup

✓ Lobster Stew	<b>\$7</b>	<b>\$14</b>
✓ Clam Chowder	<b>\$4</b>	<b>\$8</b>
Fish Chowder	<b>\$3</b>	<b>\$6</b>

Cup or Bowl

*Today's Soup:* Cup **\$3** Bowl **\$6**

Local Steamers w/drawn butter **Market Price**  
 Housemade Crabcakes

Served on a bed of local greens with citron remoulade **\$12<sup>50</sup>**  
 Steamed Mussels in white wine & garlic served with bread **\$13<sup>50</sup>**  
 Scallops wrapped in apple smoked bacon with BBQ sauce **\$12<sup>50</sup>**

~ **SURFSIDE SANDWICHES** ~

*served with potato chips and a pickle spear on a deli roll*

- ✓ Lobster Salad Roll: Small (3 oz.) **\$14<sup>50</sup>** Large (5 oz) **\$20<sup>50</sup>**  
 Lobster chunks lightly mixed w/mayo served with romaine on grilled roll
- ✓ Crab Salad Roll: Small (3 oz.) **\$13<sup>50</sup>** Large (5 oz.) **\$19<sup>50</sup>**  
 Crabmeat lightly mixed w/mayo, served with romaine on grilled roll
- ✓ Finest Fish Sandwich **\$12**  
 Fried or broiled haddock on a grilled roll with side of tartar sauce
- Grilled Chicken Breast **\$9<sup>50</sup>**  
 Romaine, tomato and ranch dressing on a grilled roll
- ✓ Pemaquid Panini **\$14<sup>50</sup>**  
 Sliced chicken breast, spinach, bacon, provolone and ranch dressing on grilled panini bread
- Pemaquid Pescada **\$14**  
 Lightly fried haddock w/pickled slaw, spicy mayo served on soft flour tortillas

~ **BEACH BASKETS** ~

*Favorite menu items served in a basket with cole slaw and French fries*

- Hot Dog Basket (served on a grilled roll) **\$9**
- Hamburger Basket (served on a grilled roll) **\$11**
- Chicken Finger Basket **\$11<sup>50</sup>** Fish and Chips Basket **\$13**
- ✓ Clam Basket **\$18<sup>50</sup>** Shrimp Basket **\$16<sup>50</sup>** Scallop Basket **\$18<sup>50</sup>**



~ SHIPBOARD SALADS ~

Crunchy Scallop Salad **\$19** Crunchy Shrimp Salad **\$17** Crunchy Chicken Salad **\$12**

*Made with greens and garden vegetables -- fried seafood or meat on top*

Caprese Salad: Fresh basil, mozzarella, tomato, red onion, local greens  
w/balsamic drizzle **\$11**

✓ Salmon Filet Caesar Salad **\$20**

Chicken Breast Caesar Salad **\$14**

BBQ Shrimp Caesar **\$16**

*Made with romaine, tossed in our House made Caesar dressing --  
topped with parmesan croutons*

~ SHORELINE SANDWICHES ~

*Served with potato chips and a pickle spear. Choose wheat, rye, sourdough or toast*

B.L.T: Applewood smoked bacon, romaine, tomato and mayo on toast **\$8<sup>50</sup>**

Tuna salad: Chunk white tuna, mayo and romaine **\$8<sup>50</sup>**

Homemade Egg Salad: Fresh Maine eggs, mayo and romaine **\$6<sup>50</sup>**

Homemade Chicken Salad: White meat chicken, mayo and romaine **\$8<sup>50</sup>**

Turkey Club: Sliced roast turkey, bacon, tomato, lettuce & cheese **\$11**

Black Bean Burrito: Flour tortilla, sauteed veggies, cheese, rice, salsa **\$9**

with Fish OR Shrimp **\$13** with Chicken **\$12**

~ GALLEY GRILL ~

Point Grilled Cheese **\$10**

Cheddar, Boursin, red onion, red and green peppers on toasted sourdough

Grilled Hot Dog: All-beef, natural casing on a grilled roll **\$5**

Hamburger: Angus ground chuck on a grilled roll **\$9**

The Impossible Veggie Burger **\$9**

✓ Grilled Reuben: Broiled chicken breast or haddock filet with Swiss cheese, cole slaw  
and Thousand Island dressing on rye **\$13<sup>50</sup>**

✓ Pirate's Booty: Hamburger, grilled onions, peppers, mushrooms topped with blue  
cheese on a grilled roll **\$12**

*Add any cheese **\$1** Add lettuce, tomato and red onion **\$1***

~ SEA SIDES ~

*available at lunch and dinner*

French fries **\$3.50**

Cole slaw **\$4**

Sweet potato fries **\$6**

Fresh vegetable **\$4**

Baked potato **\$4**

Caesar salad **\$7**

Onion rings **\$5**

Garden salad **\$6**

Rice pilaf **\$4**

Chicken fingers **\$8**

Fried shrimp **\$13**

Fried clams **\$15**

Fried scallops **\$15**

~ DOWN EAST DINNAR ~

Starts at 4:30 PM

**B.Y.O.B**

*We do not serve alcoholic beverages.*

*We welcome diners to bring their own to enjoy with meals.*

~ PIRATE'S SEAFOOD PIES ~

*Sauteed on the grill in butter and herbs, then broiled in the oven with a cracker crumb crust.*

*Each pie is a treasure. You'll love them, we trust!*

*Pies include a dinner roll and your choice of two sides\**

- ✂ Shipwreck Pie: Maine lobster, crabmeat, shrimp and scallops **\$32**
- Lobster Pie: A trapload of Maine lobster **\$27**
- ✂ Captain's Pie: Maine lobster and crabmeat **\$26**
- Admiral's Pie: Maine lobster and scallops **\$25**
- Admiral's Daughter's pie: Maine shrimp and scallops **\$24**

~ MERMAID'S BOUNTY ~

*Seafood plates sautéed in lemon-butter or lightly breaded with flour and fried 'til golden-brown.*

*Plates include dinner roll and choice of two sides\**

- ✂ Fisherman's Platter: Haddock, clams, shrimp, scallops and lobster  
Sautéed or lightly fried **\$35**
- Sea Scallops: Sautéed or lightly fried **\$24**
- Fried Clams: Whole clams lightly fried **\$24**
- ✂ Maine Shrimp: Best enjoyed lightly fried **\$22**
- Atlantic Haddock: Delicious sautéed or lightly fried **\$19**
- Atlantic Salmon: Sauteed in lemon & butter **\$25**
- Shrimp Scampi: Tender shrimp sautéed in light butter-lemon-garlic sauce,  
served over pasta **\$18**
- Housemade Crabcakes  
Served on a bed of local greens with citron remoulade **\$20**

**Chef's choice vegetarian entrée \$18**

**\* Sides: Garden salad, Caesar salad, cole slaw,  
fresh vegetable of the day, baked potato, French fries,  
sweet potato fries, onion rings, and rice pilaf**

*Salad dressing: Balsamic Vinaigrette, Blue Cheese, House Caesar,  
Honey Mustard, Italian, Ranch, Thousand Island,  
House Creamy Dill, House Raspberry Vinaigrette*

✂ **Seagull Shop Favorites** ✂

~ COASTAL COW AND CLUCK ~

*Plates include a dinner roll and your choice of two sides\**

Sirloin Steak Tips: Cooked to your liking, Cajun or plain **\$17**

Artichoke Spinach Chicken: Grilled boneless breast topped with artichoke, spinach & parmesan and baked 'til golden brown **\$18**

Mediterranean Sea Smoke Chicken: Smoked gouda, artichokes, plum tomatoes, capers, white pepper, lemon over pasta **\$19**

~ FARMERS' MARKET SALAD PLATES ~

*Seasonal vegetables from local gardens when available*

*Greens, tomatoes, cukes, onions, peppers, mushrooms, carrots and olives*

*Includes a dinner roll and your choice of one side\**

✓ Maine Lobster Salad Plate **\$26**

A large salad with a heaping portion of Maine lobster salad

Maine Crabmeat Salad Plate **\$25**

A large salad with a heaping portion of Maine crabmeat salad

Maine Lobster and Chicken Salad Plate **\$25**

A large salad with heaping portions of Maine lobster salad and white meat chicken salad

Chicken Salad Plate **\$18**

A large salad with heaping portion of white meat chicken salad

✓ ~ MAINE LOBSTER BAKE ~

*Caught by local lobstermen, served fresh from the boiling pot onto your plate*

Single whole Maine Lobster served with cole slaw and corn bread: **Market Price**

Add Steamers: **Market Price**

~ BUOY YOUR THIRST WITH A BEVERAGE ~

Lemonade: Sweet, tart and refreshing Small **\$3** Large **\$4**

House-brewed iced tea: Small **\$3** Large **\$4**

House-brewed iced coffee Small **\$3** Large **\$4**

Cooler drinks: Please ask for our unique selection **\$3.50**

Bottled Poland Spring sparkling water **\$2.50**

plain, lemon, lime, raspberry-lime

Carbonated soft drinks One size **\$2.50**

Coke, Diet Coke, Orange soda, Moxie, Pepsi, Diet Pepsi, Mountain Dew,

Root Beer, Ginger Ale, Sierra Mist

Bottled Maine Spring water **\$2.50**

~ *FOUNTAIN FAVORITES* ~

Milkshake: milk blended with flavored syrup topped with whipped cream and a cherry **\$5**

Ice Cream Soda: flavored syrup and sparkling water or soft drink with ice cream, topped with whipped cream and a cherry **\$6**

✓ Frappe: milk blended with flavored syrup and ice cream, topped with whipped cream and a cherry **\$7**

Sundae: Your choice of ice cream covered with fruit or chocolate sauce whipped cream and a cherry on top **\$7**

Dish of ice cream or sorbet: the perfect sweet treat **\$5**

~ *GIFFORD'S FAMOUS MAINE-MADE ICE CREAM* ~

Blueberry Pomegranate Sorbet: lightly sweet, non-dairy

Camp Coffee: fresh roasted coffee flavor

Caramel Caribou: toffee ice cream with caramel cups

Coconut: coconut ice cream with chocolate dusted coconut shreds

French Vanilla: rich vanilla custard flavor

✓ Lobster Tracks: vanilla ice cream, red caramel cups, chocolate crunch

✓ Maine Blueberry: blueberry ice cream, blueberry ripple

Maple Walnut: natural maple flavor with English walnuts

Moose Tracks: vanilla ice cream, mini peanut butter cups, fudge swirl

Muddy Boots: vanilla ice cream with caramel ripple and brownie bites

No Fat/No Sugar: Chocolate

Peppermint Stick: pink, minty ice cream with mint candy pieces

Sea Salt Caramel Malt: malt ice cream, caramel whirl, malt balls

Wicked Chocolate: made for chocoholics

~ *COASTAL CONFECTIONS* ~

Home-style Pie **\$4<sup>50</sup>** add ice cream **\$2**

Your choice of blueberry, lemon-meringue, or strawberry rhubarb

✓ Shortcake **\$6<sup>50</sup>** All-Berries Shortcake **\$7<sup>50</sup>**

Choose strawberries, blueberries or raspberries over a baking powder biscuit with whipped cream

Whoopie Pie Sliders: **\$6**

Homemade whoopie pies drizzled with hot fudge

Ice Cream Stuffed Profiteroles: **\$7<sup>50</sup>**

Homemade profiteroles stuffed with ice cream, drizzled with hot fudge