

FRISBEE'S WHARF

PEPPERRELL COVE

STARTERS

ONION RINGS \$8.00

Chipotle aioli

FRIED CALAMARI & JALAPENOS \$11.00

Grilled lemon, housemade ranch

MAINE STEAMERS \$18.00

Fresh lemon, warm butter

FRIED ZUCCHINI \$8.00

Chipotle aioli

SEAFOOD CHOWDER \$8.00

SHRIMP COCKTAIL 6 pieces \$16.00

CAESAR SALAD \$11.00

Romaine lettuce, housemade dressing
herb croutons, shaved parmesan

HOUSE SALAD \$10.00

Romaine lettuce, tomatoes, cucumbers,
red onions, feta, shallot vinaigrette

ADD TO YOUR SALAD

GRILLED SHRIMP \$9.00

GRILLED CHICKEN \$6.00

FRIED HADDOCK \$9.00

LOBSTER SALAD \$18.00

SEARED SALMON \$9.00

KID'S MEAL

FISH NUGGETS & FRIES \$7.00

HOT DOG & FRIES \$5.00

GRILLED CHEESE & FRIES \$5.00

FROM LAND & SEA

ALL SANDWICHES ARE SERVED WITH FRIES

MAINE LOBSTER ROLL \$M.P

SCALLOP ROLL \$18.00

CLAM ROLL \$ M.P

CLAM STRIP ROLL \$14.00

FISH & CHIPS \$18.00

Fries, tartar sauce, fresh lemon, coleslaw

FRESH CHICKEN TENDERS \$12.00

Fries, housemade ranch, buffalo sauce

FRIED HADDOCK SANDWICH \$12.00

Lettuce, tomatoes, tartar sauce, fries, coleslaw

TURKEY SANDWICH \$10

Lettuce, tomatoes, bacon, mayo, cheddar

VEGETARIAN PITA POCKET \$10.00

Grilled mixed vegetables, feta, chimichurri
sauce

GRILLED CHICKEN WRAP \$12.00

Lettuce, tomatoes, bacon & house made ranch

FRISBEE'S BURGER \$11.00

Lettuce, tomatoes, onions, cheddar

Add bacon + \$2.00

GRILLED HOT DOGS \$9.00

Condiments of choice

SEARED SALMON \$18.00

Seasoned rice, roasted vegetables, lemon
butter

LAZY MAN LOBSTER CUP \$M.P.

Fresh lobster meat, warm butter & fresh lemon

SALT WATER BOILED LOBSTER \$ M.P

Warm butter, Lemon, Corn on the Cob, Fries

FISHERMAN'S PLATTER \$35.99

Haddock, Scallops, Shrimp & Clams on a bed of Fries w/ Coleslaw, Cocktail & Tartar Sauce

FRIED DINNERS

Fries, Coleslaw, Tartar & Cocktail sauce

SCALLOPS

\$25.99

WHOLE CLAMS

\$M.P.

HADDOCK

\$18.00

CLAM STRIPS

\$16.99

PICK TWO

\$ ASK SERVER

FRISBEE'S WHARF

PEPPERRELL COVE

COCKTAILS

THE SEA ARTIST | 9
Ice Pik and Cold River Blueberry Vodka, Blueberry, Lemonade

CAPTAIN'S PEPPERRELL PUNCH | 10
Myers, Bacardi Coco, Pineapple, Orange, Mango

SAILMAKER MARGARITA | 9
Espolon Silver, Hibiscus, Lime

SPRING TIDE G&T | 11
Cucumber and Mint Infused Barr Hill Gin, Tonic

PORTLAND SANGRIA | 10
Rosé, Raspberry, Loganberry, Cardamom

ON DRAFT

PEAK ORGANIC HAPPY HOUR PILSNER | 6
Portland, Maine

STONEFACE IPA | 8
Newington, New Hampshire

TRIBUTARY PALE ALE | 8
Kittery, Maine

CANS AND BOTTLES

WOODLAND FARMS | 8
Kittery, Maine

ALLAGASH WHITE | 7
Portland, Maine

U.F.F. BLUEBERRY CIDER | 7
Portland, Maine

BOOTHBAY BROWN ALE | 8
Boothbay, Maine

SHIPYARD SUMMER ALE | 5
Portland, Maine

NORWAY LIFE'S A BEACH | 5
Norway, Maine

CORONA | 4.5
Mexico City, Mexico

LANDSHARK LAGER | 4.5
Jacksonville, Florida

BUD LIGHT | 4
St. Louis, Missouri

COORS LIGHT | 4
Golden, Colorado

SPARKLING WINE

MIONETTO Prosecco | 7
Veneto, Italy – 187ml

BOUSQUET Brut Rosé | 8/30
Uco Valley, Argentina

WHITE WINE

A to Z Sweet Riesling | 11/42
Dundee, Oregon

STEMMARI Pinot Grigio | 7/26
Sicily, Italy

NORTICO Alvarinho | 8/30
Minho, Portugal

WHITEHAVEN Sauvignon Blanc | 10/38
Marlborough, New Zealand

SEA SUN Chardonnay | 9/34
Caymus Vineyards, California

ROSÉ WINE

FERRARI CARANO Dry Sangiovese | 8/30
Sonoma County, California

DOMAINE GUEGUEN Bourgogne Rosé |
12/47
Burgundy, France

RED WINE

BRIDGE LANE Red Blend | 10/38
Long Island, New York

ZOLO Malbec | 9/34
Mendoza, Argentina

SUBSTANCE Cabernet Sauvignon | 12/47
Columbia Valley, Washington

NON-ALCOHOLIC BEVERAGES | 2

Fever Tree Lemon Tonic, Ginger Beer, Pepsi, Diet Pepsi, Mist Twist, Ginger Ale, Lemonade, Iced Tea, Cranberry Juice