

FRISBEE'S WHARF

PEPPERRELL COVE

SOUPS, SALADS & STARTERS

SEAFOOD CHOWDER | 8

Chef's House Recipe with Smoked Bacon

HAND BREADED ONION RINGS | 9

Housemade Chipotle Aioli

CLASSIC FRENCH FRIES | 6

FRIED CALAMARI & JALAPEÑOS | 13

Housemade Ranch

MAINE STEAMERS | 19

Fresh Lemon, Warm Butter

HAND BREADED ZUCCHINI | 8

Chipotle Aioli

SHRIMP COCKTAIL 6 pieces | 16

Fresh Lemon, Cocktail Sauce

CAESAR SALAD | 11

Romaine, Herb Croutons, Shaved Parmesan

Housemade Caesar Dressing

HOUSE SALAD | 10

Romaine, Tomatoes, Cucumbers

Onions, Feta, Housemade Shallot Vinaigrette

ADD TO YOUR SALAD

GRILLED SHRIMP | 10

GRILLED CHICKEN | 8

FRIED HADDOCK | 9

LOBSTER SALAD | MP

SEARED SALMON | 9

FROM LAND & SEA

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES

MAINE LOBSTER ROLL | MP

SCALLOP ROLL | 18

CLAM ROLL | MP

CLAM STRIP ROLL | 17

FISH & CHIPS | 18

Fresh Lemon, Housemade Tartar and Coleslaw

HAND BREADED CHICKEN TENDERS | 12

Housemade Ranch, Buffalo Sauce

FRIED HADDOCK SANDWICH | 13

Lettuce, Tomato, Housemade Tartar and Coleslaw

TURKEY SANDWICH | 10

Lettuce, Tomato, Bacon, Cheddar, Mayo

GRILLED VEGETABLE WRAP | 10

Lettuce, Mixed Vegetables, Jasmine Rice, Spicy Aioli

GRILLED CHICKEN WRAP | 12

Lettuce, Tomato, Bacon, Housemade Ranch

FRISBEE'S BURGER | 12

Lettuce, Tomato, Onion, Cheddar

Add Bacon + \$2.00

GRILLED HOT DOGS | 10

Condiments of choice

CRAB STUFFED HADDOCK | 21

Jasmine Rice, Grilled Asparagus, Tarragon Cream

LAZY MAN LOBSTER CUP | MP

Fresh Lobster Meat, Warm Butter, Fresh Lemon

SALT WATER BOILED LOBSTER | MP

Warm butter, Lemon, Corn on the Cob, French Fries

FISHERMAN'S PLATTER | 38

Haddock, Scallops, Shrimp, Clams and French Fries with Housemade Tartar and Coleslaw

FRIED DINNERS

French Fries, Fresh lemon, Housemade Tartar and Coleslaw

SCALLOPS

|28

WHOLE CLAMS

|MP

SHRIMP

|19

CLAM STRIPS

|17

PICK TWO

|Ask server

Please inform your server of any food allergies prior to ordering.

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

FRISBEE'S WHARF

PEPPERRELL COVE

COCKTAILS

CAPTAIN'S PEPPERRELL PUNCH | 10

Myers & Bacardi Coconut Rums, Pineapple, Orange, Mango

THE SEA ARTIST | 10

Hammer & Sickle Vodka, Housemade Blueberry Lemonade

THE SAILMAKER | 10

Hibiscus Infused Pueblo Viejo Tequila, Housemade Margarita Mix

RIP TIDE | 11

Bacardi Rum, Mint Simple, Lime, Seltzer

ANY PORT IN A STORM | 10

Tito's Vodka or Espolon Tequila, Tropical Simple, Seltzer

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

ALLAGASH WHITE | 8

Portland, Maine

HARD SELTZER | 5

Rotating

CORONA | 5

Mexico City, Mexico

BUD LIGHT | 4

St. Louis, Missouri

MICH ULTRA | 4

St. Louis, Missouri

BEER OF THE DAY | 3

Bartender's Choice

While Supplies Last

SAM ADAMS SUMMER ALE | 6

Boston, MA

U.F.F. BLUEBERRY CIDER | 7

Portland, Maine

NARRAGANSETT SHANDY | 5

Pawtucket, RI

LANDSHARK LAGER | 5

Jacksonville, Florida

COORS LIGHT | 4

Golden, Colorado

ATHLETIC NON-ALC | 5

Stratford, Connecticut

Less than 0.5% ALC by VOL

SPARKLING WINE

MIONETTO Prosecco | 8

Veneto, Italy – 187ml

WHITE WINE

WINE OF THE DAY | 7/26

Bartender's Choice – While Supplies Last!

A to Z Semi-Sweet Riesling | 11/42

Dundee, Oregon

STEMMARI Pinot Grigio | 8/30

Sicily, Italy

WHITEHAVEN Sauvignon Blanc | 10/38

Marlborough, New Zealand

J. MARC BARTHEZ Bordeaux Blanc | 9/34

Bordeaux, France

SEA SUN Chardonnay | 10/38

Caymus Vineyards, California

ROSÉ WINE

CAMPUGET Syrah, Grenache Noir | 8/30

Rhone, France

RED WINE

NICOLAS Pinot Noir | 8/30

Languedoc-Roussillon, France

BOUSQUET Malbec | 9/34

Uco Valley, Argentina

DANAUS Red Blend | 10/38

Costers del Segre, Spain

NON-ALCOHOLIC BEVERAGES

Housemade Blueberry Lemonade | 5 Housemade Mint Limeade | 5 Maine Root – Root Beer | 4

Pepsi, Diet Pepsi, Mist Twist, Ginger Ale, Lemonade, Iced Tea, Cranberry | 2.5

Saratoga Still or Sparkling Water 1L | 5