

# FRISBEE'S WHARF

PEPPERRELL COVE

## SOUPS, SALADS & STARTERS

### SEAFOOD CHOWDER | 9

Chef's House Recipe with Smoked Bacon

### HAND BREADED ONION RINGS | 11

Housemade Chipotle Aioli

### CLASSIC FRENCH FRIES | 7

### FRIED CALAMARI & JALAPEÑOS | 14

Housemade Ranch

### MAINE STEAMERS | 24

Fresh Lemon, Warm Butter

### SMALL SAILOR SNACKS | 8

Apple Sauce, Peanut Butter, Carrots, Goldfish

### SHRIMP COCKTAIL 6 pieces | 18

Fresh Lemon, Cocktail Sauce

### CAESAR SALAD | 12

Romaine, Herb Croutons, Shaved Parmesan  
Housemade Caesar Dressing

### HOUSE SALAD | 12

Romaine, Tomatoes, Cucumbers  
Onions, Feta, Housemade Shallot Vinaigrette

## ADD TO YOUR SALAD

GRILLED SHRIMP | 12

GRILLED CHICKEN | 8

SESAME CRUSTED TUNA | 18

LOBSTER SALAD | MP

SEARED SALMON | 12

## FROM LAND & SEA

ALL SANDWICHES ARE SERVED WITH FRENCH FRIES

### MAINE LOBSTER ROLL | MP

### SCALLOP ROLL | 20

### CLAM ROLL | MP

### CLAM STRIP ROLL | 18

### FISH & CHIPS | 20

Fresh Lemon, Housemade Tartar and Coleslaw

### HAND BREADED CHICKEN TENDERS | 14

Housemade Ranch, Buffalo Sauce

### FRIED HADDOCK SANDWICH | 14

Lettuce, Tomato, Housemade Tartar and Coleslaw

### REUBEN SANDWICH | 13

Corn Beef, Sauerkraut, Swiss, Thousand Island

### GRILLED CHICKEN WRAP | 12

Lettuce, Tomato, Bacon, Housemade Ranch

### FRISBEE'S BURGER | 14

Lettuce, Tomato, Onion, Cheddar  
*Add Bacon \$2.00*

### SESAME CRUSTED TUNA | 32

Cooked Rare, Asian Slaw, Wakame, Chipotle Aioli

### LAZY MAN LOBSTER CUP | MP

Fresh Lobster Meat, Warm Butter, Fresh Lemon

### SOMETHING SWEET | 9

Seasonal Freshly Baked Pie, Whipped Cream

### SALT WATER BOILED LOBSTER | MP

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

### FISHERMAN'S PLATTER | MP

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

### FRIED DINNERS

French Fries, Fresh Lemon, Housemade Tartar and Coleslaw

SCALLOPS

|32

WHOLE CLAMS

|MP

SHRIMP

|21

CLAM STRIPS

|21

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 | 12

Myers & Bacardi Coconut Rums, Pineapple, Orange, Mango

THE SEA ARTIST | 12

Hammer & Sickle Vodka, Housemade Blueberry Lemonade

THE SAILMAKER | 11

Hibiscus Infused Pueblo Viejo Tequila, Housemade Margarita Mix

RIP TIDE | 11

Bacardi Rum, Mint Simple, Housemade Limeade, Seltzer

SPY HOPPER | 13

Gray Whale Gin, St. Germain, G.F. Juice, G.F. Bitters, 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

TRULY HARD SELTZER | 5

Rotating Flavor

CORONA | 5

Mexico City, Mexico

BUD LIGHT | 4

St. Louis, Missouri

MICH ULTRA | 4

St. Louis, Missouri

TRIBUTARY | 8

Rotating Lager Series

ATHLETIC NON-ALC | 5

Stratford, Connecticut

SAM ADAMS SUMMER ALE | 6

Boston, MA

CITIZEN LAKE HOPPER CIDER | 7

Burlington, VT

TWISTED TEA | 5

Cincinnati, OH

LANDSHARK LAGER | 5

Jacksonville, Florida

COORS LIGHT | 4

Golden, Colorado

## SPARKLING WINE

MIONETTO Prosecco | 8

Veneto, Italy – 187ml

## WHITE WINE

OLIANAS Vermentino | 12/46

Sardinia, Italy

CAVE DE LUGNY Chardonnay | 12/46

Lugny, France

WHITEHAVEN Sauvignon Blanc | 10/38

Marlborough, New Zealand

DONINI Pinot Grigio | 9/34

Veneto, Italy

LAGO Vinho Verde | 8/30

Minho, Portugal

## ROSÉ WINE

CAMPUGET Syrah, Grenache Noir | 10/38

Rhone, France

## RED WINE

NICOLAS Pinot Noir | 9/34

Languedoc-Roussillon, France

DRUMHELLER Cabernet Sauvignon | 10/38

Paterson, Washington

DANAUS Red Blend | 10/38

Costers Del Segre, Spain

## NON-ALCOHOLIC BEVERAGES

Housemade Blueberry Lemonade | 5    Sparkling Mint Limeade | 5    Maine Root - Root Beer | 4

Pepsi, Diet Pepsi, Mist Twist, Ginger Ale, Lemonade, Iced Tea, Cranberry | 3

Saratoga Still or Sparkling Water 1L | 5