

Aperitivos

On ice with citrus & a splash of Prosecco

Bianco

Cocchi Americano

Light spice; gently bitter. 9.

Rosso

Byrrh Grand Quinquina

Rich spice; bittersweet. 9.

Soups, Starters & Small Plates

Traditional Lobster Bisque

Small 9. Large 14.

New England Clam Chowder

Small 7. Large 11.

GF Roasted Beets

Warm beets with goat cheese, toasted pecans, and pomegranate molasses. 10.

GF Spicy Sprouts & 'Flowers

Roasted Brussels sprouts and cauliflower with Buffalo sauce and Gorgonzola-ranch dip. 13.

GF Squash Cake Plate

Two butternut squash & chickpea cakes with homemade red onion marmalade and cilantro-mint raita. 11.

GF Roasted Cauliflower Plate

A thick slice of roasted cauliflower with arugula pesto and olive tapenade. 12.

GF Burrata Caprese

Fresh burrata with heirloom cherry tomatoes, homemade arugula pesto, fresh basil, and balsamic reduction. 15.

Add bread service 3.

Pastry Wrapped Brie

Warm brie baked in puff pastry. Served with our signature cranberry-apple chutney. 17.

Bread Service

Four thick slices of ciabatta bread with extra virgin olive oil and our house dressing for dipping. 3.



GF Bacon Wrapped Scallops

Three local scallops with North Country bacon and a maple syrup-Bourbon glaze. 24.
Additional scallops 7. each

Crab Stuffed Mushrooms

Fresh mushroom caps with Maine Peekytoe crab, breadcrumb, and cheese stuffing. 14.

Crab Cake Plate

Two homemade Maine Peekytoe crabcakes over mixed greens with our creamy Old Bay dipping sauce. 19.

GF Acadi-jun Shrimp

Four Jumbo shrimp grilled with Cajun spices and served with spicy-sweet mustard. 13.

GF Shrimp Cocktail

Five large shrimp, homemade cocktail sauce. 15.
Additional shrimp 2.50 each

Dijon Mussels

Acadia mussels in a broth of white wine, Dijon mustard, garlic, and herbs. Served with grilled ciabatta bread. 14.

Gluten-free preparation available

GF Galyn's Nachos

Tortilla chips baked with salsa and cheese. Topped with sour cream, chives, pepperoncini peppers, and local tomatoes. 12.

Add chicken for 6.00

Ciabatta Skins

Ciabatta bread baked with Pineland Farms smoked cheddar, North Country bacon, and tomatoes. Served with sour cream. 9.

GF Maine Oysters on the Half Shell*

Cocktail sauce and habanero mignonette.
Half dozen 24. Full dozen 43.
Additional oysters 3.25 each

Please silence your electronic devices while in the restaurant.

Additional plate available at no extra charge. 2.00 charge for kitchen split item.

A 20% service charge will be added to parties of seven or more.

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. June 29, 2023

Fresh Fish & Seafood

Please inquire with your server about today's lobster and fresh fish pricing.

Today's Fresh Fish

Please inquire about today's fresh fish selections and their preparation methods. Served with rice and a fresh vegetable. Prices vary.

Frenchman Bay Stew

Spicy homemade bouillabaisse filled with shrimp, scallops, fresh fish, and lobster. Surrounded by steamed mussels. Served with grilled ciabatta bread. 41.

Shrimp Lafayette

Six jumbo shrimp sautéed with our special herbed butter and blistered tomatoes. Served over fettuccine. 24.

Gluten-free preparation available

GF Whole Maine Lobster

A 1-1/4+ lb lobster, boiled and served with clarified butter, rice, and a fresh vegetable. Single or Twin market

Lobster Fettuccine

Fresh lobster in a white wine sauce with fresh basil, blistered tomatoes, garlic, and a hint of seasoning. Tossed with fettuccine. market

Maine Crab Cake Dinner

Three crab cakes homemade with Maine Peekytoe crabmeat. Served with our creamy Old Bay dipping sauce, rice, and a fresh vegetable. 31.

Maine Combination

A Maine lobster tail, two grilled local scallops, and a homemade crab cake with dipping sauces, rice, and fresh vegetable. market

GF Sautéed Scallops

Local scallops in real butter with garlic, fresh mushrooms, and scallions. Served over rice with a fresh vegetable. 39.

Seafood Fettuccine

Shrimp, scallops, fresh fish, and lobster tossed with fettuccine and our homemade lobster cream sauce. Served surrounded by steamed local mussels. 39.

GF Twin Lobster Tails

The tails of two 1-1/4 lb lobsters boiled and split. Served with rice and a fresh vegetable. market

GF Lazy Lobster

Freshly picked lobster claw & tail meat warmed in real butter with a hint of sherry. Served over rice with a fresh vegetable. market

Sandwiches

Served with chips, pickle and slaw

Maine Lobster Roll

Traditional or Warm
A generous 4-1/2 ounces of freshly picked lobster with a bit of lettuce in a split-top brioche roll.
TRADITIONAL with mayonaise or
WARMED in real butter. market

Fresh Haddock Sandwich

Baked with a crisp Parmesan-panko crust and served on a toasted roll with lettuce, tomato, and homemade tartar sauce. 17.

Bar Island Burger

Black Angus beef with Maine-made smoked cheddar, North Country bacon, caramelized onions, lettuce, tomato, and black pepper aioli.* 17.

Please silence your electronic devices while in the restaurant.

Additional plate available at no extra charge. 2.00 charge for kitchen split item.

A 20% service charge will be added to parties of seven or more.

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. June 29, 2023

From the Farm

Stuffed Pork Chop

A bone-in chop baked with our homemade North Country andouille sausage stuffing and brushed with a Cajun-honey glaze. Includes potato and fresh vegetable. 25.

Add Acadi-jun Shrimp for 9.

GF New York Strip Steak

A hearty 10 oz. cut of Black Angus beef topped with Galyn's steak butter. Served over caramelized onions with potato and a fresh vegetable.* 48.

Add a Maine Lobster Tail market

GF Butternut Squash Cakes

Three butternut squash cakes made with chickpeas, cilantro, and warm spices. Served with cilantro-mint raita, red onion marmalade, rice, and sautéed kale. 20.

GF Roasted Cauliflower Steaks

Two thick slices of roasted cauliflower served with arugula pesto and olive tapenade. Includes rice and sautéed kale. 22.

Pasta Galyn

Chicken, ham, and mushrooms in a creamy garlic and herb sauce with blistered tomatoes. Tossed with fettuccine. 22.

Fresh Garden Salads

GF Old Farm Salad

Petite greens topped with chilled chicken, North Country bacon, Gorgonzola, boiled egg, heirloom cherry tomatoes, and red onions. Tossed with our house vinaigrette. 17.

GF Beechcroft Salad

Arugula, petite greens, and mint topped with roasted beets, crumbled goat cheese, and homemade balsamic vinaigrette. Half size 8. Entree size 14.

GF Great Meadow Green Salad

Petite greens tossed with our lemon-cilantro vinaigrette and toasted pecans. Topped with Granny Smith apples and Gorgonzola. Half size 8. Entree size 14.

GF Simple Garden Salad

Fresh greens, grape tomatoes, carrots, red onions, and your choice of dressing. Half size 6. Entree size 9.

Caesar Salad

Crisp Romaine hearts tossed with homemade Caesar dressing, croutons, and fresh Parmesan. White anchovies are optional. Half size 7. Entree size 12.

Add protein to any of the salads above:

Chilled Chicken Breast (6 oz) 6.

Butternut Squash Cakes (2) 10.

Grilled Salmon (6 oz) 15.

Maine Crab Cakes (2) 18.

Acadi-jun Shrimp (4) 9.

Warm Lobster Tail market

Chilled Lobster (4-1/2 oz) market

Homemade Desserts

Maine Blueberry-Apple Crisp

Larry's Luscious Cheesecake

GF Flourless Chocolate Cake

GF Vanilla Bean Crème Brûlée

GF Chocolate Mousse

GF New England Indian Pudding

GF Maine Made Ice Cream

GF Cappuccino Sundae

Please silence your electronic devices while in the restaurant.

Additional plate available at no extra charge. \$2. charge for kitchen split item.

A 20% service charge will be added to parties of seven or more.

*Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness. June 29, 2023