



Welcome to the Blue Bistro



Offering Breakfast, Lunch & Dinner
Dining with an Ocean View

Starters

Maine Crab Cakes \$19

Seared Lump Crab Cakes with Fresh Herbs & Seasoned Breading. Drizzled with House-Made Remoulade Sauce

Sautéed Fresh Mussels \$22

Mussels Sautéed in a Garlic Butter Sauce. Finished with Fresh Lemon Juice, White Wine and Tomatoes served with a Crusty Baguette

Classic Shrimp Cocktail ^{GF} \$17

Four Large Shrimp served with our House-Made Cocktail Sauce

Artisan Cheese Board for Two \$28

Chef's Choice of Cheeses, Fruits, Nuts, and Olives served with Whole-Grain Mustard & Crackers
GF Crackers Available \$2

Chicken and Lemongrass Potstickers \$16

Seared In Sesame Oil, served with a Thai Peanut Dipping Sauce, Dusted with Black Sesame Seeds

Basket of Seasoned Pub Fries ^{GF} \$13

Baked Russet Potato Wedges with Chipotle Mayo Dipping Sauce
Tossed in Truffle Oil \$2

Sauteed Brussels Sprouts ^{GF} \$14

Tossed in truffle oil, topped with parmesan cheese

Roasted Garlic Hummus Platter

For 2 \$15

Served with pita chips & fresh vegetables

Soups

Chef's Specialty Soup of the Day

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Our Signature Haddock Chowder

\$8/\$11

Salads

The Beachmere Salad ^{GF} \$15

Mixed Greens, Applewood Bacon, Candied Walnuts, Apples, Fresh Maine Blueberries & Chai-Poached Pears topped with Shredded Cheddar Cheese

Traditional Caesar \$13

Crisp Romaine Tossed with Freshly Shaved Parmesan, House Made Croutons & Creamy Caesar Dressing topped with Anchovies upon request

Garden Salad ^{GF} \$12

Mixed Greens with Grape Tomatoes, English Cucumbers, Shredded Carrots, Red Onion & Sliced Radish

Wedge Salad ^{GF} \$13

Iceberg lettuce wedge topped with bleu cheese crumbles, grape tomatoes, bacon, shredded carrots & scallions with bleu cheese dressing

Protein Options:

Grilled Chicken \$8 ♦ Grilled Shrimp \$12 ♦ Chilled Lobster Meat \$17

Dressing Options:

Blueberry Balsamic ♦ Italian ♦ Raspberry Vinaigrette
Ranch ♦ Balsamic Vinaigrette ♦ Caesar ♦ Bleu Cheese

Sandwiches

Gluten Free Bread Available ^{GF} \$3

Served with Fresh Fruit and Kettle Cooked Potato Chips — Substitute Seasoned Pub Fries or Petite Garden Salad for \$5

Beachmere Inn Lobster Roll Market Price

Fresh Maine Lobster lightly dressed with Mayonnaise and cradled in Romaine Lettuce

or

Warmed with a Light Tarragon Butter on the side
Both served in a Grilled Brioche Roll

Bistro Burger \$14

6 oz. Angus Burger, prepared to order, with your choice of Cheddar or Swiss Cheese with Lettuce & Tomato served on a Grilled Brioche Bun

Add Thick Applewood Smoked Bacon \$3

Baked Haddock Sandwich \$18

Baked Seasoned Fillet of Haddock served on a Toasted Brioche Bun with Lettuce & Tomato topped with a dollop of Tartar Sauce

Grilled Chicken Sandwich \$15

Grilled Marinated Chicken Breast set on a Buttered Brioche Roll with caramelized onions, roasted red peppers & Swiss cheese topped with greens

Chicken Apple Panini \$15

Marinated Grilled Chicken topped with Fig Preserves Melted Cheddar Cheese & Freshly Sliced Apples on Thick Grilled Multi Grain Bread

Little Beach BLT \$14

Applewood Smoked Bacon, Romaine Lettuce Tomatoes & Pesto Mayo on Grilled Sourdough

The Beachmere Veggie \$13

Roasted garlic humus, greens, tomatoes, onions & Swiss on grilled multi-grain bread

Prices & menu items subject to change



Entrées

All Entrées Served with choice of 2 sides

Bacon Wrapped Filet Mignon \$43

Seasoned and grilled 8oz tenderloin, wrapped with bacon, prepared to order and topped with a chimichurri sauce or substitute crumbled bleu cheese \$3

Grilled NY Strip Steak ^{GF} \$38

A 10 oz Seasoned New York Strip Steak prepared to order and topped with a rich Mushroom Au Poivre Sauce or substitute crumbled blue cheese \$3

Bourbon Pecan Chicken Breast ^{GF} \$30

Baked seasoned chicken breast coated with a pecan breading topped with a rich bourbon sauce

Cherry Glazed Pork Tenderloin ^{GF} \$32

Sliced pork tender loin Pork baked with cherry glaze

Baked Herb-Encrusted Haddock \$36

Fresh Fillet of Haddock Dusted with Herbed Bread Crumbs. Baked with Lemon-Butter & White Wine finished with a Citrus Beurre Blanc

Pan-Seared Sea Scallops ^{GF} \$38

Large Sea Scallops Pan-Seared in a Brown-Butter Shallot Sauce with Fresh Lemon & Capers

Grilled Swordfish Steak ^{GF} \$34

Atlantic Swordfish steak topped with a savory pineapple salsa

Lazy man's Lobster Market Price

Fresh Maine lobster meat baked with butter, sherry and tarragon, topped with bread crumbs

Sides Roasted Red Potatoes ♦ Long Grain & Wild Rice ♦

Seasonal Vegetable Medley ♦ Grilled Lemon-Garlic Asparagus ♦ Sauteed brussel sprouts

Pasta & Rice Dishes

Gluten Free Pasta & Baguettes Available \$5

All PASTA Dishes are served with a Grilled Garlic Baguette

Lobster Pomodoro Market Price

Fresh-Picked Maine Lobster, Garden Tomatoes, Garlic & Basil tossed with Linguini finished with Shaved Parmesan Cheese

Fresh Maine Seafood Scampi \$40

Jumbo Shrimp, Maine Lobster, Mussels & Sea Scallops sautéed with Linguini, Roasted Tomatoes, Baby Spinach, Garlic, White Wine & Herb Butter

Creamy Orzo with Mushrooms and Peas \$24

Mushroom, peas and orzo tossed in a creamy garlic parmesan sauce

Add Grilled Chicken \$8 ♦ Add Grilled Shrimp \$12♦ Add Lobster Meat \$17



*Celebrating 86 years of Hospitality on the Marginal Way!
The Beachmere Inn has been family owned and operated since 1937.
Our commitment to fantastic ocean-view rooms and delicious dining
continues to be the cornerstone of our Inn on the beautiful coast of Maine.*

*Thank you for joining us!
-Sarah Diment, Owner & The Beachmere Team*

Reservations are Strongly Encouraged. Dial 609 from your room or call **207-646-2021** to reserve your table.