



# 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 Housemade 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 <sup>GF</sup> \$18

Four Large Shrimp served with our Housemade 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 \$3*

### 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 <sup>GF</sup> \$14

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

### Braised Pork Shank Wings \$18

Tossed in a Honey Garlic Sauce

### Mushroom Ragout En Croute \$16

Mushrooms sautéed with a Garlic, Shallot and Thyme Sherry Cream Sauce. Served over a Pinwheel Puff Pastry and Mixed Greens

## Soups

### Chef's Specialty Soup of the Day

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### Our Signature Haddock Chowder

\$8/\$11

## Salads

### The Beachmere Salad <sup>GF</sup> \$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, Housemade Croutons & Creamy Caesar Dressing  
*Topped with Anchovies upon request*

### Garden Salad <sup>GF</sup> \$12

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

### Wedge Salad <sup>GF</sup> \$13

Iceberg Lettuce Wedge topped with Bleu Cheese Crumbles, Grape Tomatoes, Bacon, Shredded Carrots & Scallions tossed with Bleu Cheese Dressing

### Dressing Options

Blueberry Balsamic ♦ Italian

♦ Raspberry Vinaigrette ♦

Ranch ♦ Balsamic Vinaigrette

♦ Caesar ♦ Bleu Cheese

### Protein Options

Grilled Chicken \$9

Grilled Shrimp \$13

Chilled Lobster Meat \$18

Add Sliced Avocado \$4

## Sandwiches

*Gluten Free Bread Available <sup>GF</sup> \$3*

*Served with Fresh Fruit and Kettle Cooked Potato Chips — Substitute Seasoned Pub Fries or a 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 \$20

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

### Lobster Grilled Cheese Market Price

Seasoned Fresh Maine Lobster with Dill Havarti Cheese on thick, grilled Sourdough Bread

### Grilled Chicken Sandwich \$16

Grilled Marinated Chicken Breast on a Buttered Brioche Roll with Applewood Smoked Bacon, Romaine Lettuce, Tomatoes and Mayonnaise

### Chicken Apple Panini \$15

Marinated Grilled Chicken topped with Fig Preserves, melted Cheddar Cheese & freshly Sliced Apples on thick grilled Multigrain Bread

### Little Beach BLT \$14

Applewood Smoked Bacon, Romaine Lettuce, Tomatoes & Pesto Mayonnaise on grilled Sourdough

### Avocado Caprese Sandwich \$15

Sliced Avocado with Fresh Mozzarella Cheese, juicy Garden Tomatoes, Basil Pesto and Balsamic Glaze on grilled Multigrain Bread

*Prices & menu items subject to change*



## Entrées

*All Entrées served with choice of 2 Sides*

### **Bacon Wrapped Filet Mignon** <sup>GF</sup> \$44

Seasoned and grilled 8oz Tenderloin, wrapped with Bacon, and prepared to order  
Topped with Herbed Garlic Compound Butter  
or substitute Crumbled Bleu Cheese \$3

### **Grilled NY Strip Steak** <sup>GF</sup> \$40

Seasoned 10 oz New York Strip Steak prepared to order and topped with a  
rich Mushroom Au Poivre Sauce  
or substitute Crumbled Blue Cheese \$3

### **Bacon Wrapped Chicken Breast** <sup>GF</sup> \$34

Served over a Creamy Dijon Mustard Sauce

### **Baked Herb-Encrusted Haddock** \$38

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

### **Pan-Seared Sea Scallops** <sup>GF</sup> \$40

Large Sea Scallops pan-seared in a Brown-Butter Shallot Sauce with Fresh Lemon and Capers

### **Grilled Swordfish Steak** <sup>GF</sup> \$36

Atlantic Swordfish Steak topped with a Basil-Garlic Herbed Butter

### **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* ◇ *Glazed Sweet Baby Carrots*

## Pasta Dishes

*All Dishes are served with Grilled Garlic Baguettes*

*Gluten Free Pasta and Baguettes Available \$5*

### **Lobster Pomodoro** Market Price

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

### **Fresh Maine Seafood Scampi** \$46

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

### **Chicken and Sausage Penne with Marinara** \$36

Grilled Chicken and Andouille Sausage, Onions and Peppers in a rich Marinara Sauce, topped with  
Fresh Shaved Parmesan

### **Spinach and Mascarpone Raviolis** \$30

With Petite Cut Vegetables in a Pesto Parmesan Cream Sauce

*Add Grilled Chicken \$9 ◇ Add Grilled Shrimp \$13 ◇ Add Lobster Meat \$18*



*Celebrating 87 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*