



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

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

### Sauteed Brussels Sprouts <sup>GF</sup> \$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 <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, House Made 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 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 <sup>GF</sup> \$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*