

Owned and Operated by the  
Brown Family for 74 years!

# Brown's WHARF INN RESTAURANT



Dining with a Down-East Flair!

Over-the Water Dining, Inside  
& Outside – Spectacular  
Water Views & Sunsets!

Fully Air-Conditioned  
Dining Room & Lounge

Daily Specials  
& Children's Menu

Our Famous Turkey  
Dinner Served Thursday  
and Sunday Night

Prime Rib au jus  
Served on Friday  
and Saturday Night

HOME OF THE ORIGINAL  
TWIN LOBSTER SPECIAL!

Raw Bar – Wine List  
Cocktails

Restaurant, Motel & Marina  
121 Atlantic Avenue, On The East Side • 207-633-5440  
Breakfast 7:30 – 10, Dinners 5:30 – 8:30  
Closed for Dinner on Tuesdays



## APPETIZERS

Local Oysters on the Half Shell (6)  
Littleneck Clams, Locally Harvested (6)  
Tender Fried Calamari; Cajun Aioli  
Steamed Local Mussels in White Wine Broth  
Gulf Shrimp Cocktail w/House Sauce (5)  
Pan-Seared Crab Cakes, Beurre Blanc, Red Pepper Coulis  
Steamed Clams w/Drawn Butter & Broth  
Escargot Braised in Red Wine w/Garlic Butter  
Buratta with Tomato-Bacon Chutney and Crostini  
Smoked Mac n' Cheese; Cavatappi, Cheddar & Havarti  
Mushroom Bruschetta, Fresh Mozz, Crostini

## SALADS

Brown's House Salad; Arugula Blueberries, Almonds  
Roasted Beets, Mesclun, Candied Walnuts, Vinaigrette  
Iceberg Wedge, Bacon, Bleu Cheese, Red Onion  
Fresh Garden Salad, Choice of House-Made Dressing  
Caesar Salad, House-Made Croutons & Dressing  
(Salmon, Shrimp & Chicken Avail.)

## SOUPS & CHOWDERS

Maine Style Clam Chowder (gluten free)  
French Onion Soup w/Crostini & Melted Cheese  
Lobster Bisque w/Cream & Sherry (gluten free)

## LOBSTERS

Twin Lobsters w/Coleslaw & Corn on the Cob  
Jumbo Lobster (Ask your Server)  
Boiled 1-1 ¼ lb, Lobster w/Drawn Butter  
Baked Stuffed Lobster w/Seafood Stuffing  
Sautéed Fresh Lobster Meat w/Touch of Sherry  
Grilled Lobster, Fresh Herb Butter  
Lobster Roll on Toasted Bun w/Coleslaw & Chips

## SEAFOOD

Cedar Plank Salmon, Mango Chutney  
Salmon Oscar, Crabmeat, Asparagus, Hollandaise  
Broiled Haddock, Crumb Topping, Beurre Blanc  
Pan Seared Sea Scallops, Mango-Basil Sauce  
Baked Stuffed Haddock, Seafood Stuffing, Lobster Sauce  
Broiled Sea Scallops, Crumb Topping, Beurre Blanc  
Seafood Bouillabaisse, Garlic Bread  
Broiled Seafood Trio; Haddock, Scallops and Shrimp

## FRIED SEAFOOD

(All served with French Fries & Coleslaw)  
Clams, Haddock, Scallops or Maine Shrimp  
Combo Plates (any 2 or 3 of above)  
Captain's Platter (Clams, Haddock, Scallops, Shrimp & Calamari)

## PASTA ETC.

Seafood Alfredo, Lobster, Shrimp, & Scallops  
Shrimp Scampi, Garlic, Shallots White Wine, Linguine  
Chicken Pappardelle, Free Range, Wine, Shallots, Herbs Shaved Parm  
Quinoa Bowl, Roasted Veggies, Honey-Ginger Vinaigrette  
Pasta Primavera; Roasted Veggies, Linguine

## FROM THE LAND (and THE LAKES)

Filet Mignon, 8 oz. Aged Tenderloin w/Béarnaise Sauce  
Tenderloin Beef Tips, Cremini Mushrooms, Red Wine Demiglace  
Flat Iron Steak, Herb Marinated, Chimichurri  
Rainbow Trout Meunière  
Free Range Chicken, Statler Breast, Sage-Dijon Sauce Pan Jus  
Eggplant Parmesan w/Marinara Sauce & Garlic Bread

All fried foods are cooked in 100% trans fat-free and cholesterol-free Canola oil.  
All seafood dinners (except Twin Lobsters) are served with your choice of potato or rice and our fresh vegetable of the day. Our chef will be happy to prepare any dinner without sauce or crumbs.

Menu Items Subject to Change

View our Website and Live Webcams of the Harbor at [www.brownswharfinn.com](http://www.brownswharfinn.com)

