COCKTAILS *–16*

BLUEBERRY LEMONADE

Blueberry Vodka/Blueberry/Lemon/Soda

WINTER IN JALISCO

Tequila/Lime/Rosemary/Grapefruit

SMOKEY SIP

Gin/Fresno/Strawberry/Lemon

BARREL AGED MANHATTAN

Whiskey/ Sweet Vermouth/Bitters / Thyme

TYRONE'S COSMO

cosmo / made by tyrone

DRAFT

ALLAGASH WHITE *–8*

RISING TIDE CHEBEAGUE ISLAND IPA *–8*

OXBOW FARMHOUSE PALE ALE *–8*

NONESUCH RIVER RED ALE *–8*

LONEPINE PORTLAND PALE ALE *–8*

DEFINITIVE CONTEE KOLSCH*–8*

CANS

MAINE WILD BLUEBERRY SELTZER *–6*

ORONO BREWING TUBULAR IPA *–8*

OXBOW SURF CASTING *–6*

DEFINITIVE CAMP BEER *–6*

DOMESTICS

BUDWEISER *–5*

MILLER LITE *–5*

SAM ADAMS *–5*

CORONA *–5*

Chebeague Island Inn

DINNER

5:00PM – 8:30PM

207-846-5155

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BREAD SERVICE
biscuits, mollasses butter
–6

DEVILED EGGS
smoked salmon roe, dill
–16

HALIBUT CRUDO
guajillo, chili crisp, lettuce cup
–22

FISH CHOWDER
potato, dill, bacon
–15

CHICORY SALAD
turnip, crispy parsnip, parsnip ginger dressing
–17

PEEKYTOE CRAB TOAST
old bay, sourdough, basil
–20

MUSSELS
green crab broth, coconut, lime
–27

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POLLOCK SCHNITZEL
squash, asparagus, brown butter emulsion
–33

GRILLED HALIBUT
roasted beet vierge, apple, horseradish
–39

ROASTED CHICKEN
heirloom beans, mushroom, tarragon
–34

CHEBEAGUE CHEESEBURGER
american cheese, grilled onions,dijonaise
–22

RICE GRITS+MUSHROOM
broken rice, maitake, gremolata
–32

STEAK FRITES
demi glace, aioli, herbed fries
–42

LOBSTER
drawn butter, red potatoes, slaw
–40

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