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*

MAINE BEER COMPANY LUNCH *–8*

OXBOW FARMHOUSE PALE ALE *–8*

NONESUCH RIVER RED ALE *–8*

LONEPINE PORTLAND PALE ALE *–8*

CANS

MAINE WILD BLUEBERRY SELTZER *–6*

ORONO BREWING TUBULAR IPA *–6*

OXBOW SURF CASTING *–6*

DEFINITIVE CAMP BEER *–6*

DOMESTICS

BUDWEISER *–5*

MILLER LITE *–5*

SAM ADAMS *–5*

CORONA *–5*

Chebeague Island Inn

LUNCH

MONDAY–SATURDAY

11:30AM – 3:00PM

207-846-5155

LUNCH

STARTERS

CAESAR SALAD
escarole, sourdough croutons, cured egg yolk +lobster
–16/31

SPRING LETTUCE SALAD
lettuces, radish, sherry vinaigrette, fines herbes
–16

FISH CHOWDER
potato, dill, bacon
–15

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

SANDWICHES

CII CHEESEBURGER
american cheese, grilled onions, dijonaise
–22

FISH SANDWICH
fried fish cake, bibb hearts, comeback sauce
–19

CHICKEN SALAD
rotisserie chicken, tarragon, lettuce
–18

ATLANTIC FARMS KELP BURGER
pesto, tomato chutney, lettuce
–19

LOBSTER ROLL
hot or cold
–32

LARGER ITEMS

MUSSELS
green crab broth, coconut, lime
–27