



# Welcome to the Blue Bistro

Offering Breakfast, Lunch & Dinner  
Indoor or Outdoor Dining with an Ocean View!



## Starters

### **Maine Crab Cakes** \$15

Seared Lump Crab Cakes with  
Fresh Herbs & Seasoned Breading  
Drizzled with House-Made Remoulade Sauce

### **Sautéed Fresh Mussels** \$15

Lemon, Wine, Garlic Butter Sauce & Tomatoes  
Served with Crusty Fresh Garlic Bread

### **Classic Shrimp Cocktail** <sup>GF</sup> \$15

Four Large Shrimp Served with House-Made Cocktail Sauce

### **Beachmere Bruschetta** \$11

Toasted Baguette Seasoned with Garlic & Olive Oil  
Topped with a fresh combination of Tomatoes, Basil,  
Balsamic Vinegar, Parmesan Cheese, & Red Onion.  
Drizzled with a Balsamic Glaze

### **Artisan Cheese Board for Two** \$16

Chef's Choice of Cheese, Fruit, Nuts, Olives,  
Whole-Grain Mustard & Crackers  
*GF Crackers Available \$2*

### **Chicken and Lemongrass Potstickers** \$12

Seared In Sesame Oil, Served with  
Thai Peanut Dipping Sauce  
Lightly Dusted with Black Sesame Seeds

### **Basket of Seasoned Pub Fries** <sup>GF</sup> \$8

Baked Russet Potato Wedges Served with  
Chipotle Mayo Dipping Sauce

## Soups

**Chef's Specialty  
Soup of the Day**  
OR

**Our Signature  
Haddock Chowder**  
\$6/\$9



*Enjoy a Maine-Brewed Beer or  
one of our Signature Cocktails  
with your meal!*

## Salads

### **Strawberry Spinach Salad** <sup>GF</sup> \$13

Spinach, Sliced Strawberries, Dried Cranberries, Crumbled Goat Cheese, Shredded Carrots,  
Toasted Almonds and Red Onions. Drizzled with a Blueberry Balsamic Vinaigrette

### **The Beachmere Salad** <sup>GF</sup> \$13

Mixed Greens, Applewood Bacon, Candied Walnuts, Apples, Fresh Maine Blueberries & Chai-Poached  
Pears, Topped with Shredded Cheddar Cheese

### **Traditional Caesar** \$11

Crisp Romaine Tossed with Freshly Shaved Parmesan, House Made Croutons & Creamy Caesar Dressing  
Topped with Anchovies, if Desired

### **Garden Salad** <sup>GF</sup> \$10

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

*Dressings: Balsamic, Light Italian, Raspberry Vinaigrette, Ranch, Caesar*

*Add Grilled Chicken \$6 — Add Grilled Shrimp \$8 — Add Fresh Chilled Lobster Meat \$12*



*Celebrating 84 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*



# Welcome to the Blue Bistro at the Beachmere Inn

## Entrées

All Entrées come with your choice of two sides  
Add a Petite Garden or Caesar Salad to any Entrée for \$6

### Filet Mignon<sup>GF</sup> \$32

Seasoned & Grilled 8 oz Tenderloin Prepared to order  
and Topped with a Herb Compound Butter  
Add Crumbled Blue Cheese \$3

### Baked Herb-Encrusted Haddock \$28

Fresh Fillet of Haddock Dusted with Herbed Bread  
Crumbs, Baked with Butter, Lemon, and Wine  
Finished with a Citrus Beurre Blanc

### Grilled NY Strip Steak<sup>GF</sup> \$30

A 10 oz Seasoned & Grilled NY Strip Steak  
Prepared to order and topped with a  
Rich Red Wine Cremini Mushroom Sauce  
Add Crumbled Blue Cheese \$3

### Bacon Wrapped Spinach & Artichoke

#### Stuffed Chicken Breast<sup>GF</sup> \$24

A Butterflied Chicken Breast stuffed with a  
3-Cheese Blend, Spinach, & Artichoke Hearts  
Wrapped in Applewood Bacon then Seared & Baked

### Pan-Seared Sea Scallops with

#### Beurre Noisette & Lemon Caper Sauce<sup>GF</sup> \$28

Large Sea Scallops Pan-Seared in a Brown-Butter  
Shallot Sauce with Fresh Lemon & Capers  
Served on a Bed of Wilted Spinach

### Honey Garlic Baked Pork Tips<sup>GF</sup> \$23

Tender & Charred Pork Tenderloin baked with  
Honey, Garlic, Onions & Red Pepper Flakes  
Dusted with Sesame Seeds

## Sides

Roasted Red Potatoes

Long Grain & Wild Rice

Blistered Grape Tomatoes & Wilted Spinach

Seasonal Vegetable Medley

Grilled Lemon-Garlic Asparagus

## Pasta Dishes

Gluten Free Pasta & Baguettes Available \$2

All Pasta Dishes are served with a Grilled Garlic Baguette  
Add a Petite Garden or Caesar Salad to any Pasta Dish for \$6

### Lobster Pomodoro \$32

A Light Pasta Dish with Fresh-Picked Lobster Meat,  
Garden Tomatoes, Garlic & Basil Tossed with Linguini  
Finished with Shaved Parmesan Cheese

### Fresh Maine Seafood Scampi \$32

Jumbo Shrimp, Lobster Meat, Mussels & Sea Scallops  
Sautéed with Roasted Tomatoes, & Baby Spinach  
Finished with a Garlic, White Wine & Herb Butter Sauce,  
Served Over Linguini

### Vegetable Pasta Primavera \$18

Mixed Vegetables Sautéed with a Basil Pesto Sauce  
Tossed with Penne Pasta

Add Chicken \$6 — Shrimp \$8 — Fresh Chilled Lobster Meat \$12

## Ask about our Daily Specials!

## Sandwiches

Gluten Free Bread Available<sup>GF</sup> \$2

Served with Fresh Fruit and Kettle Cooked Potato Chips  
Substitute Seasoned Pub Fries or a Petite Garden Salad for \$3

### Beachmere Inn Lobster Roll \$22

Fresh Maine Lobster Lightly Seasoned with your  
choice of Mayonnaise & Cradled in Romaine Lettuce  
or  
Warmed with a Light Tarragon Butter on the Side  
Both Served in a Grilled Brioche Roll

### Bistro Burger \$12

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 \$15

Baked Seasoned Fillet of Haddock Served on a  
Toasted Brioche Bun with Lettuce, Tomato.  
Topped with a dollop of Tartar Sauce

### Garlic Chicken Sandwich \$13

Grilled Marinated Chicken Breast set on a  
Garlic Buttered Brioche Roll with Melted  
Mozzarella & Cheddar Cheese. Topped with  
Romaine Lettuce & Sliced Tomato with a Touch of  
Roasted Garlic Mayonnaise

### Chicken Apple Panini \$12

Grilled Marinated Chicken, Fig Preserves,  
Cheddar Cheese & Sliced Apples on  
Grilled Thick Multi Grain Bread

### Little Beach BLT \$12

Applewood Smoked Bacon, Romaine Lettuce, Garden  
Tomatoes & Pesto Mayo on Grilled Sourdough Bread

### Turkey Club \$13

Sliced Turkey with Mayo, Applewood Smoked Bacon,  
Lettuce & Tomato between two slices of  
Thick Toasted Sourdough Bread

Start with Petite Garden or Caesar Salad for \$6



Host your private event with the  
Beachmere Inn!

Inquire within or email  
[celebrations@beachmereinn.com](mailto:celebrations@beachmereinn.com)

### PICK-UP

Dial 609 from your room or call

207-646-2021

We will charge your Credit Card or Room and  
call you when your order is ready to pick up!

Don't forget! We offer cocktails to go!

### DINE IN

Reservations are Strongly Encouraged.

Dial 609 from your room or call

207-646-2021

to reserve your table.

Please Call for Daily Hours

### ROOM DELIVERY

Dial 609 from your room.

Your take-out order will be

charged to your room and

delivered as soon as it's ready!

15% gratuity will be added to delivery service