



“You may never find another spot as warm and cozy to enjoy ale and oysters.”
Maine Sunday Telegram



DINNER MENU

~STARTERS~

CRABCAKES – NEW ENGLAND’S FINEST – Fresh picked native crabmeat sautéed to perfection, served with our Pub made tartar sauce ... 13.99


GF SPICY CHICKEN WINGS – FOR THE BRAVE! Our secret recipe makes these “*THE BEST WINGS IN TOWN*” Served with Bleu cheese dressing, carrot and celery sticks.
 Order of 6 ... 8.99 Order of 10 ... 14.99 Order of 15 ... 17.99

GF MAINE BBQ WINGS – NOT FEELING BRAVE? Try our own tangy and sweet sauce. Marinated, baked and finished with a Maine maple BBQ sauce. Ask for extra napkins!
 Order of 6 ... 8.99 Order of 10 ... 14.99 Order of 15 ... 17.99

GF PUB FRIES – Freshly cut and fried to golden brown. Small ... 3.25 Large ... 5.25 Make them **BBQ** - our own dry rub mix and served with a side of ranch for dipping. Just for you ... 5.95 or To share ... 7.95

SCALLOPS WRAPPED IN BACON – Native Maine scallops wrapped with hardwood smoked bacon, broiled to perfection and drizzled with a honey soy glaze ... 15.99

PORK POT STICKERS – A favorite! Pork and vegetables in a wonton, steamed and served with soy ginger dipping sauce ... 12.50

SMOKED SALMON PLATE – Ducktrap  of Maine's Scottish smoked salmon served with capers, red onion, marble rye and a side of Pub made Boursin Cheese ... 15.99

GF MAINE BLUEBERRY AND BLACK BEAN HUMMUS – Our take on hummus, black beans, blended with tahini, olive oil, lemon juice, garlic, cilantro and Maine blueberries. Served with yellow corn tortilla chips and fresh vegetables ... 10.99

GF = gluten free options. Mussel, smoked salmon and brie starters can be served without bread for our gluten free customers

GF CHIPS AND SALSA – Fried tortilla chips served with fresh tomato salsa ... 7.99 Add lime wedges and guacamole ... 2.00

GF HONEY AND ARTICHOKE DIP – Asiago, artichoke hearts, cream, honey and garlic. Served with tortilla chips ... 12.99

GF BLACK BEAN QUINOA CAKES –Vegetarian lovers delight. Vegan and Gluten Free! Super savory and delicious. Sautéed and served with a ruby port reduction ... 11.99

FRESH LOCAL MUSSELS – A heaping bowl of local mussels, harvested daily, steamed in Chardonnay and fresh garlic. Topped with garlic butter and served with warm bread for dipping ... 15

CHORIZO MUSSELS – A heaping bowl of local mussels, harvested daily, steamed in white wine, fresh garlic, Chorizo sausage, roasted peppers and onions. Topped with butter and served with warm bread for dipping ... 17

PUB “POOLE” PRETZELS – Nothing goes better with an ice cold beer. Traditional soft pretzels served warm with a side of whole grain mustard ... 9.99 Add warm Brie and Bleu Cheese for dipping ... 2.99

HONEY BAKED BRIE – Warm, buttery soft Brie, sweetened with honey and topped with toasted almonds. Served with a crusty bread and fresh fruit ... 13.99

ISRAELI FALAFEL “TOTS” – A blend of ground chickpeas and classic Middle Eastern spices, lightly fried and served with a citrus sesame dipping sauce ... 8.99

GF STEAMERS – A taste of the sea with drawn butter and broth ... Market Price availability based on quality

~SALADS~

All of our dressings are made from the freshest ingredients. Choose from the following:
 Bleu Cheese, Balsamic Vinaigrette, Lemon Basil Vinaigrette, Maine Blueberry Vinaigrette, Parmesan Peppercorn, Caesar, Buttermilk Ranch or Citrus Sesame

GF HOUSE SALAD – Fresh baby greens and vegetables and served with your choice of dressing ... 7.95

CAESAR SALAD – Tossed with seasoned croutons and topped with fresh grated Parmesan cheese ... 8.95 Add anchovies75

GF SIGNATURE SALAD – Our most popular salad. Mixed greens with walnuts, served with balsamic vinaigrette, topped with warm local Chevre cheese ... 9.99

GF MAINE LOBSTER OR NATIVE CRABMEAT SALAD – Fresh picked, blended with herbed mayonnaise, placed on baby greens, garnished with fresh fruit and served with wild Maine blueberry vinaigrette ... Priced Daily

GF ROCKET AND FRUIT SALAD – Seasonal mixed greens, fresh fruit, local Chevre cheese and walnuts dressed with a lemon basil mint vinaigrette ... 10.99

~BEVERAGES~

Soft Drinks – Free Refill	2.50	Coffee	2.25
Juices – Cranberry, Apple, Orange, Pineapple & Grapefruit	2.25	Hot Tea Ice Tea	2.25
Ginger Beer	2.75	Lemonade	2.25
Milk	2.00	Hot Chocolate	2.00
Chocolate Milk	2.25	Flavored Iced Tea or Lemonade – Raspberry or Peach	2.50
Capt'n Eli's Blueberry Pop or Orange Pop	2.75	Poland Spring Water – <i>Sparkling</i>	2.25

~Please Flip Over More on the Other Side~

KING EIDER’S GIFT CERTIFICATES AVAILABLE FOR FRIENDS AND FAMILY

Consumption of or undercooked foods may increase the risk of food borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods. In addition, due to the nature of our kitchen, we cannot guarantee the absence of trace amounts of foods that cause allergic reactions such as peanuts and seafood.

Don't be fooled by the imposter lobster – our lobsters come from Maine.
 If it's not certified it might not be from Maine





“Excellent Seafood and Chowders, as well as brews.”
Boston Globe

“King Eider’s is a treat.”
Maine Sunday Telegram



Signature Dishes

★★★★★

GEM ISLAND STEW– Maine seafood with a touch of the Caribbean. Fresh local fish, shellfish and vegetables simmered with coconut, curry and fresh herbs. Served with a house salad and warm bread for dipping ... 37

★★★★★

SEAFOOD POT PIE – A Mid Coast original. Fresh Haddock, Lobster, Salmon and Scallops paired with a velvety cream sauce, topped with a flaky crust. Served with a house salad ... 37

~ENTREES~

All Entrees are Full Dinners Served with a House Salad and a choice of ...
 Starch of the Evening, Vegetable of the Evening, Roasted Garlic Maine Mashed Potatoes, French Fries or Cole Slaw

CRAB CAKES – NEW ENGLAND’S FINEST – Fresh picked native crabmeat sautéed to perfection, served with our Pub made tartar sauce ... 30.99

CHICKEN PICCATA – Twin boneless chicken breasts dusted with seasoned flour, pan seared and served in a white wine, lemon caper shallot butter sauce ... 27.99

GF BLACK BEAN QUINOA CAKES –Vegetarian lovers delight. Vegan and Gluten Free! Super savory and delicious. Sautéed on a bed of vegetables and topped with a ruby port reduction ... 27.99

HADDOCK PICCATA – Fresh Haddock dusted with seasoned flour, pan seared and served in a white wine, lemon caper shallot butter sauce ... 29.95

SELECTIONS FROM OUR BUTCHER:

GF RIB EYE STEAK – 12 oz Rib Eye, an outstanding example of steak at its best. Generously cut, grilled to your liking and finished with a herb compound butter ... 37

GF NEW YORK STRIP – 10 oz center cut New York Strip, grilled to your liking and finished with a herb compound butter ... 34

STEAK TOPPINGS - Add a steakhouse favorite - sautéed button mushrooms and/or caramelized onions.

GF BARBEQUED SALMON – A bold sassy blend of seasonings rubbed onto a generous filet of Maine salmon, grilled and topped with fresh tomato vinaigrette ... 28.99 Our chef suggests the salmon be served medium rare, if you prefer otherwise please tell your server.

BROILED SEA SCALLOPS FLORENTINE –Scallops topped with butter and crumbs, broiled and served on a bed of steamed spinach ... 36

CHALKBOARD OFFERINGS – Fresh, fabulous, flavorful and finished with finesse. Ask your server or check out our chalkboard for tonight’s offerings ... Chalkboard Price

BAKED STUFFED LOBSTER – Check with your server for availability!

☉ = gluten free options. we are also happy to offer chicken piccata, haddock piccata and sea scallops florentine without crumbs or flour for our gluten free guests

~KING EIDER’S PUB FAVORITES~

STEAK & ALE PIE – *A true Pub classic.* Chunks of tender beef simmered with ale and pearl onions, topped with a flaky crust. Served with a house salad. *Perfect with your favorite pint* ... 25

PUB BANGERS AND MASH – Grilled Irish sausages with whole grain mustard, roasted garlic Maine mashed potatoes topped with an onion gravy and a choice of house salad or coleslaw ... 26



GF LOBSTER SHORE DINNER – A Maine classic. 1 1/4 pound Maine Lobster, 1/2 pound mussels, drawn butter, coleslaw and freshly cut fries ... Market Price

GF UNTRADITIONAL FISH ‘N CHIPS – Sautéed fresh Haddock, freshly cut fries and your choice of house salad or our coleslaw ... 27.99

GF RIB RACK – Slow smoked then grilled and basted with our Maine maple barbeque sauce. Served with coleslaw and french fries. 1/2 rack ... 22 or Full rack ... 28

~BURGERS, SANDWICHES & GRILLED CHICKEN~

All are served with lettuce and tomato, and a choice of freshly cut fries, coleslaw or fresh fruit

EIDER BURGER – 1/2 pound of our butcher’s custom blend, hand pressed and char-grilled to your liking.
“The way a burger should be” ... 15.25

MAINE CRAB BURGER – Fresh picked native crabmeat sautéed to perfection, served with lettuce, tomato and our Pub made tartar sauce on an brioche roll ... 20.25

GRILLED CHICKEN BREAST – Hot off the grill ... 13

Start with our burger or chicken breast and create your own mouthwatering concoction with our Pub Toppers....

PUB TOPPERS –

American, Bleu, Cheddar, Swiss, Brie or Boursin... .75
 Hardwood smoked bacon ... 1.25
 Sautéed button mushrooms75
 Caramelized onions75

FROM MAINE WATERS – Seafood fresh from the cold Maine waters tossed with fresh herbs and mayonnaise. Served on a split top roll. Priced daily

- **TRADITIONAL MAINE LOBSTER ROLL**
- **LOCAL CRAB SALAD ROLL**

FRESH HADDOCK SANDWICH – Sautéed and topped with Pub made tartar sauce. Served on an brioche roll with lettuce, tomato and your choice of freshly cut fries or coleslaw ... 16.99

THE BEYOND BURGER®–The revolutionary “meaty” plant-based burger. Served with lettuce, tomato, red onion and chipotle sauce on a Old Town roll ... 13.99

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