



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

*Maine Sunday Telegram*



## LUNCH 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 & LIGHT FARE~

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

Choose to add to any of the salads below:

Grilled and Sliced Chicken...6.00 | Char-Grilled Steak...10.00 | Maine Salmon...9.00

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

**CAESAR SALAD** – Tossed with seasoned croutons, topped with freshly grated Parmesan cheese ... 8.95, Add anchovies ... .75

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

**GF FALAFEL SALAD** – Chopped green cabbage and vegetables topped with Pub made falafel served with our own original citrus sesame dressing ... 15.99

**GF GRILLED BARBEQUED SALMON SALAD** – Our own special blend of seasonings rubbed onto a generous filet of Maine salmon, placed on baby greens, drizzled with balsamic vinaigrette and topped with tomato vinaigrette ... 19.25 Our chef suggests the salmon be served medium rare, if you prefer otherwise please tell your server.

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

### ~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~*

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.



**“Excellent Seafood and Chowders, as well as brews.”**  
Boston Globe  
**“King Eider’s is a treat.”**  
Maine Sunday Telegram



**~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. Perfect with your favorite pint ... 15.99

**GF RIB RACK** – Slow smoked then grilled and basted with our Maine maple barbecue sauce. Served with a side of coleslaw ½ rack ... 17 or Full rack ... 23



**SINGLE LOBSTER** – 1¼-pound Maine Lobster, drawn butter and freshly cut fries ... Market Price



**LOBSTER SHORE LUNCH** – A Maine Classic. 1¼ pound Maine Lobster, ½ pound mussels, drawn butter, coleslaw and freshly cut fries ... Market Price

**GF UNTRADITIONAL FISH ‘N CHIPS** – Sautéed fresh Haddock, freshly cut fries and coleslaw ... 19.99

**PUB BANGERS AND MASH** – Grilled traditional Irish sausages served with whole grain mustard, coleslaw and roasted garlic Maine mashed potatoes topped with onion gravy ... 15.99

**SEAFOOD POT PIE** – A Mid Coast original. Fresh Lobster, Haddock, Salmon and Scallops paired with a velvety cream sauce, topped with a flaky crust ... 29.75

**PLOUGHMAN’S PLATTER** – A Pub classic. Assorted meats, cheese, tossed greens, apples, mustard chutney and pickled vegetables served with crusty bread ... 15.99

**~HEARTY SANDWICHES~**

All are served with chips and pickle, or choose freshly cut fries, coleslaw or fresh fruit for \$2.95

**FROM MAINE WATERS** – Seafood fresh from the cold Maine waters mixed with fresh herbs and mayonnaise. Served on a split top roll. All priced daily


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



**BLACKENED HADDOCK** – Fresh Haddock, blackened and pan seared. Served with spinach, tomato, cheddar cheese and our Pub made tartar sauce on a toasted Old Town Roll ... 15.95

**TWIN VILLAGE GRILLED CHEESE** – Our version of an “All-American” favorite....Boursin, Cheddar cheese, cucumber, red onion and red pepper on rustic white bread, and grilled to a golden brown ... 11.25

**THE PUB CLUB** – Classic Club, fresh roasted turkey, bacon, lettuce, tomato and mayonnaise on rustic white bread toasted on our grill ... 11.99

**SMOKED SALMON BLT** – Ducktrap  of Maine Scottish style smoked salmon, hardwood smoked bacon, lettuce and tomato with a horseradish caper mayo on marble rye bread toasted on our grill ... 16.99

**BARBEQUED SALMON** – a bold, sassy blend of seasonings rubbed onto a filet, grilled and topped with fresh tomato vinaigrette. Served on a toasted Old Town roll ... 14.99  
Our chef suggests the salmon be served medium rare, if you prefer otherwise please tell your server.

**THE STERNMAN** – Fresh roasted turkey, honey ham, bacon and Swiss cheese, served with an seasoned mustard on rustic white bread toasted on our grill ... 12.99

**PASTRAMI AND SWISS** – ½ lb of thinly sliced Romanian Pastrami, steamed with melted Swiss and caramelized onions on marble rye bread toasted on our grill ... 13.99

**GRILLED STEAK WRAP** – 8oz New York strip steak, grilled, finished with peppers, onions and Swiss cheese. Served with chipotle sauce for dipping ... 16.99

**FRESH HADDOCK** – Sautéed and topped with our Pub made tartar sauce. On a toasted Old Town roll ... 14.75

**BUFFALO CHICKEN WRAP** – Grilled chicken breast, sliced and tossed with our spicy sauce. Served with Bleu cheese, lettuce and tomato in a whole wheat wrap ... 12.99

**BLT WRAP** – A different take on another “All-American” favorite. Bacon, lettuce, tomato in a wrap with mayo ... 10.50

**~BURGERS & GRILLED CHICKEN~**

All are served with lettuce, tomato, chips and pickle, or choose freshly cut fries, coleslaw or fresh fruit for \$2.95

**EIDER BURGER** – ½ pound of our butcher’s custom blend, hand pressed and char-grilled to your liking. “The way a burger should be” ... 12.25

**GRILLED CHICKEN BREAST** – Hot off the grill ... 10.99

**MAINE CRAB BURGER** – Freshly picked native crabmeat sautéed to perfection, served with lettuce, tomato and our Pub made tartar sauce on an Old Town roll ... 18.95

**THE BEYOND BURGER®** – The revolutionary “meaty” plant-based burger. Served with lettuce, tomato, red onion and chipotle sauce on a Old Town roll ... 12.25

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 mushrooms ... .75  
Caramelized onions ... .75

**~SIDES~**

**FRESH CUT FRIES** Small ... 3.25 Large ... 5.25 **CREAMY COLESLAW** ... 2.95 **FRESH FRUIT** ... 6.25

**~Please Flip Over More on the Other Side~**



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

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.