



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

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

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 ... 13.99

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 ... 16.99

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

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

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

~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 or Buttermilk Ranch

Choose to add to any of the salads below:

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

GF HOUSE SALAD – Fresh baby greens and vegetables and served with your choice of dressing ... 7.99

CAESAR SALAD – Tossed with seasoned croutons, topped with freshly grated Parmesan cheese ... 8.95, Add anchovies75

GF ROCKET AND FRUIT SALAD – Seasonal mixed greens, fresh fruit, local Chevre cheese and walnuts dressed with a lemon basil mint vinaigrette ... 9.99

GF BLACK BEAN QUINOA CAKE SALAD – Two sautéed black bean quinoa cakes on a large Signature salad ... 16.99

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

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 ... 18.25 Our chef suggests the salmon be served medium rare, if you prefer otherwise please tell your server.

GF HARVEST SALAD – Baby spinach served with our maple vinaigrette, toasted almonds, dried cranberries and topped with slices of Granny Smith apples ... 8.99

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

~SIDES~

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

~BEVERAGES~

Soft Drinks – Free Refill	2.50	Coffee Hot Tea	2.25
Juices – Cranberry, Apple, Orange, Pineapple & Grapefruit	2.25	Cider – Cold or Mulled	2.25
Ginger Beer	2.25	Lemonade Ice Tea	2.00
Milk	2.00	Hot Chocolate	2.00
Chocolate Milk	2.25	Flavored Iced Tea or Lemonade – Raspberry or Peach	2.35
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

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

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

CHICKEN POT PIE – A New England Classic filled with plenty of vegetables and a delicious sauce ... 14.99

SALMON BOXTY– Grilled Maine salmon on two Penobscot Bay potato pancakes with our own Boursin cheese and tomato ... 17.99

APPLE, WALNUT AND CHEDDAR CHEESE OMLETTE – Served with a side salad ... 13.99

UNTRADITIONAL FISH ‘N CHIPS – Sautéed fresh Haddock, freshly cut fries and coleslaw ... 18.99

PUB BANGERS AND MASH – Grilled traditional Irish sausages served with whole grain mustard, coleslaw and roasted garlic Maine mashed potatoes topped with onion gravy ... 13.99

SEAFOOD POT PIE – A Mid Coast original. Fresh Lobster, Haddock, Salmon and Scallops paired with a velvety cream sauce, topped with a flaky crust ... 28.99

TOMS GONE SOUTH – 3 blackened haddock hard shell tacos with cilantro slaw, cheese and a yogurt, avocado, caper, fresh lime drizzle. *Goes great with a margarita!*... 16.99

PUB CHARCUTERIE– Chorizo sausage, salami, provolone cheese, a mixture of olives, dried apricots and grapes serve with crusty bread make this a perfect Pub lunch... 15.99

~HEARTY SANDWICHES~

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

OUR FAMOUS REUBENS: – Made with sauerkraut, Swiss cheese and our own Thousand Island Dressing served on marble rye bread.

- **ROMANIAN PASTRAMI** ... 14.99
- **ALL NATURAL CHICKEN BREAST** ... 13.99
- **PAN SEARED HADDOCK** ... 15.50

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

CRAB SALAD ROLL – Local fresh crabmeat tossed with fresh herbs and mayonnaise ... Priced Daily

MAINE LOBSTER ROLL – Fresh chunks of lobster prepared in the traditional Maine way ... Priced Daily

FRESH HADDOCK – Sautéed and topped with our Pub made tartar sauce. On a toasted Old Town roll ... 14.25


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 ... 11.99

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

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 ... 15.50

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 ... 14.50
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

TRADITIONAL ISRAELI FALAFEL– A blend of ground chickpeas and spices, lightly fried and served in a rustic pita with lettuce, tomato, red onion, sliced cucumber and side of buttermilk ranch ... 11.99 or try it the King David way - add sauerkraut

~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”* ... 11.99

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

MAINE CRAB BURGER – Freshly picked 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 mushrooms75
Caramelized onions75

~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.