

Our Menu

Menu

This menu is to give you an idea of what our Dine-In menu offers. For Take-Out orders some items are unavailable and we ask you to place your order using our ONLINE ordering system.

Local, Fresh, Comfort Food in a Fun Family Friendly atmosphere! Our Seafood is always Local and Fresh, our Burgers hand-crafted, our Fries Hand-Cut Fresh Daily and our breads made from scratch in our kitchen daily!

Start your Engines

Chefs House Brined Wings

Fresh Chicken Wings, house brined and deep fried served Sweet n' Spicy, BBQ, Buffalo or Plain

↪ Mild

Chicken Quesadilla

Fresh grilled chicken breast with onions, green peppers and our three cheese blend, inside a flour tortilla, served with salsa and sour cream.

Hand Cut Onion Rings

Sweet vidalia onions, hand sliced, thick cut, coated in our own breading mixture and fried to golden. Served with our Bam sauce for dipping.

Fried Pickles

Fried Pickle chips served with our BAM Sauce for dipping

State Fair Corn Dog

Bam - Bam Shrimp

Fried Shrimp tossed in our own sweet & spicy, creamy Bam sauce! Served with Ranch dipping sauce.

↪ Mild

Retro Cheese Fries

Our fresh homemade hand cut fries topped with crisp bacon and our three cheese blend. Served with ranch dipping sauce.

☒ Gluten free

Chicken Fingers

Four Chicken Fingers served traditional, buffalo or barbecue.

Buffalo Caulifolower

Hand Cut and tossed in Buffalo served on a bed of slaw with ranch.

∅ Vegetarian

Lobster Dip

Made to order, hand breaded, hand dipped, served with our homemade honey mustard.

Maine Lobster mixed with a blend of cheeses, celery and red pepper. Served with baked naan bites. GF with Tortilla Chips

Gluten free

Maine Poppables

Maine Pineland Farms cheese curds, lightly fried and served with our homemade sweet & tangy dipping sauce.

New England Clam Chowder

Fish Chowder

Gluten free

Soup

Maine Lobster Bisque

Salad

Add Grilled or Blackened Chicken, Salmon, Fried or Bam Shrimp or Fresh Maine Lobster to any salad!

Chicken, Beet & Walnut Salad

Blackened Chicken breast served over green leaf lettuce, red beets, cucumbers and candied walnuts.

Gluten free

Chicken Cobb Salad

Grilled Chicken breast served on a bed of green leaf lettuce, tomatoes, onions, avocado, applewood smoke bacon, and sliced hard boiled egg.

Gluten free

Maine Lobster Cobb Salad

Fresh picked Maine Lobster meat served on a bed green leaf lettuce, tomatoes, onions, avocado, applewood smoked bacon and sliced hardboiled egg

Gluten free

Garden Salad

Harvest mix lettuce, tomatoes, red onions, green peppers, cucumbers and sliced mushrooms.

Gluten free

Vegetarian

Vegan

Caesar Salad

Green leaf lettuce tossed with parmesan cheese, croutons and caesar dressing.

Burgers and Chicken

Your choice of a 6 ounce fresh handcrafted Burger or 6 ounce fresh grilled chicken breast. Substitute Beyond Plant Based Meat for an additional charge. Served on our homemade roll, with lettuce and tomato. All Burgers and Chicken served with our Fresh Homemade Hand Cut Fries. All of our Sandwiches can be served on Gluten-Free bread upon request.

The King

The traditional, served with lettuce and tomato.

Route 66 Pile Up

Grilled onions, mushrooms, applewood smoked bacon, american and cheddar cheese.

California Cruiser

Sliced avocado, red onions, applewood smoked bacon and provolone cheese.

Last Kiss

Grilled onions, cheddar cheese and sweet baby rays bbq sauce.

The Old-Timer

A class patty melt! A grilled cheese sandwich, with a burger and grilled onions stuffed in the middle.

Blue Moon

Our homemade Blueberry compote, boursin cheese, applewood smoked bacon

The Dead-End Burger

The ultimate burger! 8 ounce fresh handcrafted burger topped with applewood smoked bacon, coleslaw, onion rings, cheddar and swiss cheese, lettuce, tomato and our chipotle mayo.

Sandwiches

All Sandwiches served with Fresh Homemade Hand Cut Fries. All of our Sandwiches can be served on Gluten-Free Bread upon request.

Fresh Maine Lobster Roll

Fresh Picked Maine Lobster mixed with mayo. Served traditionally on a grilled hot dog roll with lettuce.

Make it your own! Have a 'Naked' Lobster Roll - no mayo or spice it up with a Bam, Bam Lobster Roll - mixed with a sweet and spicy mayo.

Lobster Club

Fresh Picked Maine Lobster mixed with our lemon aioli. Served on a ciabatta roll with applewood smoked bacon, lettuce and tomato.

BLAT

Applewood smoked bacon, lettuce, avocado, tomato and mayo served on a ciabatta roll.

Fried Haddock Tacos

Fried Haddock served in a tortilla, with coleslaw, avocado, pickled red onions, pico and topped with our Bam sauce.

From the Garden

Pickled red onion, avocado, cucumber, lettuce, cream cheese on a grilled ciabatta roll.

Vegetarian

Lobster Grilled Cheese

Fresh Maine Lobster meat grilled between two slices of white bread, with american cheese and mayo.

BBQ Pulled Pork

House brined pulled pork piled high on a brioche roll with caramelized onions and cheddar.

Wild Turkey

Fresh roasted turkey breast, applewood smoked bacon, lettuce, tomato and our cranberry mayo, served on a ciabatta roll.

Steak & Cheese

Thinly sliced steak grilled with onions, green peppers and mushrooms. Topped with provolone cheese and served on homemade french bread.

Islander Favorite

Fresh picked Maine Lobster Roll and a cup of Clam Chowder.

Route 66 Cuban

House brined pulled pork, ham, pickles, swiss, and our bam sauce on a brioche roll.

Seafood

Served with choice of potato.

Lazy Maine Lobster

See your server for today's price. 1 1/4 lb Freshly Picked Maine Lobster lightly sauteed in butter. We do the work you enjoy! Cooked and picked to order. (not available for take-out)

Lobster Mac n' Cheese

Our very own recipe! Fresh picked Maine Lobster meat sauteed in butter, then tossed in our homemade macaroni and cheese, topped with a breadcrumb topping and baked. Gluten-Free available

Seafood Newburg

Fresh Maine Lobster, Scallops and Shrimp baked in our own newburg sauce with toasted french bread. (not available for take-out)

Fish n' Chips!

Golden fried Haddock atop a pile of our fresh hand cut fries, served with lemon and tartar

Lobster Carbonara

Fresh Maine Lobster, applewood smoked bacon, peas, onions and mushrooms sauteed then tossed in our homemade parmesan alfredo sauce, served over linguine. Gluten-Free available

Shrimp Scampi

Sauteed Shrimp and mixed bell peppers tossed in a garlic white wine butter sauce over pasta. Served with homemade toasted French bread

Seafood Alfredo

Fresh Maine Lobster, Scallops and Shrimp sauteed and tossed in our homemade alfredo sauce, served over linguine. A local favorite! Gluten-Free available

Fried Shrimp

Golden Fried Shrimp.

Fried Seafood Combo

Combo of TWO Fried Haddock, Fried Shrimp or Fried Scallops.

Baked Scallops

Light sauteed in butter and sprinkled with a crumb topping.

Fried Haddock Tacos

Fried Haddock served in a tortilla, with coleslaw, avocado, fresh pico de gallo and topped with our Bam sauce.

Baked or Blackened Salmon

8oz Salmon simply baked and served with lemon or blackened with our Cajun seasoning

Gluten free

Fried Scallops

Golden Fried Scallops

Shore Dinner

See your server for today's price.

The ultimate New England Lobster feast! 1 1/4 lb Fresh Maine Lobster, a Cup of Clam Chowder and Maine Blueberry Pie for dessert!
(not available for take-out)

Homestyle Favorites

Choice of potato.

Chicken and Waffles

Fried Chicken served on a Belgian waffle with our homemade honey siracha and applewood bacon crumbles.

Homemade Slow Roasted BBQ Ribs

We slow roast our own everyday, til they fall off the bone. A local favorite! Available in full or half rack.

Gluten free

Chicken Parmigiana

Fresh chicken breast breaded and lightly fried, baked with marinara sauce and mozzarella, served over linguine. A family favorite! Gluten-Free available

Homestyle Mac n' Cheese

Just like Mom used to make! Our made from scratch cheese sauce, baked with penne pasta, baked in the oven and topped with cracker crumb topping. Gluten-Free available

Add: Pulled Pork or Bacon!

Chicken and Broccoli Alfredo

Fresh baked chicken breast tossed with broccoli and alfredo, served over linguine. Gluten-Free available

Pulled Pork Bowl

House brined pulled pork served atop mashed potatoes, drizzled with BBQ sauce and crema, topped with pickled red onions and onion rings.

GF no onion rings

Vegan/Vegetarian substitute Jackfruit and no onion rings

Gluten free

Vegetarian

Vegan

Tacos

BBQ Pulled Pork Tacos

House Brined BBQ Pulled Pork, served in two tortillas with slaw, avocado, pickled red onions, cotija cheese, fresh salsa and topped with cilantro lime crema.

Fried Haddock Tacos

Fried Haddock served in a tortilla, with coleslaw, avocado, pickled red onions, pico and topped with our Bam sauce.

Jackfruit Tacos

Pulled BBQ Jackfruit, cabbage, avocado, pickled red onions.

Buffalo Cauliflower Tacos

Buffalo cauliflower, shredded lettuce, coleslaw, tain in a flour tortilla topped with ranch drizzle.

Vegetarian

Pizza

Please note all of our Pizza's are available with a Gluten-Free crust. Please notify your server upon ordering.

Pizza

10" Cheese Pizza add your own toppings
Gluten-Free available

BBQ Chicken Pizza

10" Pizza topped with Grilled Chicken, red onions and BBQ sauce. Gluten-Free available

BLT Pizza

10" Pizza with Applewood smoked bacon, lettuce, tomato topped with ranch. Gluten-Free available

Seafood Pizza

10" Pizza topped with Maine Lobster, Shrimp, Scallops and our alfredo sauce. Gluten-Free available

Kids

Shifter Fried Shrimp

Ford Galaxy Grilled Cheese

Homemade white bread served grilled with american cheese. Gluten-Free available

Fifties Fish n' Chips

BBQ Chicken Breast

Grilled Chicken breast with BBQ sauce.

Gluten free

50's Style Milkshake

Blueberry Float

Bar Harbor Blueberry Soda served with a scoop of Vanilla ice cream.

Fountain Soda

Chubby Checker Cheeseburger

Do the Twist Pasta

Pasta served with your choice of marinara, alfredo or butter.
Gluten-Free available

Dual Exhaust Mac n' Cheese

Chicken & Broccoli Alfredo

Grilled chicken and broccoli, tossed in alfredo sauce served over pasta. Gluten-Free available

Drinks

Root Beer Float

Bar Harbor Blueberry Soda

Retro Cocktails

Nova

A Blueberry Martini

Chevelle

Pineapple Upside-Down Cake Martini. Vanilla Vodka, Pineapple Juice and a splash of grenadine.

Bel-Air

Blueberry Sangria made with Local Blueberry Wine

Garden Hose

Titos Vodka, Club Soda and a splash of Sprite

Shelby GT

A Blueberry Margarita

66 Corvette

Vodka, Cointreau and Cranberry Juice

340 Duster

Malibu Coconut Rum mixed with Pineapple and Cranberry Juice

Mudslide Martini

Bailey, Kahlua and Vanilla Vodka

Roadster

White Sangria

Pink Cadillac

Absolut Raspberry and Club Soda

Thunderbird

Captain Morgan Spiced Rum mixed with Peach Schnapps, Pina Colada mix and Orange Juice.


Studebaker

A Traditional Margarita with Raspberry liquor and Cranberry Juice

Elvis' Root Beer

Vanilla Vodka mixed with Root Beer topped with whipped cream and a cherry!

Contact Us

Last Name 	First Name
Phone	Email

Hungry?

Stop in and try our Homemade Hand-Cut Fries, Homemade Breads and Roll, Slow-Roasted BBQ Ribs or our Fresh Maine Lobster dishes!

Look for us down the small alleyway with the yellow taxi cab on the roof.

Cruise In!

Open Seven days a week
11am Lunch/Dinner | April -
October

