



## 727 BITES

*Ask about our 727 Bite & Cocktail Combo*

### 727 FRIES

Crispy French fried potatoes with garlic aioli or ketchup **V**  
*Available as Truffle fries with Truffle Oil drizzle and Parmesan cheese +4*

7

### CHIPS, SALSA & GUACAMOLE

Corn tortillas, fresh corn salsa, traditional guacamole **GF**

10

### 727 WINGS

Fried chicken wings, choice of sweet chili glaze, buffalo sauce, or garlic parmesan

14

### 727 LOBSTER BISQUE

Chef's special creamy tarragon bisque with freshly baked baguette

18

### 727 SOUP OF THE DAY

Chef's choice inspired by locally sourced ingredients served with a freshly baked baguette

8 cup / 10 bowl

### 727 FRESH OYSTERS

Locally sourced oysters served on the half shell. Serving size 6 or 12  
(subject to availability)

Market price

### DAMARISCOTTA RIVER MUSSELS

Locally sourced, served in lemon juice, garlic & white wine or coconut curry; with freshly baked baguette  
(subject to availability)

Market price

### 727 CRAB CAKES

Seared Maine crab cakes with drizzled homemade Green Goddess sauce

16

## SALADS

### 727 HOUSE SALAD

Chef's choice of tender garden greens, vegetables & choice of dressing **GF, V**

6 side salad / 12 bowl

### CAESAR SALAD

Fresh romaine greens, shaved parmesan with classic Caesar dressing. Served with homemade croutons.  
**GF avail on request**

14

### 727 ORANGE MAPLE SALAD

Fresh locally sourced tender greens, topped with apples, strawberries, pears, candied pecans & aged Gorgonzola cheese **GF, V**  
Served with orange-maple dressing

14

*Dressings: Caesar; Orange Maple; Parmesan Peppercorn; Chef's homemade Green Goddess*

*Additions: Chicken +8, Pan-Fried Haddock +10, Salmon +11, Lobster +16*

### **GF Gluten Free, VG Vegetarian**

*Please let us know if you have any dietary restrictions or special considerations, and we will do our best to accommodate you.*

*Please note that while we offer gluten free options we cannot guarantee a fully gluten free environment.*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*



## ON THE LIGHT SIDE

*All sandwiches can be prepared on Gluten Free bread on request.*

### 727 FALAFEL

Homemade falafel, shredded iceberg, tomatoes, cucumbers. served with pita and homemade Tzatziki Sauce  
**VG, GF available on request**

16

### ANGUS COVE BURGER

8oz. Angus beef patty, smoky gouda cheese, lettuce, tomato, onion  
served with Chef's signature smoked garlic aioli on a brioche bun  
*Add bacon +2*

19

### LOBSTER ROLL

Chunks of Fresh Maine Lobster with choice of mayo or melted butter  
Served in a brioche roll

Market

### BBQ CHICKEN SANDWICH

Crispy chicken breast, sweet BBQ sauce, coleslaw, served in a brioche bun  
*Add bacon +2*

19

## ENTRÉES

### 727 BEER BATTERED FISH AND CHIPS

Locally sourced haddock in a crispy local Maine beer batter shell, 727 fries, fresh lemon, tartar sauce & coleslaw

24

### MUSSELS DIABLO

Locally sourced mussels, Chef's spicy homemade marinara sauce - served with fresh baguette  
Available as an Appetizer or Entree  
Entrée served with fresh vegetables of the day

Market

### ASIAGO CHICKEN

Crispy panko grilled chicken breast, Asiago cream sauce  
Served with fresh vegetables of the day

26

### MUSHROOM RAVIOLI

Mushroom ravioli pasta in a cream sauce  
Served with fresh vegetables of the day **V**  
*Add Chicken +8, Seafood +14*

24

## 727 CHEF'S SPECIAL OF THE DAY

Market

Ask about our chef's daily specials showcasing local culinary treasures! \  
Served with fresh vegetables of the day  
*(Add soup of the day +8)*

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## DESSERTS

<b>727 CHOCOLATE MOUSSE</b>	<b>10</b>
Creamy chocolate mousse Served with whipped cream and Maine blueberries	
<b>727 BLUEBERRY CRISP</b>	<b>10</b>
Warm Maine blueberry and lemon crisp served with Gifford's Vanilla ice cream	
<b>NY CHEESECAKE</b>	<b>10</b>
Traditional Baked New York cheesecake Served with whipped cream, <i>Choice of toppings: Caramel, Blueberry, Strawberry, Chocolate sauce</i>	
<b>CHOCOLATE FLOURLESS TORTE</b>	<b>11</b>
Rich chocolate torte served with whipped cream <b>GF</b>	
<b>HOME MAINE GIFFORD'S ICE CREAM</b>	<b>8</b>
2 scoops of local Home Maine ice-cream; Ask for our flavor of the day	

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