



APPETIZERS

727 FRIES	7
Crispy French-fried potatoes with malt vinegar aioli <i>V</i>	
SMOKED SHRIMP DIP	13
Pickled onion, Kettle cooked potato chips <i>GF</i>	
727 WINGS	16
Fried chicken wings with candied ginger and lemongrass sauce	
SOUP OF THE DAY	Market price
Chef's choice	
727 CRAB CAKES	18
Seared Maine crab cakes with remoulade sauce	
727 FRESH OYSTERS	Market Price
Locally sourced oysters on the half shell, 6/12; <i>subject to availability</i>	
MAINE BLUE MUSSELS	Market price
Locally sourced mussels with a choice of garlic and white wine or coconut curry Served with home cut frites; <i>subject to availability</i>	

SALADS

CAESAR SALAD	14
Fresh romaine greens, shaved parmesan with classic Caesar dressing Served with homemade croutons; <i>GF avail on request</i>	
727 ORANGE MAPLE SALAD	14
Fresh locally sourced tender greens, topped with apples, strawberries, pears, candied pecans & aged Gorgonzola cheese <i>GF, V</i> <i>Served with orange-maple dressing</i>	

Dressings: Caesar, Orange Maple, Parmesan Peppercorn, Ranch, Bleu Cheese

Additions: Chicken +8, Tandoori Chicken +8, Pan-Seared Haddock +10, Salmon +12, Shrimp+12; Lobster +29

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.



SANDWICHES

All sandwiches served with fries and can be prepared on Gluten Free bread on request.

DOUBLE ROYALE WITH CHEESE 19

Two Angus beef patties, American cheese, lettuce, tomato, pickled onion served with garlic aioli on a brioche bun; *Add bacon +2*

TANDOORI CHICKEN SANDWICH 19

Indian style tandoori spiced chicken, cucumber yogurt dressing, lettuce, tomato, pickled onion, on a brioche bun

727 LOBSTER ROLL 33

Fresh lobster with house made aioli, remoulade or butter in a traditional roll *subject to availability*

ENTRÉES

727 BEER BATTERED FISH AND CHIPS 24

Locally sourced haddock in a crispy beer batter shell with fries, fresh lemon, malt vinegar aioli & coleslaw

STEAK FRITES 28

8 ounce sliced bistro steak with mushroom au poivre cream sauce, & house cut crispy potato wedges. *Served with vegetables of the day*

SMOKED CAULIFLOWER MUSHROOM PASTA 20

Smoked cauliflower mushroom cream pasta with parmesan.

VG; Vegan option available

Additions: Chicken +8, Pan-Seared Haddock +10, Salmon +12, Shrimp+12, Lobster +29

DESSERTS

727 BLUEBERRY CRISP 10

Warm Maine blueberry and lemon crisp served with Gifford's Vanilla ice cream

CHOCOLATE FLOURLESS TORTE 11

Rich chocolate torte served with whipped cream *GF*

HOME MAINE GIFFORD'S ICE CREAM 8

2 scoops of local Home Maine ice-cream; Ask for our flavor of the day.

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