



APPETIZERS

727 FRIES

7

Crispy French-fried potatoes with malt vinegar aioli; V

727 SHRIMP COCKTAIL

18

Poached jumbo shrimp served with cocktail sauce and house made remoulade sauce;
GF

727 WINGS

16

Fried chicken wings with candied ginger and lemongrass sauce.

727 CRAB CAKES

18

Seared Maine crab cakes served with house made remoulade sauce.

MAINE BLUE MUSSELS

Market price

Locally sourced mussels served in a choice of coconut curry or garlic white wine;
Served with home cut frites. *Subject to availability*

SOUP OF THE DAY

Market price

Chef's choice.

SALADS

CAESAR SALAD

14

Fresh romaine greens, shaved parmesan with classic Caesar dressing;
Served with homemade croutons.

GF avail on request

727 ORANGE MAPLE SALAD

14

Fresh locally sourced tender greens, topped with apples, strawberries, pears,
candied pecans & aged Gorgonzola cheese; GF, V

Served with orange-maple dressing

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, lettuce, tomato, pickled onion;
Served with cucumber yogurt sauce on a brioche bun.

727 LOBSTER ROLL 33

Fresh lobster with choice of house made aioli or remoulade, or melted butter.
Served 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.

727 STEAK FRITES 38

14 ounce ribeye steak with mushroom and black pepper bourbon cream sauce;
Served with house made frites and 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 vanilla ice cream.

CHOCOLATE FLOURLESS TORTE 11

Rich chocolate torte served with whipped cream; *GF*

HOME MAINE GIFFORD'S ICE CREAM 8

Local Home Maine ice-cream; Ask for our flavor of the day.

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