



# THE LEDGES PUB

Sebasco Harbor Resort  
2013 Season

## Beginnings

Fried Pickles – Angry Goddess		7
Sundried Tomato Hummus – grilled Naan		9
Crab Cake Sliders – Mango and chipotle preserve		12
Maine Mussels – vodka, basil, tomatoes, butter		12
Beer Steamed Clams-lemon, butter		13
Calamari – pepperoncinis and sweet Thai chili sauce		9
Chicken Wings - choice of Buffalo or BBQ, celery, blue cheese dressing – 8 per order		11

## Soups

Clam Chowder	cup 4	bowl 7
Carrot and Ginger	cup 4	bowl 6

## Greens

Caesar Salad		8
Hearts of romaine, fresh croutons and shaved Romano		
Sebasco Harvest Salad		8
Field greens, dried blueberries, goat cheese, walnuts, onions, raspberry vinaigrette		
The BLT Wedge		8
Iceberg, applewood smoked bacon, grape tomato, crumbled bleu and blue cheese dressing		
Add – Grilled Chicken Breast 6		Lobster 12

## Paninis

All paninis are served with slaw & pickle, choice of fries, pub chips or demi salad

Caprese Panini – fresh mozzarella, tomato, basil pesto	9
Reuben Panini– corned beef, Swiss, Thousand Island, sauerkraut, marble rye	11
Turkey Panini– Brie, bacon, blueberry mayo	9
BBQ Chicken Panini – bacon, onions, cheddar cheese	9
Lobster Grilled Cheese Panini – cheddar cheese, Maine lobster	14

## More Sandwiches

All sandwiches are served with slaw & pickle, choice of fries, pub chips or demi salad

Haddock - Haddock filet, toasted bulky, homemade tartar sauce	9
Lobster Roll - Lobster, mayo, celery and toasted New England roll	16
Angus Burger*- choice of cheese, toasted floured bun, lettuce, tomato	12
Lobster Burger – lobster meat, brie, lettuce, tomato, onion	16

## Bigger Appetites

Steamed pound and a quarter Lobster – with fries, corn on the cob and slaw	market
Slow Cooked Baby Back Ribs – fries and slaw (half rack or full)	14/24
Steak Tips with Mushrooms* – whiskey gravy, fries and slaw	14

## Pure Maine Seafood Baskets

All baskets are served with french fries, slaw & pickle, choice of tartar or cocktail sauce

Casco Bay Scallop Basket (broiled or fried)	19
Fried Haddock Basket (broiled or fried)	15
Fried Whole Belly Clam Basket	19
Captain's Platter (mix of scallops, haddock, clams and shrimp)	23

## Flatbread Pizza

Margherita - fresh mozz, tomato, basil, garlic	12	Buffalo Chicken – buffalo sauce, chicken, bleu cheese	12
Pulled Pork – bbq, provolone, red onion	12	Truffled Lobster – lobster, scallion, mushroom, truffle oil	16

## Make Your Own

**1.00 per topping**

10

Basil	Black Olives	Mushrooms	Sausage
Tomatoes	Garlic	Bacon	Onions
Chicken	Anchovies	Pepperoni	Pepperoncinis

## Sides

French Fries	3	Demi Salad	5
Onion Rings	4	Hand Cut Potato Chips	3

## Desserts

*Ask your server for our selections of the day!*

Assorted Pepsi Products	2
Ice Tea, Lemonade, Juice or Milk	2
Agua Pana Still H2O - Pellegrino Sparkling H2O (500 ml btl)	4
Fair Trade Coffee	2
Organic Teas	2

### **Maine Root Organics – 3**

Root Beer  
Ginger Brew

### **Captain Eli's Soda Pop – 3**

Blueberry  
Orange

## **Children's Menu – 12 and under**

*All meals 7 (served with your choice of fries or steamed vegetables (except Mac and Pasta dishes))*

**Pasta** – fresh pasta with a side of marinara

**Grilled Cheese** - American cheese and bread grilled to perfection

**Lil Captain Fish and Chips** –Haddock, breaded and deep fried golden brown

**Grilled Kids Burger** - All natural char grilled burger, cheddar cheese

**Chicken Fingers** - Breaded and deep fried golden brown served with ranch or bbq sauce

**MAP: Includes your choice of soup or salad, entrée, dessert and a non-alcoholic beverage**  
**Sebasco Harbor Resort ~ [www.sebasco.com](http://www.sebasco.com) ~ Pure Maine!**



*\*This food is or may be served raw or undercooked or many contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.*