

STRIPERS WATERSIDE RESTAURANT

SMALL PLATES

BRAISED LOCAL PORK BELLY GF 14

GINER-APPLE BUTTER | PICKLED BEETS |
BRAISING REDUCTION

FRIED CALAMARI 13

KOREAN PEPPER AIOLI, | HOUSE KIMCHI

CRISPY CAULIFLOWER v 8

CITRUS CHILI GLAZE | SESAME |
RADISH | CILANTRO

***ROASTED MAINE MUSSELS 14**

LARDONS | PERNOD | ROASTED SHALLOTS |
HERB BUTTER | GRILLED BAGUETTE

HOUSEMADE BAVARIAN PRETZEL v 9

WHOLE GRAIN MUSTARD FONDUE |
SEA SALT

PORK CARNITAS TACOS GF 10

PICO DE GALLO | COTIJA
CHEESE | CILANTRO

*These items are or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of these items may increase your risk of food borne illness. Please check with your physician if you have any questions

SOUPS AND SALADS

CLASSIC CAESAR 9

CRISP ROMAINE | GARLIC CROUTONS |
HOUSE ANCHOVY DRESSING |
PARMESAN REGGIANO

NATIVE GREEN SALAD v/GF 9

LOCAL MESCLUN MIX | ROASTED SQUASH |
DRIED CRANBERRIES | TOASTED PEPITAS |
MAPLE BOURBON VINAIGRETTE

ADD TO YOUR SALAD

CHICKEN THIGH **8** | SALMON **13**

HADDOCK CHOWDER 10

LOCAL HADDOCK | APPLEWOOD BACON |
NATIVE POTATOES | THYME

SOUP OF THE DAY 8

SEE YOUR SERVER

GF | GLUTEN FREE

V | VEGETARIAN

VG | VEGAN

ENTREES

BRAISED BEEF SHORT RIBS GF 24

CREAMY POLENTA | MOROCCAN SPICED
CARROTS | CIPOLLINI ONIONS | BRAISING
REDUCTION

***PAN SEARED GULF OF MAINE SALMON 25**

BUTTERNUT PUREE | SWEET AND SOUR
CAULIFLOWER | GRILLED BROCCOLINI

PAN SEARED ATLANTIC HADDOCK 26

NATIVE MUSSELS | FINGERLING POTATOES |
SCALLION | BACKYARD FARMS TOMATO BUTTER

HAND MADE RICOTTA CAVATELLI 20

FENNEL SAUSAGE | WILD MUSHROOMS |
BABY KALE PESTO | PARMESAN REGGIANO

***GRILLED LOCAL PORK CHOP GF 24**

GRILLED | SWEET POTATO HASH | APPLE BUTTER |
WILTED WINTER GREENS

NATIVE SQUASH CURRY v/GF/VG 18

ROASTED ROOT VEGETABLES |
CRISPY POTATOES | FORBIDDEN RICE

***MAINE FAMILY FARMS BURGER 16**

ROASTED GARLIC AIOLI | AGED CHEDDAR |
NORTH COUNTRY BACON | LETTUCE | TOMATO |
HAND CUT FRIES

WE ARE BOOKING EVENTS FOR THE 2021 SEASON AND
BEYOND. PLEASE EMAIL OR CALL FOR MORE
INFORMATION



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