



Appetizers

Seafood Chowder A hearty, rich chowder with lobster, scallops, shrimp, clams and haddock. Served Gluten-Free every day!
8oz cup– 6.95 13oz bowl – 9.95

Shrimp Cocktail Five jumbo gulf shrimp served with cocktail sauce and a lemon. 10.95

Ahi Tuna Poke Tower Yellowfin Tuna tartare, avocado, cucumbers, jalapenos, pineapple, edamame and quinoa. Lightly dressed with sesame ginger sauce and served with crisps. 15.95

Crab Cakes Two cakes prepared with blue crab and pretzel bread crumbs, served with stone ground mustard remoulade 15.95

Warm Lobster Artichoke Maine lobster meat, artichoke hearts, asiago & romano cheese. Served with toast. 15.95

Salads

(Salad add-ons: Steak tips – 11, Salmon - 9, Lobster salad– 12)

Panzanella Salad Mixed greens, mixed cherry tomatoes, red onion, cucumbers, house croutons, basil, and mozzarella dressed with bacon vinaigrette.
Appetizer 7.95 Entrée 11.95

Beet Salad Mixed greens, golden and red beets, pumpkin seeds, and bleu cheese crumbles. Served with balsamic and EVOO.
Appetizer 7.95 Entrée 11.95

Caesar Salad Romaine lettuce, croutons, and asiago cheese served with our classic caesar dressing.
Appetizer 6.95 Entrée 10.95

Quinoa Salad Mixed greens, cucumbers, red peppers, avocado, mandarin oranges and feta cheese. Served with honey-vinaigrette.
Appetizer 7.95 Entrée 11.95

Sandwiches

Vermont Turkey Panini Turkey, crisp bacon, cheddar cheese, pressed between slices of parmesan sage bread, with a side of sweet honey mustard sauce. 12.95

The Bow Street Burger Chargrilled, topped with lettuce & tomato on a toasted brioche. Choice of pepper jack, swiss, cheddar, gorgonzola, or American 11.95
Add Mushrooms, Caramelized Onions, or Bacon 2

California Burger 8 oz. burger served with smashed avocado, bacon jam and cheddar cheese. 13.95

Cranberry Walnut Chicken Salad Wrap Chicken salad prepared with cranberries, walnuts and celery, rolled with mixed greens in a garlic herb wrap. 12.95

Lobster Rolls

Fresh Maine Lobster meat our choice of:
Lobster salad – mayo, celery & lemon juice
Lobster warmed – lobster poached in butter 1.95

Lobster Roll- Served on a brioche roll with greenleaf lettuce and french fries. 21.95

Small / Tall Ship -A small or large lobster roll served with our award-winning chowder and hand cut potato chips.
Sm. 18.95 / Tall 26.95

Breakfast Items

The Bow Street Breakfast 2 eggs prepared to your liking, your choice of sausage links, ham or bacon, home fries and your choice of toast. 9.95
Substitute muffin for 1.50

Omelet Build your own: Pick 1 from each category
Served with home fries and choice of toast. 10.95
Additional selections add 1.95

Cheese

American
Cheddar
Swiss
Pepper jack
Goat Cheese

Veg

Mushrooms
Carm Onions
Peppers
Tomatoes
Spinach

Protein

Sausage
Bacon
Ham

Belgian Waffles choose up to 3 of the following: Whipped cream, chocolate sauce, sprinkles, maple syrup, or berry compote. 9.95

Biscuits and Gravy House made cheddar scallion biscuits topped with a creamy sausage gravy, 2 eggs prepared to your liking.
Served with home fries. 12.95

Steak tips and Eggs 2 eggs prepared to your liking served with marinated steak tips, home fries and your choice of toast. 18.95

Eggs Benedict Served on an English muffin with poached eggs and hollandaise with a side of home fries

Lobster – Warm buttered lobster meat 17.95

Crab Cake – House made cakes 14.95

The Standard – Canadian Bacon 11.95

California– Tomato and avocado 11.95

Breakfast Sandwich Toasted crossant with 2 fried eggs served with your choice of bacon, sausage or ham, and choice of cheddar, swiss, american or pepper jack. Served with home fries. 10.95
Additional Protein add 1.95

Sides

Egg 1.95

Sausage 3.95

Toast 2.95

Bacon 3.95

Fruit 2.95

Home fries 2.95

Homemade Breakfast Pastry

Jumbo blueberry muffin – 3.50

Entrées

Chicken & Waffles Homemade waffle topped with our fried chicken, served with maple bacon syrup and herb butter. 15.95

Fish and Chips Fresh haddock, served with french fries, coleslaw, tartar sauce and lemon. 16.95

Lobster Mac' N Cheese Pasta shells, white cheddar and fontina, with fresh ME lobster topped with goldfish crust and garlic. 22.95
Served without lobster 15.95

Salmon Atlantic salmon topped with a maple bacon glaze, served with chef's vegetable and mashed potatoes. 19.95

Kids (12 and under) 5.95

Kids French Toast
Hot dog
Grilled cheese
Lobster dog

2 eggs, bacon & toast
Mac and cheese
Muffin & Fruit
Fish and chips



Brunch Beverages

Coffee Regular / Decaf 2.95

Assorted teas 2.95

Orange juice Sm 2.95 Lg 3.95

Grapefruit juice 2.95 Lg 3.95

Apple juice 2.95

Cranberry juice 2.95

Ice tea / Lemonade 2.95

Flavored ice tea / lemonade 3.50

(Strawberry, Raspberry, Mango & Peach)

Coke, Diet Coke, Sprite, Ginger Ale 2.95

Coffee / Cocoa Drinks

Bavarian

Kahlúa, peppermint schnapps,
chocolate & whipped cream

Nutty Irishman

Baileys, Frangelico & whipped cream

Gunner

Jameson, Kahlúa, Baileys & whipped cream

Roasty Toasty

Black Velvet toasted caramel whiskey & whipped cream

South of the Boarder

Kahlúa, Jose Cuervo & whipped cream

Butterscotch

Butterscotch schnapps, baileys & whipped cream

Salted Karamel

Godiva chocolate, Stoli Karamel & whipped cream

Mochacino

Kahlúa, Hot Cocoa & whipped cream

Grand Coffee

Grand Marnier & whipped cream

Bloody

Add Shrimp \$2.50

The 5 Dollar Bloody

House vodka, house bloody mix and celery

Fancy Schmancy Bloody

Grey Goose, house bloody mix, celery & dilly bean

You're Bacon me Crazy Bloody

House infused Bacon Vodka,
house bloody mix, slab of bacon

Hot Hot Hot Bloody

House infused jalapeno vodka,
river house bloody mix and celery

Bubbly

The 5 Dollar Mimosa

House bubbly, fresh orange juice

Fancy Shmancy Mimosa

Cantine Maschio Prosecco, Cointreau
and fresh orange juice

The Bobmosa – A Portsmouth Classic

Cantine Maschio Prosecco, Stoli O, fresh orange juice
with a Grand Marnier float

Peach Bellini

House bubbly, peach purée and peach schnapps

Mango Mimosa

House bubbly, mango purée and orange liqueur

Martinis

Ruby Red

Deep Eddy Ruby Red Vodka,
orange liqueur & fresh lime

Salted Karamel & Apple

Stoli Salted Karamel Vodka, fresh cider
& a caramel swirl

Espresso

Bailys, Kahlúa, and Grand Marnier
with a shot of chilled espresso

Crantini

Deep Eddy Cranberry, cranberry juice,
orange juice with a splash of lime juice.