



2018 Tour Menu

Thank you for considering Cook's Lobster & Ale House for your tour group. Whether you are a repeat tour company visiting us or this is your first time here, we are grateful to spend this day with you.

All bus tours of 30 guests or more will receive 2 complimentary meals and free coach parking. Our menus offer a wide range of selections that will please all whether you are a seafood lover or not.

Cook's Lobster & Ale House has been a landmark restaurant on the beautiful shores of Casco Bay for 63 years....it is considered one of Maines most "Iconic Restaurants".

Under new ownership as of July 1, 2015, a significant investment into renovations into the property took place and was completed in the spring of 2016. Cook's Lobster & Ale House has been given a new look while still maintaining its charm and authentic "Maine lobster house" feel. In addition to the physical changes, a significant focus has been placed on food with the addition of a new chef. Chef JP has brought his vast experience and knowledge and culinary talents to our kitchen while again still keeping true to our lobster house and seafood favorites that people love.

At Cook's Lobster & Ale House, your group will find that this is the perfect location to take in all the beauty that Maine has to offer and it's sure to satisfy all their senses. **Taste** the delicious food, much of it caught in the surrounding waters. **Smell** the sea air and the comfort it brings. **Hear** the crash of the surf against the shoreline. **Feel** the sand at your feet when picking sea shells off our shores. **See** all the beauty that surrounds you as you dine ocean side with views of the world's only "Cribstone Bridge".

Cook's Lobster & Ale House....where all great things come together for one amazing experience!

68 Garrison Cove Road, Route 24 ~ Bailey Island, Maine 04003
TEL: (207) 833-2818 FAX: (207) 833-5851
For more information, email jen@cookslobster.com



Sea Breeze

Our Sea Breeze selection is served with rolls, coffee, tea, or soft drinks.

Please select 3 entrees from the following to be served to your guest:

Lobster Roll

Freshly picked in house, Maine lobster lightly tossed in mayo and served on a toasted roll.
Served with kettle cooked potato chips, cole slaw & pickle

Broiled Haddock Sandwich

Fresh haddock broiled with a lite lemon herb butter, lettuce and tomato.
Served with kettle cooked chips, cole slaw and pickle

Salmon Caesar Salad

Fresh salmon, seasoned and broiled served atop a crisp Caesar salad. Topped with house made croutons and fresh parmesan cheese

Chicken & Brie Sandwich

Seasoned and grilled chicken breast, topped with caramelized onions, melted brie cheese and pesto mayo.
Served with kettle cooked chips, cole slaw & pickle

Corned Beef Reuben

Served NY deli style with house made corned beef, melted Swiss cheese, sauerkraut & Russian dressing on marble rye bread. Served with kettle cooked chips, cole slaw & pickle

Vegetarian Option

Available upon request

Dessert

Jan's famous Maine blueberry cake, topped with whipped cream!

\$20.00 ++ per person

8% state tax and 20% service charge will be added to the final bill

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Garrison Cove

Our Garrison Cove selection is served with rolls, chef's choice of starch and fresh seasonal vegetable of the day. Coffee, tea & soft drinks.

Please select 3 entrees from the following to be served to your guests:

Broiled Scallops

Fresh sea scallops, broiled to perfection in a lite lemon herb butter

Broiled Haddock

Fresh haddock broiled with a lite lemon herb butter

Lobster Mac & Cheese

A delicious & creamy blend of cheeses mixed with fresh picked lobster then finished with a dusting of Ritz Cracker crumb

Cheddar Ale Meatloaf

Ground beef mixed with herbs & spices, cheddar cheese and Cribstone Red Ale.
Baked and topped with a traditional brown gravy

Chicken Cordon Bleu

Crispy fried chicken topped with smoked ham, Swiss cheese and Dijon cream sauce

Vegetarian Option

Available upon request

Dessert

Jan's famous Maine blueberry cake topped with whipped cream!

\$29.00 ++ per person

8% state tax and 20% service charge will be added to the final bill

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Casco Bay

Our Casco Bay selection is served with rolls, chef's choice of starch and fresh seasonal vegetable of the day. Coffee, tea & soft drinks.

Please select 3 entrees from the following to be served to your guests:

Lobster Ravioli

Sweet pieces of lobster packed into ravioli then topped with Cook's famous lobster sauce

Herb Salmon

Faroe Island salmon filet topped with a herb crust and served with a creamy dill sauce

Broiled Seafood Medley

The freshest mix of haddock, scallops & shrimp layered on top of our signature lobster sauce, sprinkled with Ritz Cracker crumb then baked until golden brown

Chicken Cordon Bleu

Crispy fried chicken topped with smoked ham, Swiss cheese & Dijon cream sauce

Maple Bourbon Steak Tips

Coffee rubbed steak tips glazed with a maple bourbon reduction

Vegetarian Option

Available upon request

Dessert

Jan's famous Maine blueberry cake topped with whipped cream!

\$31.00 ++ per person

8% state tax and 20% service charge will be added to the final bill

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Traditional Lobster Bake

Our Traditional Lobster Bake comes with rolls, coffee, tea & soft drinks as well as the following:

Native Corn on the Cob
Baked Potato
1 ¼ lb. Maine Boiled Lobster
¾ lb. Locally Dug Maine Clams
Broth & Drawn Butter
Jan's famous Maine Blueberry Cake topped with whipped cream

For those not wishing to eat lobster & steamers, a ½ herb roasted chicken on the bone is available

\$38.00 ++ per person

8% state tax and 20% service charge will be added to the final bill

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