

RODNEY'S

AT 436 MAIN

In appreciation for our community's past, present, and future in agriculture we strive for our food to represent local and seasonal ingredients in a new and exciting way.

APPETIZER

Shrimp Cocktail

6 Shrimp with House Cocktail Sauce | 15

★ Creamy Allagash Mussels

1 lb. of Maine Mussels with an Allagash Cream Sauce & Toast Points | 18

Pork Belly

Braised Pork Belly with Yuzu Sesame Dressing & Spicy Kimchi | 15

★ Calamari

Lightly Battered & Fried with Peppers, Cojita Cheese & Sweet Chili Sauce | 17

Spinach Artichoke Dip

Homemade dip served warm with flatbread Chips | 12

SOUP

Soup Du Jour

Mon-Thurs - Daily Special

★ Friday's - County Haddock Chowder | 8 cup | 11 bowl

★ Lobster Bisque

Butter Poached Maine Lobster in a Sherry Cream Broth | 12 cup | 18 bowl

Chili (V)

Maine Made & Vegan, Jackfruit, Quinoa, Beans | 8 cup | 11 bowl

(V) Vegetarian

★ Maine Grown

★ Maine Caught

Truffle Frites (V)

Truffle Zest, Cojita Cheese & Garlic Aioli | 14

★ Poutine

Beef Gravy & Cheese Curds | 16 | add Truffle Oil | 18 | add Burger & Bacon | 22

Wings

Five piece bone-in chicken wings served with a Dry Rub, Buffalo Sauce & Blue Cheese | 18

Nashville Hot Cauliflower (V)

Oven Roasted with house Nashville Hot Sauce & Pickles + Ranch or Blue Cheese | 12

SALAD

House (V)

Spring Mix with Tomato, Cucumber, Sweet Peppers, Croutons & Italian Vin | 7 half | 12 full

Caesar

Romaine with Croutons, Garlic & Creamy Caesar Dressing | 7 half | 12 full

★ Wedge Salad (V)

Local butter lettuce with Pickled Radish, Bacon & Blue Cheese | 15

Local Partnerships

★ Mi'kmaq Farms (Brook Trout & Various Vegetables)

★ Herring Bros. Guilford (Beef & Pork)

★ Pineland Farms Mars Hill (Beef & Cheese Curd)

★ Penobscot McCrum's (Potatoes)

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HANDHELDS

Served with a Side of Fries

- ✦ **Fish Tacos (3)**
Grilled Haddock, Chili Lime Sauce, Cabbage, Mango Pico de Gallo & Cotija Cheese in Flour Tortillas | 20
- ✦ **Lobster Roll**
Lobster Knuckle & Claw served Cold with Mayo & Celery, or Hot Poached in Butter | 25
- ✦ **The Downtown Burger**
Herring Bros. Beef Patty Topped with Pickled Onions, Bacon, Garlic Aioli, Cheddar Cheese & Brioche Bun | 19 |
add Farm Fresh Egg | +3
- ✦ **Fish and Chips**
Fresh Haddock Battered & Fried with House Tartar Sauce & Malt Vinegar | 21

PASTAS

Penne Piccata
Capers, Lemon, Sundried Tomato, Marinated Artichoke, and White Wine over Penne Pasta | 22 |
add Chicken | 27

Shrimp Scampi
Pan Seared Shrimp, Garlic, Olive Oil, White Wine, Parmesan Cheese & Tomato over Spaghetti | 29

Penne Primavera (V)
Penne with Asparagus, Peppers & Onions in White Wine Cream Sauce | 24 |
W/ Chicken | 31 | W/ Shrimp | 36

Classic Spaghetti (V)
House made Marinara Sauce, served over Spaghetti | 20 | add Meatballs | 25

ENTREE

Served with your choice of 2 sides

- ✦ **Fresh Maine Scallops (6)**
Pan Seared with a Buttermilk Dill Sauce | 35
- ✦ **Fresh Atlantic Salmon 8oz**
Blackened | 27
- Caprese Chicken**
Stuffed with Fresh Mozzarella, Spinach & Sundried Tomatoes with Basil Cream Sauce | 24
- ✦ **Meatloaf**
Pineland Beef W / Rodney's Signature spice's | 25
- ✦ **Bone in Pork Chop 12oz**
Grilled with Maple Cinnamon Butter | 25
- ✦ **Brook Trout**
Stuffed with fresh herbs and lemon | 30
- ✦ **New York Strip 12oz**
New York Strip Steak with Chimichurri Sauce | 37
- ✦ **Rodney's Tomahawk 40oz**
Bone in Ribeye, Served Family Style with a Chimichurri Sauce | 85

SIDES

Side Caesar
Side House Salad
Cup Soup Du Jour

Maine Mashed Potatoes
McCrum's French Fries
Maine Baked Potato
Jasmine Rice

Brussel Sprouts
Asparagus
Seasonal Vegetable