

## Maine Seafood Soups

Balanced flavors and textures. Ready to heat and enjoy.(GF)

16oz | 32oz

**Rosemary Clam Chowder** \$11 | \$20  
Local bacon, onion & potato in local cream.

**Brown Butter Lobster Stew** Market Price  
Sherry, cayenne, & fresh herbs in local cream.

**Provençal Haddock Stew** \$12 | \$22  
Leeks, potatoes, fresh thyme, and saffron.(DF)

**N.E. Seafood Chowder** \$17 | \$30  
Lobster, clams, haddock, crab and herbs.

**Wild Mushroom & Crab Bisque** \$17 | \$30  
Brown butter, local cream, and warm spices.

## Antipasti & Sides

Elevate any meal.

For 2 | For 4

**Local Pork and Ricotta Meatballs** \$12 | \$20  
Fresh herbs, rustic marinara, Parmigiano.

**Midcoast Antipasto Platter** \$20 | \$35  
Our beautiful arrangement of sliced artisan meats and cheeses with assorted pickles, mustards, jams, and crusty house bread.

**Farm Fresh Greens Salad** \$12 | \$20  
Fresh herbs, local vegetables, Maine maple vinaigrette.

**Local Caesar Salad** \$12 | \$20  
Crisp greens, garlic croutons, Parmigiano, house dressing.

## Oven Meals

Thoughtfully packaged for effortless indulgence.

For 2 | For 4

**Baked Stuffed Local Haddock** \$45 | \$80  
Maine crab, lemon aioli, and buttered crumbs, herbed potatoes.

**Maine Lobster Mac n Cheese** Market Price  
Local cheeses, cream, buttered crumbs and rigatoni.

**Porcini Braised Local Beef** \$40 | \$70  
Sweet onions and carrots in pan sauce with mashed potatoes.

**Wild Mushroom Risotto** \$40 | \$70  
Porcini dust, caramelized onion, & mascarpone. (V)

All Oven Meals come with a farm fresh salad and house bread.

## Midcoast Desserts

Life is for living.

Small | Large

**Maine Blueberry Pie** \$12 | \$24  
Flakey butter crust, touch of cinnamon, zest of lemon.

**Midcoast Carrot Cake** \$22 | \$38  
Golden raisins, coconut, pineapple, cream cheese frosting.

**Bourbon Chocolate Torte (GF)** \$22 | \$38  
Flourless, chocolate ganache, fresh berries.

**Maine Maple Bread Pudding** \$14 | \$26  
Sticky toffee, golden raisins, pecan streusel.

**French Lemon Tart** \$12 | \$24  
Silky lemon curd, delicate buttery crust, fresh berries.

## Mise en Place

(MEEZ-on-plahs)

Prepared to easily create memories at home.

For 2 | For 4

**Maine Lobster Roll Package** Market Price  
Fresh picked lobster, local rolls, Kate's butter, brandy aioli, local artisan chips.

**French Pemaquid Mussels** \$20 | \$35  
Fresh basil, local butter, lemon and garlic sauce with crusty house bread.

**Maine Seafood Cioppino** Market Price  
Fresh picked lobster, haddock, clams, mussels, zesty tomato broth, fresh herbs. Served with farm fresh salad and crusty house bread.

**New England Clam Bake** Market Price  
Live Maine lobster, clams, mussels, local smoked sausage, corn, Maine potatoes, herb and onion broth, local butter, and crusty bread.

**Midcoast Grill Package** \$74 | \$130  
Marinated local steak tips, sous-vide pork belly, ready to grill. Maine Blueberry BBQ, spicy vinegar, house baked beans, pickled vegetables, farm fresh salad, and house bread.

## Midcoast Provisions

is a fellowship of highly skilled chefs, bakers, and wine enthusiasts. Our goal is to provide dining options for simple indulgence at home, crafted and curated from the best flavors that our beautiful state has to offer.

Extend your relaxation in the comfort of your home or make the most of your vacation rental in Maine.

Find more info online at [midcoastMEprovisions.com](http://midcoastMEprovisions.com)

Call for delivery options in the mid-coast!  
207.687.8060

Visit us Tuesday - Saturday  
10:30am - 4:30pm

\*The consumption of raw or undercooked food can lead to foodborne illness.

Please contact us regarding any allergies or dietary restrictions. View our menu online for current price of our lobster dishes.