



Sandy's
BLUE HILL
Café

Downhome Food, House-Roasted Coffee and Espresso, Craft Cocktails, Maine Beers and Wine in a Comfortable Setting

40 Main Street in Blue Hill, Maine

Tel: 207.374.5550; www.sandysbluehillcafe.com

Sandy's Dinner

Appetizers

<i>❖ Baked Brie with Raspberry Preserves. Buttery puff pastry stuffed with triple-cream brie and raspberry preserves. Baked to golden brown. Topped with caramelized pecans.</i>	<i>\$ 10</i>
<i>❖ Baked Lobster Dip. Local lobster meat in melted cheeses and garden herbs. Served with Crostini.</i>	<i>\$ 13</i>
<i>❖ Garlic Parmesan Stuffed Mushrooms</i>	<i>\$ 11</i>
<i>❖ Crab Cakes. Six mini, local fried crab cakes served with horseradish cream dipping sauce.</i>	<i>\$ 14</i>
<i>❖ Pan-Seared Scallops. Local diver scallops. Pan-seared with butter and olive oil. Served with tarragon aioli, applesauce purée, and candied pecan apple salad garnish. *</i>	<i>\$ 15</i>

Salads

<i>❖ Lobster Tower. Local lobster meat staked high with fresh avocado, mango, diced red onion, tomatoes and sprouts. Topped with a lemon vinaigrette drizzle.</i>	<i>\$ 15</i>
<i>❖ Wedge Salad. Hand-cut wedge of Romaine lettuce with Blue Cheese dressing, bacon, diced tomatoes and seasoned croutons.</i>	<i>\$ 9</i>
<i>❖ Summer Salad. Mixed greens with candied pecans, goat cheese, mixed berries, fried shallots, seasoned croutons and blood orange dressing.</i>	<i>\$ 11</i>

Soups

<i>❖ Tomato Basil.</i>	<i>\$ 7</i>
<i>❖ Lobster Bisque. Local lobster blended in reduced lobster stock and white wine.</i>	<i>\$ 7</i>

Sides

<i>❖ Vegetable of the Day</i>	<i>\$ 4</i>
<i>❖ Coconut Rice</i>	<i>\$ 4</i>

* Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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Signature Entrees

❖ <i>Espresso-Dusted Filet Mignon. Six-ounce, hand-cut filet mignon seared with Sandy's house-roasted espresso. Served with whipped potatoes and garlic buttered green beans. *</i>	\$ 24
❖ <i>Crispy Duck. Hand-trimmed, seven-ounce boneless duck breast topped with Bing cherries in port wine reduction. Served with whipped potatoes and blanched and buttered carrots.</i>	\$ 21
❖ <i>Pistachio and Herb Encrusted Pork Loin. Marinated pork loin medallions encrusted with garden herbs and pistachios. Served with whipped potatoes and garlic buttered green beans.</i>	\$ 19
❖ <i>Ginger Barbecued Chicken. Boneless grilled chicken breast double-basted with house-made smoked barbecue sauce. Served over coconut rice and with blanched and buttered carrots.</i>	\$ 17
❖ <i>Greek Scallops. Fresh, local diver scallops. Broiled and served over saffron angel hair pasta with fresh zucchini, summer squash, Kalamata olives, feta cheese, and cherry tomatoes. Served with fresh, sliced, French baguette. *</i>	\$ 18
❖ <i>Signature Curry. Our chef's own red curry served over coconut rice and garnished with cashews and scallions (Gluten and Dairy-Free). Choose from:</i>	
- Lobster	\$ 19
- Haddock	\$ 17
- Mixed Vegetables	\$ 14

Casual Dining

❖ <i>Boneless Chicken Tenders. Hand-cut, boneless chicken breast. Lightly coated and deep-fried. Served with house-made honey mustard dipping sauce and french fries.</i>	\$ 14
❖ <i>Haddock Fish and Chips. Half-pound, hand-cut, fresh Haddock. Lightly breaded and deep-fried. Served with house-made tartar sauce and french fries.</i>	\$ 16
❖ <i>Local Blue Hill Burger Platter. Half-Pound Blue Hill Blondes ground beef burger topped with marinated portobello mushrooms and Swiss cheese. Served with lettuce, tomato and onion on buttery, toasted hamburger bun. Includes french fries. *</i>	\$ 16
❖ <i>Turkey Burger Platter. Fresh ground turkey. Grilled and topped with cheddar cheese, lettuce, tomato and onion. Served with cranberry aioli and french fries.</i>	\$ 15

Desserts

❖ <i>Homemade New York Style Cheesecake with Blueberries</i>	\$ 8	❖ <i>Triple Chocolate Truffle Cake</i>	\$ 8
❖ <i>Rose Water Crème Brulee (GF)</i>	\$ 8	❖ <i>Chocolate Lava Cake a la Mode</i>	\$ 8
❖ <i>Blueberry Pie a la Mode</i>	\$ 8	❖ <i>Gluten-Free Strawberry Cream Cake</i>	\$ 7

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SPECIALTY COCKTAILS (\$12)

Rosemary Maple Bourbon

Muddle lemon, maple syrup, and rosemary with
Bulleit Bourbon

Cucumber Splash

Muddle lime, cucumber, agave, and basil with
Bombay Sapphire Gin, and topped with soda water

Maine Mule

Ginger beer, fresh lime juice, and blueberries with
Tito's Vodka

Spiced Rum Old Fashioned

Muddle orange, bitters, and brown sugar, Captain
Morgan Rum

Elderflower Martini

St. Germain's, Vodka, Dry Vermouth, with fresh lime

Espresso Martini

Patron XO Café, Vodka, Kahlua and Espresso

Maine Blueberry Mojito

Muddle lime, mint, blueberries, and agave with
Bacardi Rum topped with soda water and garnish
with blueberries

Maine Old Fashioned

Muddle cherry, orange slice, maple syrup and bitters
with Jim Beam Bourbon and Sweet Vermouth topped
with soda water

The Earl Grey

Gin, Lemon Juice, Earl Grey simple syrup and
lemongrass bitters

Cranberry Bourbon Spritzer

Muddle cranberries with cranberry honey rosemary
simple syrup with Bourbon, and topped with soda
water

Rose Petal Martini

Muddle Basil with Lychee nut syrup, lemon, with Gin
and Rose water syrup

Classic Cocktails - \$9

Martinis, Manhattans, Old Fashioneds - \$12

COFFEE COCKTAILS (All Featuring Sandy's House- Roasted Coffees; \$10)

Irish Coffee

With Jameson Irish Whisky, Brown Sugar, and topped
with fresh whipped cream

Mexican Coffee

With Kahlua, and topped with fresh whipped cream

Tennessee Coffee

With Jack Daniels and Amaretto, and topped with fresh
whipped cream

French Coffee

With Grand Marnier, and topped with fresh whipped
cream

Jamaican Coffee

With Tia Maria, Captain Morgan, and topped with
fresh whipped cream

Nutty Irishman

With Frangelico, Bailey's Irish Cream, Jameson Irish
Whisky and topped with fresh whipped cream



GOTHAM PROJECT DRAFT WINE (By Glass or Carafe)

CHARDONNAY, Pacific Standard, California
Citrusy white fruit and mineral notes
\$8 Glass \$14 Half Carafe \$28 Full Carafe

ROSÉ, Sabine, France
Floral, herbal and red fruits
\$8 Glass \$14 Half Carafe \$28 Full Carafe

RED BLEND, Truth or Consequences, Washington
Merlot/Cabernet Sauvignon/Syrah blend
\$8 Glass \$14 Half Carafe \$28 Full Carafe

BOTTLED WINES (By Glass or Bottle)

PROSECCO – Cantine Maschio
Fruit forward with peach and almond flavors
\$11 Single-Serve Bottle

PINOT GRIGIO - Angelini, Italy
Bright acidity and tropical fruits
\$26 Bottle; \$8 Glass

SAUVIGNON BLANC – Dry Creek Vineyards,
California
Ripe pineapple and papaya
\$34 Bottle; \$10 Glass

RIESLING – Kessler “R”, Germany
Sweet honeydew, apricot and peach
\$30 Bottle; \$9 Glass

PINOT NOIR – Parker Station, California
Bing cherry, raspberry and red plum
\$30 Bottle; \$9 Glass

MALBEC – Santa Julia Organic, Argentina
Ripe plums with a hint of spice
\$26 Bottle; \$8 Glass

CABERNET SAUVIGNON – William Hill,
California
Dark fruit with hints of caramel and cocoa
\$30 Bottle; \$9 Glass

MAINE CRAFT AND OTHER BEERS ON TAP

Strong Brewing Maineiac Double IPA - \$7
Allagash White, Portland - \$6
Rising Tide Ishmael Copper Ale, Portland - \$6
Foundation Burnside Brown Ale, Portland - \$6
Foundation After Glow IPA, Portland - \$7
Peak Organic IPA, Portland - \$7
Atlantic Bar Harbor Real Ale, Bar Harbor - \$6
Strong Brewing Soulpatch Porter, Sedgwick - \$6
Rising Tide Back Cove (Pilsner), Portland - \$6

BEERS BY THE BOTTLE/CAN

Bud Light - \$3.25
Gearys, IXNAY, Gluten Free Pale Ale - \$5
Baxter Stowaway IPA - \$5
Rising Tide Day Mark American Pale Ale - \$5
Foundation Zuurzing Sour Ale - \$6
Funky Bow G-String Pale Ale - \$6
Corona Extra - \$4
Guinness Pub Draft - \$6

CIDERS

Citizen Cider Unified Press - \$6
Samuel Smith Organic Cider - \$6
Honey Badger Cider - \$6

LIQUORS (Neat or On Ice - \$8, unless otherwise noted)

Vodka - Tito's, Absolut, Ketel One

Gin - Bombay Sapphire, Beefeater, Hendrick's

Bourbon Whiskey - Bulleit, Makers Mark, Jim Beam

Rye Whiskey - Knob Creek

Scotch Whiskey - Johnny Walker Red Label, Chivas Regal, Macallan (\$17)

Other Whiskey - Jameson (Irish), Jack Daniels (Tennessee), Seagrams 7 (American Blended)

Rum - Bacardi White, Mount Gay Gold, Captain Morgan Spiced

Tequila - Jose Cuervo Especial, Herradura, 1800 Reposado

Cognac / Brandy - Courvoisier VS, E&J VSOP

