



Lenny's

Food. Music. Friends.



Specialty Cocktails

Westbrook Rye - Old Overholt Rye, apple, cranberry and bitters served frothy \$9

RUM RUNNER - Rum, Rum, a bunch of juices and floated with more Rum! \$10

COOL AS A CUCUMBER

Muddled cucumber, fresh lemon, simple syrup, and Hendricks \$10

DARK AND STORMY - Gosling's Rum, and Eli's Ginger beer (if it's Dark and stormy outside \$1 off this beverage!) \$8

KENTUCKY SWEET TEA

JACK DANIELS, ICED TEA, peach puree, simple syrup. \$9

Prickly Pear Margarita – House made sour mix, tequila, orange liquor and prickly pear juice \$10

BLOODY MARY - Vodka and Alicia's closely guarded and secret bloody Mary mix. \$8

GUITAR PICK - Ice Pick Vodka, ginger simple, lemon and soda \$8

French Martini – Ice pick vodka, raspberry liquor, pineapple juice \$10

LEMONCELLO G&T - House made lemoncello, Gin, Fresh lime juice and Tonic \$8

Starters

DEVILED EGGS: Daily selection \$7.5

BACON JALAPENOS: Stuffed with boursin cheese, wrapped in bacon, charred on the grill, finished with a lime glaze \$10

IRISH NACHOS: potato chips, smoked Gouda, roasted peppers, caramelized onions, and jalapenos, with sour cream. \$13 Bacon \$2 Chicken \$4.5 Corned Beef \$5

CRISPY BRUSSELS: Sweet and salty sauce, crispy onions, sesame seeds, scallions \$9

Bruschetta Baked Goat Cheese: marinara, artichokes, roasted red peppers, tomatoes, finished with arugula, with flatbread \$11

The Wings

½ dozen \$9 Full dozen \$16

Buffalo, Maple Chipotle, **Blueberry BBQ**, *Black Pepper Garlic*, Horseradish Honey Mustard

Dry Rubs:

Salt and Vinegar, Fire in the Hole, *Truffle Parmesan*

WE SUPPORT LOCAL BUSINESSES:

*Thank you to Harbor Fish Market,
Morses Sauerkraut, Coffee by Design,
Botto's bakery and Maine's finest local
breweries*

Specialty Burgers

***THE "OG" BURGER:** Cheddar, greens, tomato, onions, house pickle. **\$13**

***BLACK AND BLUE:** Soy marinated burger, mushrooms, crispy onions, greens and bleu cheese dressing, **\$14**

***BREAKFAST FOR SUPPER:** Maple aioli, bacon, sunny side up egg, American cheese **\$14**

*** BLOODY MARY BURGER:** Bloody Mary infused ketchup, olive tapenade, cheddar cheese, horseradish celery slaw, greens **\$14**

Sandwiches

THE REUBEN: House made corned beef, Swiss, kraut, 1000 island. **\$13**

CAJUN PERSUASION: Creole Mustard, House Pickles, Pimento Cheese, Greens. Served Grilled Or Fried **\$14**

THE CRISPY VEGAN: black bean and sweet potat patty, greens, tomato, onion, chipotle aioli **\$13**

Here Fishy Fishy: Beer battered Maine Haddock, house pickles, tartar, greens **\$15**

Sides

Seasoned French fries
Sautéed Spinach
House Coleslaw

\$Two Dollars Extra \$
Seasoned Onion Ring
Crispy Smashed Potatoes
Garden or Caesar Salad

***Consuming raw or undercooked foods may increase your risk of food borne illness, especially if you have certain medical conditions**

Entrees

***BLACK PEPPER GARLIC SALMON:** PAN SEARED, SERVED WITH SMASHED POTATO AND WILTED GREENS **\$17**

***APPLE BUTTER POACHED HADDOCK:** Pan poached, whole grain mustard glaze, caramelized onion, potato kale hash **\$17**

***Marinated Grill Sirloin Tips:** Over a bed of garlic home-style mashed, Smothered in sautéed onions, mushrooms and bourbon gravy **\$19**

***Fish and Chips:** Beer battered, house tartar, seasoned fries **\$17**

Seasonal Vegetable Risotto: Finished with baby arugula and shaved asiago cheese **\$15**

***Add Grilled Chicken \$4.5, Salmon \$9, Steak Tips \$7**

Salads

CHARRED WEDGE: Grilled romaine, tomatoes, bacon, blue cheese, pickled onions. **\$9.5**

CLASSIC CAESAR: Romaine, asiago, croutons **\$9.5**

Mediterranean Salad: Greens, Goat cheese, red onion, artichokes, tomatoes, olive tapenade, cucumber, dressed in a cherry pepper vinaigrette **\$10.5**

Everything but the Kitchen Sink: Greens,
Scallion, pickled onions, asiago, carrots,
tomatoes, cucumber and Crispy Brussels
\$10.5

*Add **Grilled or Blackened Chicken**
\$4.5, Salmon \$9, Steak Tips \$7

(Please inform your server of any food allergy.)