

Pedro's

Just imagine. With a margarita.

Open year-round, Lunch & Dinner 12pm-9pm
Happy Hour 3pm-6pm Daily - Closed Sundays
181 Port Road, Kennebunk
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DINING GUIDE

Anthony's Italian Kitchen offers home-made Italian cooking using the freshest ingredients, featuring favorites such as pizza, pasta, and sandwiches. Voted "Best in Portland" for three years. Dine-in and catering services on offer. Beer and wine available. Open 11-8 Mon. through Sat. 151 Middle St #5, Portland; and new location Cumberland County Courthouse, 205 Newbury St. anthonyitaliankitchen.com, 774-8668.

Bayside American Café (formerly Bintliff's), owned and run by Joe & Diane Catoggio since 2003. The menu includes delicious items like house-made smoked salmon, corned beef hash, crab cakes, sandwiches, salads, Benedicts, and more. Come and discover why customers love Bayside American Café. Breakfast, brunch, and lunch are served daily starting at 7 a.m. 98 Portland St., Portland, 774-0005, baysideamericancafe.com.

Benkay sushi bar and Japanese restaurant is back! At our new location on 16 Middle Street, chef Ando has designed an authentic Japanese culinary experience close to Portland's waterfront. Full bar and menu including premium sushi, sashimi, and rolls. Monday-Friday: Lunch, 11:30 a.m. - 2 p.m.; Dinner: 5 p.m. - close. Saturday - Sunday: 11:30 a.m. - close. 773-5555, sushiman.com.

Bistro 233 has something great and affordable for everyone in the family! Come in for our Maine mussels, New York strip steak, baby back ribs, fish tacos, chicken piccata, fish & chips, jambalaya, and our Bistro Burger. No more arguing about food style when you come to Bistro 233—we have it all! Fun, laid-back environment. 233 U.S. 1 Yarmouth. 846-3633, bistro233.com.

BlueFin North Atlantic Seafood in the Old Port harnesses all that Maine is and positions it into a delicious dish. Executive Chef Tim Labonte creates new and unexpected meals using fresh, locally-caught seafood and seasonal ingredients. From breakfast through dinner and anything in-between, your next adventure may just be your next dish. 468 Fore Street. 775-9090, bluefinportland.com.

Bolster, Snow & Co. is located in the spectacularly reincarnated brick mansion, The Francis (formerly the Mellen E. Bolster House). With executive Chef Nicolas Verdisco at the helm, Bolster Snow provides guests with warm, genuine hospitality, gracious service, and fiercely seasonal food and drink that are representative of the Northeast Region. 747 Congress St. Portland. 772-7485, thefrancismaine.com

Boone's Fish House & Oyster Room menu teems with native seafood like fresh Maine lobster steamed over rockweed, a variety of oysters and wood-grilled fish, as well as steaks and chops. Then there's Boone's signature dish: the baked stuffed lobster. Alexander Boone invented the baked stuffed lobster when he opened Boone's right here on the Portland Waterfront in 1898. 774-5725 86 Commercial St., Portland www.boonesfishhouse.com

Bull Feeney's Authentic Irish pub & restaurant, serving delicious from-scratch

“Stingers. And keep them coming.”

The **East Ender** channels the holidays and the past.

BY DIANE HUDSON



IT WAS A CLASSIC COCKTAIL, the Stinger, a staple in Cary Grant movies, that drew us to the **East Ender**. Having hunted it down for weeks, disappointed time and time again, my friend quite accidentally spotted it here. He folds his hands. “It’s listed with the digestifs and desserts.”

Arriving for happy hour, (Monday-Saturday, 3:30-5:30 p.m.), we figure why not test the “Bees Knees,” (\$6) too, before the Stinger? Go with the theme, you know? A brilliant elixir of Beefeater, honey, and lemon, it arrives glowing in a gorgeous crystal goblet reminiscent of my friend’s grandparents’ time we’re treasuring. Bargain-priced snacks beckon, and we inhale the smoked hake dip on buttery club crackers (\$5). Very much a comfort food—so familiar yet singular in its smokiness—and clearly heightened by another happy hour libation: a glass of 2016 Rutenstock Gruner Veltliner, Austria (a steal at \$4).

We order the pâté-like Chicken Leg Rillettes (\$7), served on lightly toasted *Pain de Mie* (a French pullman bread loaf featuring very little crust). The rich meat,

graced with savory seasonings and a light-handed touch of house mustard with a very good pickle (neither sweet nor sour), enhances our bread. Not a crumb remains on our plates.

Delicate and perfectly sized, Bangs Island Mussels (\$14) prepared with a fine balance of coconut milk, ginger, lemongrass, and lime are clean and fun to share! The rest of the pullman loaf makes for the perfect dipping instrument.

Shifting gears, we devour the Crunchy Asian Slaw (\$10) with ginger chili soy dressing, fried wontons, and roasted peanuts. The soothing dish provides a textured treat before we sail into the Smoked Hake Chowder, a major bargain at \$9. We agree: “We’d never make this at home.”

At once friendly and familiar, the chowder hints to us that we’re tasting the holidays. And that feeling extends to, of all things, the House Smoked Burger (\$15)—in a class of its own. I’d rather have it than most any steak I’ve had recently. It wasn’t because we added succulent North Spore mushrooms (+\$3). The secrets of it

are many, but one they tout is the “cold-smoked” meat process. The burger stays together with a firm yet tender texture within a tasty and manageable schmalz bun. The melted local Jack cheese is beautifully integrated throughout. The Thrice Cooked Fries sport just the right crispiness on the outside, giving way to a soft, hot middle. Our wines-by-the-glass are outstanding: a 2015 Storypoint Cabernet Sauvignon (\$9) and 2015 Castello D’Alba Douro (\$8).

For a sweet finish, we share the Sableuse (\$9) with fresh, wild Maine blueberries and a vanilla bean cremeux! But wait! We’re forgetting the Stinger (\$11). Dating to the 1890s, this classic appears gracefully in another crystal glass. Lovingly prepared with Camus VS Elegance Cognac and a house-made crème de menthe, it’s a knockout and well worth coming for on its own. Except, who’d want to miss this meal? ■

East Ender, 47 Middle Street, Portland. Mon. 11 a.m.-10 p.m., Tues.-Sat. 11:30 a.m.-10 p.m., Sun. 11 a.m.-5 p.m. 879-7669, eastenderportland.com.

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was a thing.**

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DINING GUIDE

sandwiches, steaks, seafood & hearty Irish fare, pouring local craft & premium imported brews, plus Maine's most extensive selection of single malt Scotch & Irish whiskeys. Live music five nights. Open 7 days, 11:30 a.m. - 1 a.m. Kitchen closes at 10 p.m. 375 Fore St. 773-7210, bullfeeneys.com.

Congress Bar and Grill, serving Portlanders delicious food & beers for years! Fully embrace Portland's laid-back, no frills attitude. Try Thai chili wings and the best fries in the city while vintage game shows play on-screen. Happy hour everyday 4 p.m.- 6 p.m. & 10 p.m. - 12 a.m. Late night menu Fri & Sat. Open 7 days, 11:30 a.m. to 1 a.m., 617 Congress St., Portland. 828-9944.

El Corazon, Mexican food from the heart. Authentic family recipes passed down through generations, plus an “oversized tequila selection.” Try Portland's own “Marisco”—a Mexican seafood cocktail of shrimp, bay scallops, clams, octopus, and, naturally, Maine lobster. Open lunch and dinner, Mon.-Thur. 11:00 a.m.-10:00 p.m.; Fri.-Sat. till 11:00 p.m.; Sun. 9 a.m.-9 p.m. 190 State St. Portland. elcorazonportland.com, 536-1354.

Fish Bones American Grill offers creatively prepared American cuisine along the canal in the historic Bates Mill complex in the heart of downtown Lewiston. Open seven days, offering dinner Monday through Sunday, lunch Monday through Friday, and brunch on Sundays. Come get hooked at 70 Lincoln Street, Bates Mill No. 6! fishbonesmaine.com, 333-3663.

Flatbread Company Portland, Tucked between two wharves on Portland's waterfront, this family-friendly restaurant features signature pizzas plus weekly carne and veggie specials—all made with local ingredients, baked in a wood-fired, clay oven. Everything is homemade, organic, and nitrate-free. Twenty local drafts and cocktails featuring all-local breweries and distilleries. Flatbread has a perfect waterside, relaxed atmosphere for any occasion. 72 Commercial St., 772-8777, flatbreadcompany.com/portland.

Homage Restaurant dazzles with scratch-made, hand-crafted food and cocktails. Tuck into our mushroom tarts, Mom's Fried Chicken, Steak “Wellington,” Steak and Scallops, Squash and Beans, Gingersnap Creme Brulee, or Blondie Sundae. 9 Mechanic St. Freeport, ME. 869-5139 homagetherestaurant.com.

Hurricane Restaurant, New England cuisine with an international twist. Local produce and seafood, full bar, award-winning wine list, in-house dessert chef, lobster & blueberry pie! Sunday Brunch & Make-Your-Own Bloody Mary Bar. Good restaurants come and go. Great restaurants get better and better. Lunch & dinner seven days a week. Bar menu always available. Reservations suggested. 29 Dock Square, Kennebunkport, Maine. 967-9111, www.hurricanerestaurant.com.

Maria's Ristorante is Portland's original

classic Italian Restaurant. Greg and Tony Napolitano prepare classics like Zuppa de Pesce, Eggplant Parmigiana, Grilled Veal Sausages, Veal Chop Milanese, homemade cavatelli pastas, Pistachio Gelato, and Maine's Best Meatballs. Prices \$11.95 - \$22.95. Tue.-Sat. starting at 5 p.m. Catering always available. 337 Cumberland Ave. 772-9232, mariasrestaurant.com.

Pearl Kennebunk & Spat Oyster Cellar is Chef Rebecca Charles's (of Pearl Oyster Bar, New York) newest restaurant. Enjoy elevated beach food, including Charles's famous re-invention of Maine's lobster roll. Happy Hour on Wed., Thurs., and Sun. from 5 p.m. - 6 p.m. for \$1 oysters, \$5 wines, and well cocktails! 27 Western Ave., Kennebunk. pearloysterbar.com/pearl-maine/, 204-0860.

Pedro's focuses on simple yet full-flavored Mexican and Latino food. Offering tacos, burritos and an impressive array of margaritas, sangria, beer, and wine. *Especiales de la semana* (specials of the week) keep the menu varied and fresh and showcase different Latino cultures. Seasonal outdoor dining available. Open daily, 12 p.m. - 10 p.m. 181 Port Rd., Kennebunk, pedros-maine.com. 967-5544.

Ricetta's Brick Oven Ristorante, a Maine Italian favorite since 1989. Experience a modern, family-friendly atmosphere with a versatile menu filled with award-winning brick oven pizzas, pasta, grill, and Italian entrees, using as many locally sourced ingredients as possible, plus gluten-free options. Sunday - Thursday 11:30 a.m. - 9 p.m.; Friday & Saturday: 11:30 a.m. - 10 p.m. 240 U.S. Route 1, Falmouth. 781-3100.

Rivalries Sports Pub & Grill Now with two fun and comfortable upscale sports bar locations. Known for great casual pub food, Rivalries' menu has something for everyone. And, with 30+ HD TVs and every major pro and college sports package, you won't miss a game! Located at 10 Cotton Street in Portland. (774-6044). And 2 Hat Trick Drive, just off I-295 in Falmouth (747-4020), rivalriesmaine.com.

Tally's Kitchen at Bayside, located on 84 Marginal Way in Portland, is a unique breakfast and lunch boutique. Life-long Portlander Julie Taliento Walsh builds on her reputation for quality and affordable classic fare with vegetarian & gluten-free options served in a friendly setting that feels like home. House made baked goods, artisan sandwiches, soups, salads, freshly brewed coffee, and blackboard specials that change daily. Breakfast and lunch: Monday-Friday, 7 a.m. until 3 p.m. 207-400-2533, tallyskitchen.com.

Twenty Milk Street welcomes diners with warm, intimate décor and a lovely brick fireplace. Located in the Historic Portland Regency Hotel, we offer Sunday brunch, breakfast, lunch, and dinner, specializing in modern American dishes with a New England flourish. We're proud to serve local produce, seafood and beef, pork, chicken, and turkey from our own farm! 774-4200.

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