



CONROY-TULLY CRAWFORD

FUNERAL HOMES & CREMATION SERVICES



*Portland's only
independently
owned and
family operated
funeral home.*

172 State Street, Portland • 773-6511 • ctcrawford.com

Scratch-made Nice People Totally Authentic

BULL FEENEY'S
portland's pub

773.7210 375 FORE STREET IN THE OLD PORT
FACEBOOK.COM/BULLFEENEYS @BULLFEENEYS

PARKER'S

1349 Washington Ave., Portland | 878-3339 | www.parkers-maine.com

**Parker's Restaurant, a North Deering
Landmark, celebrating a silver anniversary,
invites you to join their celebration!**



Stuffed Peppers
with a butternut
cream sauce



Sweet Potato
Croquettes with
smoked gouda
and bacon



Beef Ravioli with
braised sirloin
and shitake
mushrooms

Menu Items subject to change, please refer to website

No Hassle Parking, easy ingress and egress

Visit our website for a complete listing of
menu items. Offering exceptional value as
defined by reasonable pricing and quality
ingredients in all our offerings.

**Creative Business Luncheons, functions,
Happy Hour Monday to Friday with
drink and appetizer specials.**

**Come to a place where in no time,
everyone will know your name!**

DINING GUIDE

Abbondante Enjoy traditional Italian family favorites steps from downtown Kennebunkport. Bistro seating, casual atmosphere, fresh handmade pastas—classics like spaghetti & meatballs, ravioli with ricotta filling, tagliatelle fra diavolo with clams, shrimp, lobster, and tomato sauce, and bucatini alla lobster carbonara. Perfect for your rustic Italian cravings. Open year round and full menu available for takeout. 27 Western Avenue, Kennebunk, 967-2211, abbondanteme.com

Brea Lu Cafe has been serving up breakfast & lunch for 23 years! Favorite menu choices include 12 specialty omelets, build-your-own breakfast burritos, Belgian waffles with fruit, eggs Benedict & homemade corned beef hash. Lunch features homemade chili, fresh made-to-order sandwiches, burgers & wraps. Open daily, 7am-2pm. 428 Forest Ave., Portland, 772-9202

Bull Feeney's Authentic Irish pub & restaurant, serving delicious from-scratch sandwiches, steaks, seafood & hearty Irish fare, pouring local craft & premium imported brews, as well as Maine's most extensive selection of single malt Scotch & Irish whiskeys. Live music five nights. Open 7 days 11:30am-1am. Kitchen closes at 10pm. 375 Fore St., Old Port, 773-7210, bullfeeneys.com

Bruno's Voted Portland's Best Italian Restaurant by Market Surveys of America, Bruno's offers a delicious variety of classic Italian, American, and seafood dishes—and they make all of their pasta in-house. Great sandwiches, pizza, calzones, soups, chowders, and salads. Enjoy lunch or dinner in the dining room or the Tavern. Casual dining at its best. 33 Allen Avenue, 878-9511.

David's KPT Portland Chef David Turin's restaurant in The Boathouse Waterfront Hotel has panoramic windows on the harbor and al fresco dining in summer. Upscale twists on classics include steak and lobster white pizza with garlic butter, steak, lobster, roasted tomato, caramelized onion, goat cheese; and a lobster roll in a house-made focaccia roll. Popular happy hour and Sunday brunch. Open year round. 21 Ocean Ave., Kennebunkport, 967-8225, boathouseme.com/dining

DiMillo's On the Water serves the freshest lobster, seafood, Black Angus cuts of beef, Italian fare & more. DiMillo's offers fabulous views of the water in Portland Harbor from every table, Famous Lobster Rolls, clam chowder, haddock chowder, lobster stew & delicious salads. Serving from 11am. Commercial St., Old Port, 772-2216, dimillos.com

Earth At Hidden Pond James Beard award-winner Chef Ken Oringer opened this "farm-to-fork" restaurant in 2011 featuring the bounty of Hidden Pond Resort's organic farm in a menu that includes house-made pastas and charcuterie, wood-grilled pizzas, and signatures like peekytoe crab toast with French cocktail sauce. Craft cocktails and an extensive wine list. Open May-Oct. 354 Goose Rocks Road, Kennebunkport, 967-6550, earthathiddenpond.com

Eve's at the Garden, an oasis of calm and great food in the middle of the Old Port. The perfect spot for meetings, special occasions, and a cocktail. Ingredients from Maine's waters and farms: jumbo scallops, natural, sustainable pork, beef, fish, and shellfish, and Maine lobster. Home to the annual Ice Bar, Eve's garden is perfect for outdoor dining in season. Happy Hour Monday - Friday; free valet parking. Lunch 11:30-2, Dinner 5-9:30. 468 Fore St., Portland, 775-9090, evesatthegarden.com

Fish Bones American Grill A casual upscale restaurant offering creative American cuisine. Specialties include grilled wheat crust crostones,

unique entrée salads & creative dinner offerings. Located in the heart of Lewiston in the historic Bates Mill Complex with off-street parking. Come get hooked! Lunch & dinner M-F; dinner only Sa; closed Sunday. 70 Lincoln St., Lewiston, 333-3663, fishbonesmaine.com *

Great Lost Bear A full bar with 70 beer taps of Maine & American craft breweries & a large Belgian selection. Menu features salads, burgers, a large vegetarian selection & the best nachos & Buffalo wings in town. Discover where the natives go when they're restless! Every day 11:30am-11:30pm. 540 Forest Ave., in the Woodfords area of Portland, 772-0300, greatlostbear.com

Hurricane Restaurant features the finest seafood and New England cooking on Maine's coast. Serving lunch and dinner seven days a week, Sunday Brunch 'til 3:30 p.m. Discover our award-winning wine list, enjoy \$10 off every bottle of wine on Wednesdays. Find house-made pastries, signature cocktails, and extraordinary five-star New England cuisine. Reservations suggested. Dock Square, Kennebunkport, 967-9111, hurricanerestaurant.com

Miss Portland Diner, Portland's only landmark diner serving classic, homemade comfort food. Open daily at 7:00 am serving breakfast, lunch and dinner. Beer, wine and liquor. Located at 140 Marginal Way, Portland, 210-6673, missportlanddiner.com.

Ocean at Cape Arundel Inn & Resort has 180-degree water views; Ocean is perfect for a memorable meal or bites at the bar. Executive Chef Pierre Gignac offers fine cuisine inspired by southern French and Mediterranean flavors, such as Fisherman's Bourride, a seafood stew with leeks, fennel, fingerling potato, creamy broth and lemon aioli. Open year round. 208 Ocean Ave., Kennebunkport, 967-4015, capearundelinn.com/dining

One Dock Award-winning One Dock in the Kennebunkport Inn serves native Maine classics with a cosmopolitan twist, plus a selection of small plates. Signatures include lobster with homemade saffron fettuccine, white wine cream, and truffle oil. Guests can enjoy live music on weekends, nightly during summer months; daily Happy Hour specials and outdoor dining on the patio and terrace throughout summer. Open year round. One Dock Square, Kennebunkport, 967-2621, onedock.com

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, 12-10. 181 Port Rd., Kennebunk, 967-5544, pedrosmaine.com

Pier 77 & The Ramp Bar & Grill are owned & managed by Kate & Chef Peter Morency. Pier 77 has a formal dining room with stunning views of Cape Porpoise Harbor & live music each weekend, while the Ramp is more casual, with its own bar menu at hard-to-beat prices. Open year-round. 77 Pier Rd., Kennebunkport, 967-8500, pier77restaurant.com *

The Tides Beach Club Coastal chic ambiance overlooking Goose Rocks Beach. Local seafood is the focal point: Maine lobster roll with drawn butter or herbed mayo; crispy fried clams with house tartar; marinated grilled tuna with house-made kimchee, soba noodles, and wasabi. Specialty cocktails with fresh local juices and herbs, artisanal beers, and an extensive wine list. Open May-Oct. 254 Goose Rocks Rd., Kennebunkport, 967-3757, tidesbeachclubmaine.com

*reservations recommended

RESTAURANT REVIEW Diane Hudson



Hitting the Spot

Freeport's cozy Broad Arrow Tavern refreshes the classics with the best local ingredients.

We've worked up an appetite shopping among the "Bean sprouts" boutiques around the L.L. Bean Retail Store, and we're starving.

We settle in, happy to be off our feet at the rustic tavern hidden within the Harraseeket Inn. Flames crackling in the big central fireplace warm us, as does the cheerful crowd. And I do mean *crowd*. Be sure to arrive early because they don't take reservations—at 6 p.m., we're given the last available table directly under an enormous moose head. Surrounded by vintage artifacts—old canoe paddles, snowshoes, photographs, maps, memorabilia, and soothing antique lighting—we're ready to dive in to a first course of fried calamari (\$10).

Cloaked in a terrific light batter (I would order anything fried here—there are also fried Maine clams and oysters), the squid rings and tentacles jump with a unique, sweet sauce with just the right heat and local baby spinach. Chef Eric Flynn describes his food as "refined, contemporary New England cuisine" to which he adds "classical French cooking techniques with a *nuevo* twist" (this sauce is definitely that). Fresh organic ingredients rule here. A list of 36 local purveyors appears in the margins of the menu.

"Never had squid this tasty," raves my friend. We toast our good fortune with a sip of reliable Kenwood Cabernet Sauvignon (\$24) and head on into the next richly satisfying dish: wood-oven-roasted Maine mussels (\$12). They're a cut above, featuring a delicately balanced broth created with roasted hazelnut and garlic butter, and a thick slice of bread lightly blackened on the grill—perfect for dipping.

Salads (\$8 to \$10) here are splendid, from the classic Caesar to a seasonal salad (bibb lettuce, arugula, goat cheese, shaved almonds, pomegranate vinaigrette). Demi orders are available (\$5).

Torn between the chicken pot pie (\$17) and duck breast (\$22) we finally opt for the duck. Oven-roasted in a wood fire and then thickly sliced, it's cooked perfectly to order and enjoys the dramatic tension of an accompanying blueberry/fig compote. A huge, show-stopper prime rib (\$26) from Pineland Farms is set in front of me. Delicious it is, served with mashed potatoes, a bevy of roasted vegetables, and horseradish cream.

We can't forgo the Indian pudding à la mode (\$6.50), and this rich molasses concoction just might be the best version we've had. Wow. ■

Broad Arrow Tavern, 162 Main St., Freeport. 11:30 a.m.

- 10:30 p.m. daily. 865-9377, harraseeketinn.com.

» Visit Restaurant Reviews at portlandmonthly.com/portmag/category/reviews.