Barnacle Billy’s, known for luxury lobster, steamed clams, large lusty drinks, barbecue chicken, homemade clam chowder & of course, the lobster roll & lobster stew. Features extensive indoor & sundeck seating where guests can enjoy both the beauty of the harbor & the ocean beyond. Perkins Cove, Ogunquit, 646-5575, barnbilly@gmail.com

Bayside American Café (formerly Bintliff’s) has been owned and run by Joe & Diane Catoggio since 2003. Their craveable menu includes simple to decadently delicious items like house-made smoked salmon, corned beef hash, crab cakes, sandwiches, salads, Benedicts, and more. Come enjoy the food and drinks, and discover why customers love Bayside American Café. Breakfast, brunch, and lunch are served daily starting at 7am. 774-0005 . 98 Portland St., Portland, baysideamericancafe.com.

Bueno Loco offers a unique Mexican experience in Falmouth. We use only the freshest ingredients and make the best house-infused margaritas! Open daily for lunch and dinner. Happy hour 4-6 pm. Live music Thursdays 6-9 pm. Kids’ menu. Dine in or take out. Plenty of free parking! View our full menu at buenoloco.net. 240 U.S. Rt. 1, Falmouth, 619-7057.

Brea Lu Cafe has been serving up breakfast & lunch for 25 years! Favorite menu choices include 12 specialty omelettes, build-your-own breakfast burritos, Belgian waffles with fruit, eggs Benedict & homemade corned beef hash. Enjoy a pint sized bloody Mary, mimosa, or Irish coffee while you feast on your favorite breakfast. Open daily, 7am-2pm. 428 Forest Ave., Portland, 772-9202.

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 Ave., 878-9511.

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

Crooners & Cocktails Dine in style surrounded by the sounds of Frank Sinatra and Dean Martin at Portland’s only supper club throwback. Enjoy a high energy atmosphere with traditional American cuisine, classic cocktails, and great music celebrating a classic era. We are open 6 days a week for dinner Tues.-Sat. 4pm-1am and Sunday brunch 10am-4pm. 90 Exchange St., Portland. 536-0469, croonersandcocktails.com

DiMillo’s If you haven’t tried our Head Chef Melissa Bouchard’s fabulous dishes, maybe it’s time you stopped in to DiMillo’s to taste what you’ve been missing! Happy Hour is from 4 to 7pm, Monday thru Friday in our Port Side Lounge, Portland’s getaway for grown-ups. Open every day at 11am, Commercial St., Old Port, 772-2216. Always FREE PARKING while aboard.

El Rodeo, an incredibly authentic Mexican Restaurant and Bar, is locally-owned and family-operated at their convenient South Portland
Diane Hudson (2); courtesy woodford f & b

*reservations recommended

774-6044, rivalriesmaine.com

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Portland’s best casual food, Rivalries’ menu

comfortable atmosphere. Known for some of

bar serving creative pub food in a fun and

All Good in the Woodford ‘Hood

Delicious food and a friendly neighborhood vibe

transform a landmark intersection.

Having long been nonplussed by the

mid-century-mod “chalet” smack
dab in the middle of Woodford’s Corner, we are amazed to be driving toward a beautifully lit jewel box inside which graceful figures appear to be dancing.

Inside Woodford Food & Beverage, the magic continues. Streetlights and headlights flicker through semi-closed Venetian blinds, creating an ecstasy of colors as cars float silently by, while vinyl records spin joyfully on a turntable at the hostess station—this place rocks!

Roasted beet salad ($9)—with the freshest tangy mixed greens and tender, juicy beets—is garnished with goat cheese mousse, a divinely frothy affair. It’s all enhanced by the textures and tastes of pistachios and dried cherries.

Although one could easily order some splendid smaller dishes to make up a meal—roasted oysters (market), mussels and fries ($11), stuffed clams ($6), classic deviled eggs ($8)—we go full monty. Braised Pork Shank ($21) is falling-off-the-bone wonderful, set on top of a brilliantly crafted white bean stew with luscious baby carrots, rosemary, thyme, caramelized onions, bacon, and braised greens. Plenty to takeaway home.

The star of the evening, though, is the Stuffed Lobster ($24)! This classic, prepared by chef Courtney Loreg (Fore Street, Bresca, Aurora Provisions) is a charming nod to bygone Portland restaurateur Donald Vallee, whose Vallee’s steak-and-lobster chain got its start at this very spot in 1933. But Loreg’s rendition—poached whole lobster accompanied by celery root puree, roasted tomatoes, toasted challah, and a stunning dollop of duchess potatoes—brings a new level of sophistication. It’s a dream dish, presently available only on Wednesdays as the plat du jour.

Desserts, too, are a cut above ($8). Memories are made of such things as a bowlful of creamy vanilla panna cotta sporting cranberry coulis and white-pepper shortbread cookies—or a piping hot brownie topped with local Little Bee’s ice cream, caramel, and praline pecans.

This crossroads destination is truly a bright new gem.

Woodford Food & Beverage, 660 Forest Ave., Portland.
Sun, Mon, Wed. & Thurs., 5-10 p.m.; Fri & Sat., 5-11 p.m. woodfordfb.com, 200-8503.