

Berry Manor Inn, Rockland Maine – Restaurant List

Primo Restaurant

2 South Main Street (Rt. 73), Rockland

Primo is considered one of the best restaurants in Maine for people that truly enjoy an epicurean dining experience in a relaxed and definitely Maine atmosphere. Melissa Kelly, co-owner and chef, is a James Beard Best Chef of the Northeast award winner and again for 2013 has been nominated. She was also named this year by Bon Appetit as one of the top 20 chefs influencing today's restaurants and food scene. The restaurant grows most of their own herbs and greens; raises their own heirloom pigs and chickens; and was listed by Bon Appetite as the 2008 Top Eco-Friendly Restaurant in the United States. The menu changes nightly depending on what is fresh and includes seafood, fish, pasta and their specialty Pork Saltimbocca. Open for dinner service only May through January – schedule varies by season. Upstairs in the "Tavern" section of the restaurant they serve small plates and the full regular menu and no reservations are required. Advanced Reservations Required for a table in the dining room. Primo is closed for the winter season from early January through April and reopens early in May 10, 2013. 207-596-0770 Ask about our special "Garden Tour and Dinner" package available July through September on Sunday or Monday nights (will vary depending on restaurants hours).

In Good Company – Wine Bar

415 Main Street, Rockland

Chef-owner Melody Wolferitz, a CIA graduate, and staff have created a charming, comfortable atmosphere to enjoy a great selection of wines and also small plates of salads, appetizers, cheese boards and entrees. Wonderful place to go when you just want to nosh with wine, food and friends... Thursdays in the winter months she offers food and wine from around the world with a different country featured each week. Open Year Round. Schedule varies by season. Dinner service begins at 4:30pm until close. No reservations taken. 207-593-9110

Café Miranda

15 Oak Street, Rockland

"We Don't Serve the Food of Cowards" is the motto of this eclectic small bistro. In 2012, the chef-owner, Kerry Altiero was crowned 2012 Maine Lobster Chef of the year. He will offer lobster specials in season and his lobster mac 'n cheese is a favorite. The 7-page menu is filled with appetizers and entrees that range from Italian, Thai, Mexican, Armenian, and the all American burger, dogs and pizza all cooked in the wood fired brick oven! We recommend "grazing" on assorted appetizers so you don't limit your choice to one item. Don't miss the "Elvis" bathroom! Open year round, seven days a week for dinner. Advanced Reservations required. 207-594-2034

Amalfi On the Water

12 Water Street, Rockland

We are saddened by the news October 2012 that this restaurant has closed and is no longer in operation. We are waiting to hear if the chef/owners will be opening a new restaurant locally.

Rustica Cucina Italiana

315 Main Street, Rockland

This casual Italian restaurant touts itself as “Rockland’s Premiere Downtown Italian Restaurant”. Its menu offers pizza, panini, pasta, fabulous mussels, sandwiches and lip smacking desserts. It is a very comfortable atmosphere and serves good food at a very reasonable price. Open year round for dinner, Tuesday through Saturday (winter) and Monday through Saturday (summer). No reservations. 207-594-0015

L&H Burgers

313 Main Street, Rockland

One of Rockland’s newer downtown restaurant features specialty burgers (beef, chicken and veggie) and a build your own burger bar. Also, sandwiches, paninis, salads, sweet potato fries, shakes and malts. A relaxed family atmosphere. Open for lunch and dinner – 6 days a week (will vary by season). No reservations.

Suzuki’s Sushi Bar

419 Main Street, Rockland

Chef owner Keiko Suzuki serves sushi and other Japanese specialties with the perfect balance of presentation and taste. “Simple elegance” is how she self-describes her food. She was recently named by Maine Magazine as one of Maine’s top chefs. If you love sushi then don’t miss Suzuki’s as it is considered to be some of the best sushi and Japanese cuisine north of Boston. Open year round for dinner service only Tuesday through Saturday (Summer) and Wednesday through Saturday (winter). Reservations strongly suggested 207-596-7447

Archer’s Restaurant

58 Ocean Street, Rockland

A new edition to Rockland’s waterfront, Archer’s opened Spring 2011. It’s predominately seafood menu includes fresh lobster daily – steamed or sauteed as “lazy man’s lobster”. They also serve both fried, baked and broiled seafood favorites, burgers, pastas and salads. Lynn Archer, the owner, also owns the Brass Compass Restaurant so the “King of Club” sandwich is also served at Archers. Unbelievable views, great sunsets and very casual atmosphere. No Reservations Needed. Schedule will vary throughout the year but generally 7 days for lunch and dinner. 207-594-2435

Brass Compass Restaurant

305 Main Street, Rockland

Casual restaurant open for breakfast and lunch. Well known for it’s “King of Club” lobster club sandwiched matched in a Throwdown with Bobby Flay on the Food Network. Great local feel, generous servings. No reservations needed. 207-596-5960

3Crow Restaurant and Bar

449 Main Street, Rockland

3Crow is named for the spice company that used to be in the historic building that now houses the restaurant. The focus is food, beer and whisky with the food being described by Josh as “American food

heavily influenced by the eclectic flavors of the South". Serving dinner seven days from 5-9pm, Drinks from 4-11pm and happy hour 4-6pm. Open Year Round. 207-593-0812

[Fog Bar and Cafe](#)

328 Main Street, Rockland

A hip and happening gastro pub and cafe with smaller plates with focus on southwestern inspired comfort food, great desserts, upscale cocktails, nice selection of craft beers and some entertainment.

Show old silent movies on the back wall. Trendy-casual. Open 6 days a week – closed Tuesdays. Open Year Round. 207-593-9371

[Home Kitchen Cafe](#)

650 Main Street, Rockland

Serving breakfast and lunch and limited dinners (beginning summer 2013). It is the ONLY place in Rockland that serves breakfast all day. Known for its homemade cinnamon buns, lobster tacos and breakfast burritos. Open Wednesday – Monday (closed Tuesday) from 7-3pm. 207-596-2449

[Rockland Café](#)

441 Main Street, Rockland

This is our version of the local diner and it is where the locals eat. Menu features fried seafood, homemade fish cakes, lobster, subs, soups, salads and burgers. They have the best prices on single, double or triple lobster dinners. Open year round for breakfast, lunch and dinner.

[Park Street Grille](#)

279 Main Street, Rockland

A fun and casual place to dine. Their motto is "where the Southwest meets the Northeast". They serve burgers, salads, chicken, ribs, steaks, Southwest specialties and wonderful margaritas! Generally open year round for lunch and dinner (winter not open for lunch some days). No reservations needed. 207-594-4944

Rock Harbor

420 Main Street, Rockland

A local gathering place with a casual atmosphere and menu. They have a great selection of micro-beers on tap as they are planning to eventually add a brew pub (hopefully by spring 2013). Open year round for lunch and dinner. No reservations needed. 207-593-7488

[Waterworks](#)

7 Lindsey Street, Rockland

A casual pub that will always have the game on! They serve chili, chowders, salads, seafood, burgers and sandwiches. In the summer enjoy dining on the deck. Open Year Round, seven days for lunch and dinner. 207-596-2753

[The Pearl Seafood Restaurant and Raw Bar](#)

275 Main Street (Public Landing), Rockland

Beware the slogan is "the fresher you are, the funner we get!" They serve lunch, dinner and cocktails

on the water seven days a week in season (late May – early October). They specialize in casual seafood with an upscale twist, lobster (kept right under the dock!) and raw bar. Michele Ragussis, Next Food Network Star show season 8, will again be the chef at the Pearl for the 2013 Summer season. She is working on an exciting new menu that brings together the fresh seafood of Maine with her Greek and Italian loves. 207-594-9889

Sunfire Grille

488B Main Street, Rockland

The cuisine is classic Mexican fare, Sonora style, and includes quesadillas, tacos, enchiladas, nachos, and burritos. General Hours are Tuesday & Wednesday, 11-3pm and Thursday through Saturday, 11-8pm. 207-594-6196

Brick's Restaurant

266 Main Street, Rockland

Small family owned and operated restaurant. Primarily brick oven pizzas (a favorite amongst our guests) but also serve hand-cut steak and fish. Offer \$5 lunches most days. In the summer, enjoy the outside deck. Open Year Round, closed Sundays and hours are 11-2:30pm and 5-8:30ish. 207-594-5770

Landings Restaurant

1 Commercial Street, Rockland

Waterfront dining in Rockland Harbor. Under new ownership April, 2013. Menu is steak, lobster, seafood. Casual atmosphere, great views. Will be open Year Round for lunch and dinner.

Shepard's Pie

18 Central Street, Rockport

A James Beard semi-finalist for 2012, this is chef-owner, Brian Hill's second restaurant in the area (Francine's Restaurant in Camden is the other). Serves "pub style" lighter fare, appetizers, sandwiches and more casual entrees and of course – Shepard's Pie! Nice views out the back of the harbor. Can be a little loud with the tin ceilings and open kitchen. Now will take reservations. Serving 4:30-10pm daily 207-236-8500

[Francine Bistro](#)

55 Chestnut Street, Camden

This small (seats about 25) bistro is on a side street in Camden. It is owned and operated by Brian Hill who is nominated for 2012 James Beard Chef of the Northeast. The menu changes nightly and features 4 appetizers, 1 salad and 4 entrees utilizing fresh, local and organic meats, fish and vegetables. Reservations required. Open Year Round Tuesday – Saturday, 5:30-9ish 207-230-0083

[Seabright Pizza](#)

7 Public Landing, Camden

Brian Hill's third restaurant in Midcoast Maine, Seabright will offer five types of handcrafted pizza from the wood-burning oven and two salads daily. Full bar available. Open seven days for dinner 5~10pm. 207-230-1414

Long Grain Asian Cuisine

31 Elm Street, Camden

influences. Menu is “home cooked” Asian cuisine -authentic, high quality, homemade and delicious. Long Grain offers classics of Thai cuisine with Korean, Vietnamese and Japanese flavors traditions. The place is tiny with only about 10 tables so reservations are absolutely needed. Open for lunch (11:30-3) and dinner (4:30-9) Tuesday through Saturday. Open year round. 207-236-9001

Cappy’s Chowder House

Corner of Elm and Bay View, Camden

A landmark in Camden for over 30 years. Their chowder has been named “Best of the Best” by the locals for the past 6 years. Menu is casual burgers, seafood, sandwiches, crab cakes and lobster. Open Year Round, seven days for lunch and dinner. 207-236-2254

Conte’s Restaurant

148 Main Street, Rockland

Don’t look for a sign in front of the building or a telephone number for this restaurant – he doesn’t have one! This is what we call “adventure dining” and if you are up for some very fresh seafood in a very interesting setting then this could be for you. His chairs and china don’t match, the glasses are jars, his table linens are copies of our local paper and his sound tracks vary from Italian opera to B52s to Elvis! Half the lights are kept off because he hates paying for electricity so most tables are illuminated by a large drippy candle stuck in a large wine bottle which also is a good thing as it makes it a little too dark to look too closely at things. You order up front by reading the hand written menu (half English – half Italian) scratched out on rolls of butcher paper hanging from the ceiling and then are seated. All meals come over pasta with his daily salad and bread and the portions are extremely generous (easy to share and sharing is encouraged). Typically of the 12-16 items on the menu more that 10-14 will be seafood. Limited Beer and Wine. **Cash only.** Open 7 days 365 days a year from 5-8ish unless he feels like closing earlier in the night or doesn’t feel like even opening.

The Slipway Restaurant

24 Public Landing, Thomaston

Scott Yakovenko, formerly of the original Dip Net in Port Clyde, has finally landed again in a permanent location. The menu features old Dip Net favorites like Scott’s bouillabaisse, Oyster Po Boy, Monk nuggets, lobster and other fresh seafood and homemade pies and desserts. The restaurant’s trademark focus is of an authentic Maine waterfront experience using organic, locally grown and fresh ingredients. Hours will vary. Closes sometime in October until spring. This is already a local favorite. 207-354-4155

Waterfront Restaurant

40 Bayview Street, Camden

A classic Maine family style seafood restaurant overlooking beautiful Camden Harbor. This is the place where the locals eat and people from away too! They are self-described as “not spectacular, dazzling, or brilliant but our food is good, healthy and easy to eat”. Fare include lobster year round (steamed and lazy man style), seafood, salads and steak. Dockside dining in the summer. Open year round, seven days a week from 11:30am to 9pm. Full bar and credit cards. 207-236-3747

[Fromviandoux](#)

20 Washington Street, Camden Maine

Intimate French restaurant serving dinner and afternoon tea. Create your own cheese plate, purchase wines by the glass in two sizes, charcuterie, salads and typically four entrees (duck/chicken, fish, meat and vegetarian). Afternoon tea is absolutely delightful as are the homemade desserts. Hours will vary by season. Winter hours Wednesday – Saturday tea 2-5:30 dinner following. 207-230-7444

[Lobsterman's Restaurant](#)

421 Main Street, Rockland

Fisherman turned restaurateur! This eatery offers fresh fish, oysters, mussels, lobster and other seafood *cooked the way a fisherman cooks*. There is no fried food. Nice selection of craft beers. Open seven days for lunch and dinner. They offer our guests a special discount – ask your innkeeper. 207-809-1974

Seasonal Lobster Pounds:

These are fabulous places to go and dine if “lobster in the rough” is what you are looking for. Typically these places will open late May to mid-June and close anytime from Labor Day to Columbus Day. Many of them only offer outdoor seating, some have beer and wine licenses others you can bring your own. Most will close between 7-8 pm nightly.

[Miller's Lobster Pound](#)

83 Eagle Quarry Road, Spruce Head 207-594-7406

Open mid-June through Labor Day, lunch and dinner daily from 11-7pm. Beer and Wine license. Outdoor dining on picnic tables surrounded by the beautiful waters of Spruce Head Harbor. Fare is lobsters (all sizes), lobster and crab rolls, steamers and hot dogs.

[Waterman's Beach Lobster](#)

343 Waterman's Beach Road, South Thomaston 207-596-7819

Open mid-June (Father's Day weekend) to Labor Day, Wednesday to Sunday, 11-7pm. Beautiful location right on the water. Bring your binoculars and peer out at the islands, the lobstermen hauling their traps and many types of shorebirds and seals. Menu is steamed lobsters, clams, lobster & crab rolls, hot dogs, salads, beverages – no alcohol (but BYOB is fine) and freshly baked homemade pies. Restaurant has won a James Beard award!

[Lobster Pound Restaurant](#)

US Rt 1, Lincolnville Beach 207-789-5550

Opens sometime in May until mid-to-late October. Restaurant is right on Lincolnville Beach with gorgeous views of Penobscot Bay! There are 260 seats inside and 40 on the patio. They of course specialize in lobster (all sizes – all styles), other fresh seafood (both fried and broiled), chicken, sandwiches and steak. Smaller portion and children's menus available.

[Young's Lobster Pound](#)

4 Mitchell Avenue (1st right after bridge), Belfast 207-338-1160

Open year round. Small dining inside (minimal heat in winter), outside dining with paper plates, picnic tables and stunning views of Penobscot Bay. Pick your lobster from the tank (many sizes available) to eat in or take out (will pack to ship).

Doug's Seafood

686 Port Clyde Road (after Drift In Beach), Port Clyde 207-372-8533

Absolute best prices for steamed lobster around! 2010 prices were \$8.95 for the 1st lobster (with chips, coleslaw and butter) and \$5 for each additional lobster. Menu also includes burgers and seafood baskets. This is a small trailer parked in someone's driveway. You dine at picnic tables on the side of the road but the lobster is delicious! Open June through September or so, Monday through Saturday, 11-7 (hours do change for the beginning and end of season).

[Ship to Shore Lobster](#)

7 Wharf Street, Owls Head 207-594-4606

This is a real working lobster pound set in beautiful Owls Head Harbor. Watch the lobster man come in with their day's hauls. In season, they do serve a basic lobster dinner for limited times on limited days, ask your innkeeper to help with the arrangements as we do a lot of packaging with them. Lobsters are also available to pack and ship