



*Welcome*

Whether you are looking for the traditional Maine delicacy of Lobster in one of our dining rooms or in the casual atmosphere of our Taproom, the Jameson Tavern is sure to leave you delighted as it has many visitors since 1779.

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115 Main Street, Freeport, ME 04032 | (207) 865-4196 | [www.jamesontavern.com](http://www.jamesontavern.com)

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# FREEPORT THE BIRTHPLACE OF MAINE 1820

LAKESIDE PRINTING COMPANY

SO. FREEPORT AND CASCO BAY

*Welcome* to historic Jameson Tavern. Built in 1779 as the home of Dr. John Angier Hyde, it was his family residence until 1801 until purchase by Captain Samuel Jameson. Captain Jameson and his wife ran it as Jameson's Tavern from 1801 until the widow Jameson sold it in 1828. During this time Freeport was a strategic stagecoach town located between Portland and the town and cities to the north and 'downeast'. Such luminaries as the poets Henry Wadsworth Longfellow and John Greenleaf Whittier as well as the 14th President of the United States, Franklin Pierce, were known to have stopped here on their way to Bowdoin College in Brunswick. The Inn was a renowned meeting place for all of the prominent business men in the area and the taproom was known for its 'fine spirits and jovial atmosphere'.

Old newspaper clippings indicate that the inn was a favorite meeting place for many years during the time that the Province of Maine was pursuing independence from the Commonwealth of Massachusetts. The shipping network in the area was taxed heavily down in Boston and desired a separation to alleviate the tax burden. The idea of separation was an extremely controversial issue within Maine itself. There was a good percentage of the population which felt that the connection to the greater metropolis of Boston was essential to keeping abreast to the growing industries of the times. Old records indicate that commissioners met in the northeast corner of the second floor of the Inn to sign the final papers giving Maine her independence from Massachusetts and giving Jameson Tavern and the town of Freeport their claim to 'the Birthplace of Maine'. Maine's entrance into the union was accomplished through the 'Missouri Compromise' and a plaque hangs on the property placed here in 1914 by the Daughters of the American Revolution commemorating this historic event.

In 1828 the widow Jameson sold the Inn to Richard Codman and it became known as Codman's Tavern; Inn Keeper Codman continued to run it as an Inn until 1856.

In 1856 the property was purchased by a local shipbuilder from Porter's Landing named John Cushing. Cushing redecorated the house into the Victorian style of the times, with the exception of the one room where the commissioners had met some 36 years earlier. It is believed that he had a sick child in the room at the time and thus this room was spared. This is borne out by both the window seats and molding in that room as well as the name J.C. Cushing scratched into one of the old panes of glass in that room.

The property passed from family to family until the current owners purchased it in 1981. While no records of building prints could be found to show the original design of the building, an attempt was made to make it what would most likely have been here in 1779. The old panes of glass still can be seen in many of the original windows and attention was paid to framing when the front was dismantled to recreate what was once here.





# Appetizers

## SHRIMP COCKTAIL

Chilled jumbo shrimp (5)  
served with cocktail sauce 9.99

## BACON-WRAPPED SEA SCALLOPS

Served in a pool of maple cream sauce 10.99

## STEAMED MUSSELS

1-1 ¼ Lb steamed mussels in wine herb butter  
sauce 10.99

## MAINE STEAMED CLAMS

Delicious clams dug on the coast of Maine. 12.99

## DEEP-FRIED CALAMARI

Deep-fried, served with marinara sauce 10.99

## OVEN-ROASTED ARTICHOKE HEARTS

On a bed of seafood stuffing, served in white  
wine herb butter sauce, with Parmesan cheese  
and garnished with a lemon curl 8.99

## SPINACH & ARTICHOKE DIP

Served with tortilla chips for dipping 9.99

## DEEP-FRIED POTATO WEDGES

Topped with melted Cheddar, real bacon bits, and  
scallions 7.50

## Light Fare

Substitute French Fries or Onion Rings for 1.00

## TAVERN REUBEN

Lean corned beef topped with sauerkraut, Swiss,  
and house dressing on marble rye, served with  
chips and a pickle 9.50

## DEEP-FRIED HADDOCK SANDWICH

Fried haddock topped with slices of fresh red  
onion, lettuce, and American cheese, served  
with fries and coleslaw 9.99

## CHARBROILED CHICKEN SANDWICH

Boneless chicken breast served with cajun spice,  
teriyaki, or garlic-herb seasonings, topped with  
Swiss cheese served on a bulky roll with fries 8.50



## JAMESON TAVERN WINGS

Super hot and spicy served with homemade  
bleu cheese dressing, celery & carrot sticks 8.50

## HOG WILD PORK WINGS

Served with homemade bleu cheese dressing,  
celery and carrots 8.50

## JAMESON NACHOS

Fresh, fried tortillas topped with chili, fresh  
vegetables, melted Cheddar, salsa, and sour cream  
12.50 / Topped with chili and cheese only 10.50

## Soups, Stews & Award-Winning Chowders

## NEW ENGLAND CLAM CHOWDER

Cup 5.50 | Bowl 7.50

## HOMEMADE

## LOBSTER STEW

Cup 9.50 | Bowl 13.50

## HOMEMADE CHILI

Cup 4.50 | Bowl 6.50

**SOUP OF THE DAY** Cup 4.50 | Bowl 6.50

## FRENCH ONION SOUP

Cup 4.50 | Bowl 6.50



**LOBSTER ROLL** Fresh Maine lobster meat tossed  
with mayo, served on a grilled hot dog roll with  
lettuce, a side of coleslaw, chips and a pickle 16.99

**CRABMEAT SALAD ROLL** Served on a grilled hot  
dog roll with coleslaw, chips and a pickle 13.99



## BASIC BURGER 8.50

Add sautéed onions, peppers, mushrooms,  
bacon, salsa, barbecue sauce, sliced jalapenos or  
cheese (American, provolone, Swiss, cheddar or  
bleu cheese dressing) .50 each item.

## DR. HYDE'S ANGRY ANGUS BURGER

A Cheddar, Swiss, Provolone burger topped with  
onion rings, mushrooms, lettuce, and tomato,  
served with French fries 10.50

All entrees served with rolls and butter and fresh vegetable of the day.

Add a house salad for 1.99 or Caesar Salad 2.99

Entrees not otherwise designated are served with choice of baked potato, rice pilaf or French fries



## Seafood Specialties

### FRESH MAINE LOBSTER

Simplicity in the time-honored tradition! 1 ¼ lb. lobster prepared steamed or baked stuffed ...market price

#### LAZY MAN'S LOBSTER

Tender, fresh Maine lobster meat lightly sautéed in herb butter and lobster cream with a dash of sherry, served with toast points ...market price



#### LINGUINE FRUITS DE MER

Fresh lobster, shrimp, scallops, and mixed vegetables sautéed in a Parmesan cream sauce over egg linguine 25.99

#### SALMON OSCAR

Salmon filet topped with crabmeat, asparagus, and lemon hollandaise 20.99

#### BROILED SCALLOPS

Prepared with herb breadcrumbs, white wine, and a touch of butter 20.99 | Baked Scallops with Seafood Stuffing add 2.00

#### SAUTÉED PAN-SEARED SCALLOPS

In a Cajun brown sugar butter with peppers and onions 20.99

#### SCALLOPS FLORENTINE

Sautéed scallops in Parmesan cream sauce with mushrooms, onions and finished with fresh spinach over fettuccine 20.99

## Fried Seafood

All fried seafood specialties are served with fries, coleslaw, tartar sauce, and cocktail sauce.

**FRIED OYSTER PLATTER** 13.99

**FRIED MAINE SHRIMP** 13.99

**FRIED MAINE CLAMS** 17.99

**FRIED SEA SCALLOPS** 16.99

**FRIED HADDOCK FILET** 13.99

### FRESH LOCAL HADDOCK

Our haddock is locally caught from the surrounding waters of Maine. It is a staple in "true Down East" cooking now as it was hundreds of years ago.

#### CAJUN HADDOCK FILET

Topped with a Maine shrimp and roasted garlic cream sauce 18.99



#### SEAFOOD-STUFFED HADDOCK

Topped with lobster hollandaise 20.99

#### DILL HAVARTI HADDOCK

Topped with crabmeat and dill havarti cheese 18.99

#### STUFFED DOVER SOLE

Two filets stuffed with seafood stuffing and topped with a hollandaise sauce. Served over a bed of mesclun 18.99



#### SHRIMP SCAMPI

Sautéed jumbo shrimp & Maine shrimp in a garlic, wine and lemon butter sauce over fettuccine 21.99

#### PAN-SEARED TROUT

Topped with an almond compound butter 17.99



#### FRIED SEAFOOD PLATTER

Deep-fried scallops, clams, shrimp, and haddock 19.99



Entrees served with rolls and butter and fresh vegetable of the day.

Add a house salad for 1.99 or Caesar Salad 2.99

Entrees not otherwise designated are served with choice of baked potato, rice pilaf or French fries.

## Entrees



### ROAST PRIME RIB

Slow roasted, served with Yorkshire pudding.

Served Thursday, Friday & Saturday only.

**CAPTAIN'S CUT**, 14 oz. 22.99

**MATE'S CUT**, 12 oz. 21.99



**NEW YORK SIRLOIN, 10 OZ.** Cooked just the way you like it and topped with rosemary butter 25.99

**FILET MIGNON, 8 OZ.** This special filet is bacon-wrapped to enhance the flavor, then charbroiled & topped with rosemary butter 25.99

*Suggested wine: Chateau Ste. Michelle Cabernet Sauvignon, available by the bottle or by the glass*



### JAMESON FILET OSCAR, 8 OZ.

Charbroiled and served on an herbed crouton, topped with fresh asparagus, crabmeat and lemon-chive hollandaise 29.99

### CERTIFIED ANGUS BEEF TERIYAKI TIPS

With mushrooms & broccoli in a teriyaki sauce 18.99

**BABY BACK RIBLETS** 1/2 rack ribs with our own Dr. Hyde's Angry Ale BBQ Sauce, fries or rice 18.95

### HARRASEEKET BAY CHICKEN

Boneless breast of chicken sautéed with scallops and shrimp in a creamy pesto Alfredo sauce 21.99

### CHICKEN STIR-FRY

Sliced chicken tossed with mixed vegetables in a teriyaki sauce over rice pilaf 17.99

### GRILLED PORK LOIN

Two center-cut loins topped with apple salsa 15.99

**VEAL PICCATA** 10 oz. veal chop sautéed with mushrooms, capers and scallions with garlic, lemon and white wine 19.99

**CHICKEN MARSALA** Pan-seared chicken breast with mushrooms in a Marsala sauce 17.99

### JAMESON TAVERN OVEN-ROASTED DUCK

Partially boned, served with a brandy, brown sugar and blueberry glaze 21.99

## Heart Healthy & Vegetarian Choices

**CHICKEN ABERDINE** Tender, boneless chicken breasts sautéed with sun-dried tomatoes, scallions, mushrooms, capers, white wine & lemon juice 17.95

### BAKED NATIVE FILET OF HADDOCK

Fresh and light with white wine & lemon 17.95

**POACHED SALMON** Filet of salmon gently poached with white wine, lemon, and capers 17.95

### STIR-FRIED VEGETABLES

Garlic and mixed vegetables sautéed in olive oil and lemon, then tossed with egg fettuccine 14.95  
Marinara or Alfredo add 1.00

### PASTA OF THE DAY

Our Chef's creation using fresh pasta ...priced daily

## Jameson's Salads

Dressings: Ranch, Bleu Cheese, Italian, and Raspberry Vinaigrette



Abundantly flavorful, incredibly tender, naturally juicy...Certified Angus Beef®, Angus Beef at its best!

**SWEET MESCLUN SALAD** Tender slices of Certified Angus Beef® medallions and sweet mesclun lettuce with choice of dressing 14.99

**LOBSTER** Lobster salad, pasta salad, coleslaw and fresh tomatoes 16.99

**CRABMEAT** Crabmeat salad, pasta salad, coleslaw, and fresh tomatoes 14.99

**CAESAR SALAD** Romaine lettuce tossed with Caesar dressing, parmesan cheese and croutons 7.99 **W/ GRILLED CHICKEN** 12.50, **W/ SCOOP OF LOBSTER SALAD** 16.99

**LARGE HOUSE SALAD** Served as a meal 6.50





# *Ask about our full-service Banquet Facilities*

Business Meetings | Conferences | Wedding Rehearsal Dinners | Private Functions | Holiday Parties



# *Thank You*



Please note that an 18% gratuity will be added to parties of six or more.

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