

{the} LOST KITCHEN

We may be booked for the 2018 season but don't let that stop you from enjoying the countless other gems here in our great state of Maine! Here are just a few of our favorites. Eat, drink & enjoy!!

Suzuki's

We love this main street spot with jazz wafting over the speakers and a martini to start. Order Keiko's

nightly special sushi platter. It's always perfection. www.suzukisushi.com

Long Grain

Obsessed with the spicy beef salad, garlic chive rice cakes, and all of their homemade wide noodle dishes. Obsessed with it all really. Say hi to Paula, Baz and Pi!

www.longgraincamden.com

Drifter's Wife

It's a small menu, so order it all and just sit back, relax, taste and enjoy. We love their wine list too. www.drifterswife.com

Chase's Daily

Dinner on Friday night only. Vegetarian, but you won't miss the meat. We love the fried rice and the

Indian inspired specials. If Phoebe has made a batch of her homemade pudding for dessert, save room. www.chasesdaily.me

Tinder Hearth

Off the beaten path bakery with wood fired pizza on Tuesday nights. Very casual, very fun. Follow them

on Facebook to stay up to date on the toppings of the eve as well as their baking schedule. www.tinderhearth.com

Primo

Melissa's Mid-Coast Farm-to-table institution. Dollar oysters on Sunday nights. Hot, sugary zeppole donuts after dinner are what we dream of.
www.primorestaurant.squarespace.com

Eventide

Brown butter lobster roll on a steamed pork bun style roll? Enough said! Say hi to Andrew for us. Stop

by their other restaurant, The Honey Paw (just next door). Their chicken wings are so good we always start with a double order.
www.eventideoysterco.com

Aragosta

Fresh and thoughtful. We love sitting on their deck in the summertime and taking in the beautiful views

of Stonington harbor. www.aragostamaine.com

Central Provisions

Delicious small plates. Must have their Bloody Mary with homemade kimchi.
www.central-provisions.com

Fore Street

The grandfather of Maine farm-to-table. An institution. Plus we love their open kitchen. We are salivating remember local lamb chops cooked in the wood fired oven.
www.forestreet.biz