



Soups & Greens

Soups of the Day // 13

Daily Selection – Seasonal Preparation

Casco Bay Lobster Salad // 23

Hand Picked Maine Lobster, Arugula, Buttermilk Yogurt Dressing, Pecorino

Kale & Apple Salad // 16

Baby Dino Kale, Gala Apples, Red Onion, Pineland Farms Smoked Cheddar, Lemon Crumb, Heirloom Tomato, Tarragon Vinaigrette, Bacon Snow

Harbor Shrimp Salad // 18

With Little Leaf Farm Lettuce, Heirloom Tomato, Red Onion, Avocado Ranch, Corn Nuts, Blackened Shrimp

Wedge // 14

Baby Iceberg, Buttermilk Blue Cheese Dressing, Crumbled Blue, Lardons, Scallions, Heirloom Tomatoes

Raw Bar & Appetizers

Fresh Maine Market Oyster Selection

36 dozen // 19 half dozen // 3.50ea

Seasonal Mignonette, Cocktail Sauce, Curded Lemon *

Chargrilled Oyster // 19 half dozen

With Bourguignon Butter *

Traditional Oyster Rockefeller // 21 half dozen

Finished with Lemon Crumb and Parmesan *

Shrimp Cocktail // 17

Poached Shrimp, Lemon, Cocktail Sauce

Tuna Tartar // 19

Diced BlueFin Tuna, Dressed Watercress, Ponzu Vinaigrette, Peanut Crumble *

Pork Belly Lollipops // 14

Crispy Pork Belly, Candied Jalapeno

Maine Crab Cake // 19

Maine Crab, Peppadew Peppers, Mustard Provençal, Fennel Slaw, Meyers Lemon

Calamari "Fries" // 14

Seasoned Tempura, Sweet Chili, Peppadew Peppers, Dressed Cabbage

Lobster Scargot // 22

Chunks of Maine Lobster in a Pool of Bourguignon Butter, Topped with Lemon Crumb; served with Crostini

Portland Harbor Lobster Popover // 22

Our Signature Fresh Baked Popover with Lobster, Lemon Thyme Dressed, Fries, Slaw

From the Sea

Lazy Portland Lobster Dinner // 37

Picked Claws & Split Tail, Grilled Maine Corn, Baked Potato

Seared Scallops // 35

Butternut Squash Risotto, Crispy Prosciutto, Aged Balsamic

Salmon // 34

Celery Root Puree, Thumbelina Carrots, English Peas *

Five Spice Crusted Tuna // 36

Crusted Tuna, Ginger-Mandarin Slaw, Sweet Chili Hoisin, Wasabi Aioli *

Shrimp Tagliatelle // 34

House Made Pasta, Mushroom Brodo, Wild Mushrooms, Asparagus, Parmesan Chip

With Maine Lobster // 39

Fisherman Ravioli // 34

Fresh Market Seafood, Herbed Ricotta, Chef's Sauce Selection, Shaved Pecorino

Herb Crusted Cod // 32

Bacon Braised Brussels Sprouts and Fingerlings with Red Pepper Cream Sauce

Cioppino // 37

Fresh Local Seafood: Scallops, Mussels, Clams and Fish Cooked in a Traditional Bouillabaisse with Grilled Focaccia Bread

Fresh Maine Catch // MKT

Local Fish and Preparations Change Daily, Crispy Fingerling Potatoes and Chef's Vegetables

Lobster Roll // 24

Hand Picked Local Lobster Tossed in Lemon Thyme Aioli over a bed of Baby Iceberg Lettuce on a Toasted New England Style Roll

From the Land

Grilled Strip Steak 14 oz. // 44 *

Grilled Filet of Beef 8 oz. // 42 *

Porcini Mushroom Rub, North Spore Demi, Pommes Aligot, Crackling Maitake, Broccolini

Short Rib Pot Pie // 29

Mirepoix, Potatoes, Peas, Braised Short Rib and Pan Gravy, Topped with House Made Herb Biscuit

Pistachio Crusted Rack of Lamb // 38

Herbed Fingerlings, Roasted Root Veg, Fig Molasses, Roasted Fennel *

Wagyu Burger // 19

Pineland Farms Smoked Cheddar, Bacon Jam, Toasted Brioche Bun, Fries *

Substitute your Starch with

Lobster Mashed // 9

Side of Lobster Mac n Cheese // 15

* Consumer Warning Information:

There is a risk associated with consuming raw oysters or any raw animal protein. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at great risk of serious illness from raw oysters and should eat oysters fully cooked.