

STARTERS



New England Clam Chowder // 10

Traditional style cup of chowdah

Fig & Pork Belly Salad // 14

Fresh figs, local pork belly "crouton", baby arugula, red onion slivers, sweet onion poppy seed vinaigrette, and pistachio dust

Caesar Salad // 13

Chopped romaine lettuce, brioche crouton, parmesan, creamy Caesar dressing

House Salad // 12

Little Leaf Farms lettuce, carrots, cucumber, heirloom cherry tomato, brioche crouton

Roasted Heirloom Carrots // 12

Petite heirloom carrots, Moroccan spiced yogurt, peas, lemon crumb

Crab Cakes // 18

Local crab, simply dressed arugula, apple, fennel, mustard provençal, lemon aioli

Calamari Fries // 14

Seasoned tempura, sweet chili, peppadew peppers, dressed cabbage

Wagyu Sliders // 15

Topped with Pineland Farms smoked cheddar and house made bacon jam

Lobster Scargot // 22

Handpicked Maine lobster, bourguignonne butter, lemon crumb, with crostini

ENTRÉES

Whole Lobster // MARKET

Fingerling potatoes, sautéed corn, butter

Osso Bucco // 38

Slow roasted veal shank, pan demi glaze, saffron risotto

Steak Frites // 27

Grilled skirt steak, peppercorn demi-glaze, crispy herbed frites

Lobster Roll // 25

Toasted roll, shredded lettuce, fresh lobster meat tossed in lemon thyme aioli

Lobster Ravioli // 34

Handmade lobster ravioli, roasted red pepper cream sauce, micro basil, fresh grated pecorino Romano.

Potato Crusted Cod // 30

Local cod, fingerling potatoes, asparagus, lemon caper sauce

Wagyu Burger // 19

Topped with Pineland Farms smoked cheddar, house made bacon jam, toasted brioche bun

Lobster Scampi // 36

Hand-picked fresh Maine lobster tossed in herb garlic butter sauce, over house made pasta