



STARTERS



New England Clam Chowder // 10

Traditional style cup of chowder

Casco Bay Lobster Salad // 23

Handpicked Maine Lobster, arugula, buttermilk yogurt dressing, pecorino

Caesar Salad // 11

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

House Salad // 12

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

Shrimp Cocktail // 17

Six shrimp served with traditional cocktail sauce and lemon wedge

Calamari Fries // 14

Seasoned tempura, sweet chili, Peppadew peppers and dressed cabbage

Wagyu Sliders // 15

Topped with Pineland Farms smoked cheddar and house made bacon jam

Lobster Scargot // 22

Handpicked Maine Lobster, bourguignon butter, lemon crumb, with crostini

MAIN COURSE

Filet Mignon // 42

Served with bordelaise, crispy fingerling potatoes, and seasonal vegetable

Seared Scallops // 35

Butternut squash risotto, crispy prosciutto, aged balsamic

Steak Frites // 27

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

Lobster Roll // 25

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

Fisherman Ravioli // 34

Fresh market seafood, herbed ricotta, chef's sauce selection, shaved pecorino

Blackened Salmon // 22

Gulf of Maine Salmon, fingerling potatoes, sautéed asparagus

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