

# MAINE RESTAURANT WEEK MENU

## STARTERS

### Lobster Bisque

Topped with fresh lobster, chive creme fraiche // 12

### Arugula Salad

Pears, blue cheese crumble, red onion, walnut brittle, white balsamic dressing // 12

### Beef Carpaccio

Truffle aioli, crispy capers, radish, simple dressed arugula // 18

### Char-Grilled Oysters

Six local char-grilled oysters, bourguignon butter // 19

### Sesame Crusted Tuna

Local tuna, ginger tahini demi salad, sweet chili sauce // 16

### Lobster Sliders

Two hand-picked lobster sliders, potato roll, shredded romaine, lemon thyme aioli // 18



## MAINS

### Chipotle Agave Glazed Salmon

Glazed Gulf of Maine salmon, organic red quinoa, sauteed spinach // 30

### Seared Scallops

Celery root puree, roasted romanescos, apple gastrique, hazelnut gremolata // 36

### Duck Breast

Blueberry honey, panache of smoked beets and potato, simply dressed arugula // 32

### Lobster Scampi

Handmade pasta, herb garlic butter sauce, hand-picked lobster, lemon crumb // 34

### Bacon Wrapped Filet

Grilled 8 oz filet wrapped in bacon, bearnaise sauce, whipped Yukon gold potato, asparagus // 44



## SWEET ENDINGS

### House Made Ice Cream

Flavors: espresso chocolate chip, raspberry white chocolate, vanilla bean // 10

### Nutella Strawberry Tart

Individual tartlets, Nutella mousse, fresh sliced strawberries // 12

### Mousse Neapolitan

Layered chocolate, vanilla, strawberry mousse, chocolate crumble, mint // 12

