



SMALL PLATES

CRAB CAKES - 19

Fresh lump crab meat, arugula salad, triple citrus tartar sauce

WAGYU SLIDERS - 17

Pineland Farms smoked cheddar, lettuce, tomato, bacon, house made aioli

CALAMARI FRIES - 14

Seasoned tempura batter, spicy marinara

SHRIMP COCKTAIL - 16

Jumbo shrimp, traditional cocktail sauce

TUNA POKE - 19

Asian slaw, avocado, charred scallions, spicy mayo, Macadamia crunch, crispy wonton

SALADS

CAESAR SALAD - 12

Romaine lettuce, brioche crouton, Parmesan, creamy Caesar dressing

MAPLEBROOK BURRATA - 17

Heirloom tomatoes, prosciutto, baby arugula, EVO, balsamic glaze, micro basil

HOUSE SALAD - 12

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

Add Chicken 8 | Shrimp 12 | Salmon 14

LARGE PLATES

LOBSTER ROLL - 35

Toasted brioche roll, shredded lettuce, fresh lobster meat tossed in light lemon mayo, fries

FILET MIGNON - 47

Herb-rubbed center cut tenderloin, confit fingerling coins, charred cipollini, local mushrooms

BLACKENED SALMON - 36

Gulf of Maine salmon, crispy herbed fingerling potatoes, local seasonal vegetables

DELMONICO STEAK - 45

Creamy Boursin, charred Vidalia, potato puree, local seasonal vegetables, duck fat butter

SEAFOOD SCAMPI - 38

Shrimp and lobster tossed in herb garlic butter sauce; house made pappardelle

PAN SEARED HALIBUT - 39

Local seasonal vegetables, poached potatoes, citrus beurre blanc