

Soups, Greens & Appetizers

Soup of the Sea // 13

Daily Selection – Seasonal Preparation

Soup of the Land // 10

Daily Selection – Seasonal Preparation

Fennel Crusted Tuna Salad // 21

Hydroponic Kale, Chevre, Basil Vinaigrette, Roasted Tomato, Pickled Onion

Flash Fried Calamari Caesar // 18

Grilled Romaine, Shaved Pecorino, Lemon Anchovy Vinaigrette, Pancetta, Crostini

Ginger Shrimp Salad // 18

Shredded Beets, Pickled Butternut Ribbons, Ginger Vinaigrette, Sesame Pepitas

Grilled Chicken & Iceberg Salad // 16

Herb Peppercorn Dressing, Buttermilk Blue, Balsamic Egg, Fried Potato Skins

Maine Crab Cake // 18

Crab & Spinach Cake, Cured Lemon, Grilled Corn Tartar, Smoked Paprika Oil

Sandwiches + Mains

Tuna Melt // 18

Olive Oil Poached Tuna Fish, Aioli, Celery, Provolone, Whole Grain Toast

Fresh Catch Taco // 17

Curry Glazed, Coconut Slaw, Minted Cucumbers

Fish & Chips // 19

Chef's Selection, Beer Battered, Baked Potato Fries, Malt Vinegar Slaw, Tartar

Truffle Mushroom Panini // 15

Ciabatta, Fontina, Truffle Mayonnaise

Lobster Roll // MKT

Picked Lobster, Lemon Thyme Dressed, Salt & Vinegar Chips, Slaw

Salt Cod Reuben // 15

Morse's Sauerkraut, Rye, Swiss, Smokey 1000 Island Dressing

All Natural Grass Fed Burger // 17

Pineland Farm Cheddar, Baked Potato Fries, Aioli

Stoneheart Farms Bucatini // 18

Locally Made Pasta, Sun-dried Tomatoes, Sherry Butter Sauce, Tuscan Kale, Hazelnuts

Add Grilled Chicken 7 // Shrimp 14 // Lobster 18



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. If unsure of your risk, consult your physician.