

## APPETIZERS & SALADS

**OYSTERS** - from the cold clean waters of New England.

On the half shell with a choice of cocktail, spicy garlic, or cider mignonette sauce. \$3 each

Or lightly broiled with a delicate red chili glaze and fresh grapefruit. \$3.50 each

### **LITTLE NECK CLAMS**

On the half shell with a choice of cocktail, spicy garlic, or cider mignonette sauce. \$2.10 each

Or six clams steamed with our hand made chorizo, roasted peppers and lime. \$13.50

**LOBSTER** - gently poached and iced - market price

Half or whole 1.5 pound Maine lobster, split and served on ice with sriracha mayo.

**MUSSELS** - \$9

Lightly steamed with fresh herbs, lemon, shallots and crème fraiche.

**LOBSTER SAUSAGE** - hand made from fresh local lobster and shrimp - \$15

Served with house cured lemon sauerkraut, pickled red onion and roasted shallot mustard.

**CEVICHE** - The freshest seafood flavored with aji amarillo and citrus, tossed with sweet corn and red onion, served with fresh potato crisps.

Shrimp - \$10      Scallop - \$15      Clam - \$13      Salmon - \$9      Tuna - \$15

**BEEF TIRADITO** - a meat eater's ceviche - \$15

Seared, chilled, sliced and marinated with citrus and spices and topped with toasted peanuts. Served with fresh potato crisps.

**CLAM CHOWDER** - \$8

Made with fresh soft shell clams, Maine potatoes and cream.

**LOBSTER BISQUE** - \$9

Rich and creamy with a hint of red curry

**GAZPACHO** - \$7

A puree of ripe tomatoes and vegetables flavored with sherry vinegar and Kalamata olive oil garnished with pan fried croutons.

**MAINE SHRIMP SALAD** - \$12

Maine shrimp tossed with radish, baby beet, pea greens, orange, olive oil and fresh ricotta.

**MAINE LOBSTER SALAD** - \$21

Fresh Maine lobster meat, sweet corn, pea greens and watermelon lightly dressed and topped with crispy fried leeks and toasted peanuts.

**MARTINI CAESAR** - \$11

Romaine, croutons, parmesan and green olives. Shaken table side with a traditional Caesar dressing.

**LOCAL LETTUCES** - \$7

Dressed with our house made vinegar, olive oil, sea salt and fresh market vegetables.

**LOBSTER FRIES** - "Poutine" style - \$18

Hand cut Maine potato fries and Maine lobster meat tossed with Pineland Farms cheese curds and gravy.

**SPRING ROLL** - \$11

Maine shrimp and vegetables, dressed with ginger ponzu sauce and mango-chili puree.

**MAINE CRAB CAKES** - \$14

Sautéed and served over our tartar sauce and roasted red pepper puree with pickled onion.

**PORK BELLY** - \$11

Slow roasted pork on wilted spinach with grilled watermelon and a maple glaze.

**DUCK CONFIT MAC 'N CHEESE** - \$8

Duck confit, macaroni and cheddar, lightly breaded and deep fried. Sauced with duck gravy.

# SPECIALTIES FROM THE GULF OF MAINE....

## **HADDOCK - \$23**

Beer battered filet and hand cut Maine potatoes deep fried and served with our tartar sauce and Savoy cabbage slaw.

## **YELLOWFIN TUNA - \$29**

Lightly seasoned and barely grilled, served rare over grilled squash with fresh pea greens, radish, wasabi yogurt, mango-chili puree and crushed peanuts.

## **LOBSTER - 1.5 pounds - market priced**

Poached in salt water, cracked and served with drawn butter, roasted potatoes and Savoy cabbage slaw.

## **COD - \$28**

Miso marinated, roasted and served over a salt cod potato cake and sautéed green beans with mushroom fondue, pickled mushrooms and preserved lemon sauce.

## **SWORDFISH - \$28**

Grilled and served over braised mustard greens, peppers, and topped with rhubarb compote.

## **SCALLOPS - \$29**

Brushed with ginger and grilled with watermelon. Served with watermelon salsa and pickled ginger over a salad of quinoa and market vegetables.

## **SALMON - \$25**

Lightly seasoned and grilled. Served over a warm barley and corn salad with fresh arugula, red chili and basil oils, and ground pistachio.

## ....AND FROM OUR PASTURES

## **HERBED POTATO GNOCCHI - \$20**

Sautéed with market fresh vegetables and mushrooms. Finished with basil oil and lemon.

## **HANGER STEAK - \$29**

Grilled, sliced and served with hand cut Maine fries, dressed field greens and chimichurri.

## **DUCK BREAST - \$26**

Pan roasted, sliced and served over wilted spinach with verjus gravy and deep fried confit mac 'n cheese.

## **NEW YORK STRIP - \$34**

Char grilled and served over olive oil crushed potatoes and sautéed green beans. Topped with a poblano and Bailey Hazen blue cheese butter.

## **CHICKEN - \$23**

Lemon and herb-roasted half chicken served over crushed potatoes and grilled asparagus.

## **PORK PORTERHOUSE - \$25**

Spice rubbed and char grilled. Served with roasted potatoes and cauliflower, house barbeque sauce and onion jam.

## **SIDES - \$5**

**CRUSHED POTATOES   MAINE FRIES   SAVOY SLAW   ROASTED POTATOES**

**ROASTED CAULIFLOWER**

**SAUTÉED GREEN BEANS**

## **SIDES - \$7**

**GRILLED ASPARAGUS   CONFIT MAC 'N CHEESE FRIES & GRAVY BARLEY CORN SALAD**

18% gratuity will be added for a party of Six People or More

Please tell your server of any allergy or dietary restrictions.

Consuming raw or undercooked foods may increase your risk of food born illness

Please consult your physician before eating these items.