

HAND CUT MAINE FRIES - \$6

Choice of spicy garlic, truffle tomato or lime-jalapeno tartar sauce

LOCAL LETTUCES - \$7

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

MAINE LOBSTER SALAD - \$21

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

GAZPACHO - \$7

Flavored with sherry vinegar and Kalamata olive oil, garnished with pan fried croutons.

CLAM CHOWDER - \$8

Made with fresh soft shell clams, Maine potatoes and cream

OYSTERS - \$3 each

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

LITTLE NECK CLAMS - 2.10 each

On the half shell with a choice of cocktail, spicy garlic, or cider mignonette sauce

MAINE SHRIMP CEVICHE - 11

Flavored with aji amarillo and citrus, sweet corn and red onion, served with fresh potato crisps.

CLAMS & CHORIZO - \$13.50

House cured chorizo, roasted pepper broth

CHILLED MAINE LOBSTER - MP

Half of a 1.5 pound lobster, served on ice with sriracha mayo

MAINE SHRIMP SPRING

ROLL- \$11

Ginger ponzu and mango-chili sauces

MUSSELS - \$9

Lemon, shallot, fresh herbs and crème fraiche

FISH AND CHIPS - \$14

Beer battered Haddock, hand cut Maine fries Savoy slaw and our tartar sauce

STRIPERS BURGER - \$12

Seasoned beef with cheddar, sriracha mayo and our relish on a fresh sesame seed bun

SEAFOOD BURGER - \$12

Pineapple salsa, basil aioli

CRISPY PORK SANDWICH - \$11

Tender pork belly, shredded cabbage, pickled cucumber and onion on focaccia

STEAK AND CHEESE - \$12

Grilled and sliced steak, onion jam, Bayley Hazen bleu cheese sauce

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.

SPECIALTY COCKTAILS

11

RASPBERRY COLLINS

House infused gin mixed with fresh lemon, sugar, and soda to make a light and herbacious collins

BLOOM & BUBBLE

Champagne dressed up with a blossoming hibiscus flower and St. Germain

ANGRY GIRLFRIEND

At first it's sweet and then it hits you, a spicy Margarita made with House Infused Pineapple Habenero Tequila

STRIPERS SUNSET

Have one while watching one, Rum, Grapefruit Juice, Pineapple, Soda and Grenadine

SANGRIA ROSA

Made lighter with rosé wine and tropical fruits and nectars

STONE AND BERRY

House infused Apricot (Stone) Ginger Vodka shaken with cointreau and White Cranberry (Berry) Juice and served up

K'PORT MULE

I'd much rather be in Maine than Moscow, blueberry & ginger syrup, lime, vodka and gingerale

A BRAZILIAN

Made with Brazil's national spirit cachaca, passionfruit, lime, and soda,

TIBERIUS FIZZ

Muddled cucumber, hibiscus syrup, lemon and gin,

WOODEN NAIL

A smoother take on the manhattan made with drambuie and cinnamon

ATLANTIC SPRITZER

An effervescent blend of white varietals served on the rocks with a twist, you're not officially on vacation till you have one

WINES BY THE GLASS

CHAMPAGNES AND SPARKLING

Veuve Cliquot Brut	20
Moscato, Innocent Bystander	13/24
Prosecco, Canello	8

WHITES

Pinot Grigio, Caposaldo	7
Albarino, Salneval	9
Sauvignon Blanc, Mohua	11
Sauvignon Blanc, Sterling	8
Sancerre, Domaine Chevrier Et Fils	13
Chardonnay, Friday Monkey	7
Chardonnay, Simi	11
Chardonnay, Morgan Metallico	11
Riesling, Essence	9
Rose, Laurent Miquel	7

REDS

Pinot Noir, Fleur	9
Pinot Noir, Crony Two Ton	12
Carmenere, Root 1	8
Tempranillo Rioja DOC, Cueto	9
Malbec Reserva, Finca Flinchman	10
Merlot, 14 Hands	7
Shiraz, Bulletin Place	7
Zinfandel, Villa Mt. Eden	9
Cabernet Sauvignon, Rutherford	10
Bordeaux, Chateau Rose	12

BEERS

DRAFT BEER

Miller Lite	4.50
Allagash White	5.00
Seasonal Ale	4.50
Samuel Adams Lager	4.50

BOTTLED BEER

Allagash White	5.00
Estrella Damm	4.75
Andrew's Porter	4.75
Corona	4.75
Corona Lite	4.75
Molson Canadian	4.75
Heineken	4.75
Samuel Adams Lager	4.75
Coors Lite	4.75
Miller Lite	4.50
Blue Moon	4.75
Budweiser	4.75
Michelob	4.75
Guinness	4.70
Non-Alcoholic	4.75