

## LUNCH

### **HAND CUT MAINE FRIES - \$6**

Choice of spicy garlic, truffle tomato or our tartar sauce

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

### **CHILLED MAINE LOBSTER - gently poached and iced - market price**

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

### **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

### **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**

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

### **LOCAL LETTUCES - \$7**

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

### **CAESAR SALAD - \$11**

Romaine, croutons, parmesan and green olives.

### **NIÇOISE SALAD - \$18**

Rare Tuna, green beans, potato, hard cooked egg, olives, arugula, and dijon vinaigrette.

### **BEEF TIRADITO SALAD - \$18**

Seared, chilled, sliced and marinated with citrus and spices and topped with toasted peanuts.

### **LOBSTER ROLL- \$30**

Fresh Maine lobster on a butter grilled bun with a touch of mayo.

### **LOBSTER TACO - \$20**

Lobster salad, savoy slaw, corn salsa on a soft corn tortilla

### **STRIPERS BURGER - \$12**

Archer Angus grass fed beef, sriracha aioli, cheddar and our house relish on a sesame bun.

### **SEAFOOD BURGER - \$12**

Basil aioli, pineapple salsa on a sesame seed bun

### **BBQ BURGER - \$12**

Archer Angus grass fed beef, our bbq sauce and onion jam.

### **HADDOCK SANDWICH - \$12**

Batter fried, our tartar sauce, slaw on a sesame bun.

### **CLASSIC RUEBEN - \$10**

Grilled with our own corned beef, fresh sauerkraut and cheddar.

### **DUCK CONFIT PANINI - \$12**

Pressed and grilled with sour cherry compote and goat cheese.

### **CRISPY PORK - \$11**

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

### **STEAK & CHEESE - \$12**

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

### **FISH & CHIPS - \$14**

Haddock, hand cut Maine fries, and our tartar sauce.

### **MUSSELS FRITES - \$11**

Lightly steamed with fresh herbs, lemon, shallots and crème fraiche. Hand cut Maine fries.

### **STEAK FRITES - \$29**

Grilled hanger steak, hand cut Maine fries, dressed greens, and chimichurri.

**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 borne illness. Please consult your physician before eating these items.