

## Starters

### **Casco Bay Chowder \$9**

*Clams, Lobster, and Scallops all in a Silky Cream Broth*

### **Heirloom Tomato Soup \$8**

*Humboldt Fog Grilled Goat Cheese Sandwich with Aceto Balsamico*

### **Fore Lobster Salad \$12**

*Avocado, Tomato, & Sweet Corn with a Spiked Citrus Hollandaise*

### **Butter Lettuce Salad \$8**

*Roasted Beets, Lazy Lady Farms Goat Cheese. Candied Walnuts, with a Champagne Vinaigrette*

### **Duck Raviolis \$10**

*Confit of Leg, Spinach, Radishes, with an Orange Cardamom Gastrique*

### **Local Bouillabaisse \$10**

*Charred Tomato Broth with assorted Maine Shellfish, Saffron, and Sage*

### **Grilled Jumbo Asparagus \$9**

*Savory Parmesan Cake, with a Truffle Sherry Vinaigrette*

### **Foie Gras Duo \$14**

*Pan Seared with Black Mission Figs, and a Cold Terrine with a Bing Cherry Gastrique*

## Raw Bar

### **Maine Oysters**

3...\$9

6...\$16

12...\$29

### **Jumbo Shrimp**

3...\$7

6...\$12

9...\$18

## Entrees

### **Grilled "Cowboy" Ribeye \$31**

*Kennebec Potato Puree, Slow Cooked Swiss Chard, Bacon, and a Bone Marrow Enriched Demi-Glace*

### **Pan Roasted Sea Bass \$25**

*Spinach Mascarpone Risotto, Baby Patti Pan Squash, Figs, and Buerre Rouge*

### **Local Lobster \$31**

*English Peas, Raviolis of Scallops & Lobster with a Candied Lemon Buerre Blanc*

### **Grilled Beef Filet \$31**

*Basil Gnocchi, Rainbow Baby Carrots with a Tarragon Shallot Red Wine Jus*

### **Pan Seared Dayboat Scallops \$24**

*Crispy Artichokes, Confit of Baby Fennel with a Vanilla Peach Coulis*

### **Muscovy Duck Three Ways \$24**

*Seared Breast, Sausage, and house cured Prosciutto. Sweet Plum Sauce, Radishes, & Turnips*

### **"Mac & Cheese" \$19**

*House Crafted Tortellonis filled with Ricotta Cheese & Wild Mushroom,. Accompanied with Farmhouse Irish Cheddar Sauce*

### **Free Range Chicken \$21**

*Sautéed Breast, Stuffed Roulade of Thigh, Sweet Corn Emulsion with Popcorn Shoots*

*Earl Anthony Morse  
Executive Chef*

*Ryan LeBlanc  
Maitre D' Hotel*

All products are sourced locally when available, and with great discipline pertaining to seasonality  
Consuming raw or undercooked foods increases the risk of contracting a food borne illness

**A 20% service charge will be added to parties of 6 or more**