

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 Gras 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

