

Starters

Casco Bay Chowder... 9

Light and Creamy Soup with Crab, Mussels, and Scallops

Chilled Soup Trio... 7

Tomato-Cilantro, Cucumber-Mint, Strawberry-Ginger

Lobster Salad... 12

Haricot Vert, Tomato, Avocado dressed in Sherry Shallot Vinaigrette

Citrus Salad... 7

Arugula with Goat Cheese, Citrus Segments with Champagne Vinaigrette

Duck Ravioli... 9

Confit of Duck Leg Meat and Chevre poached in Duck Jus, Bitter Greens

Grilled Scallops... 11

Frisee, Candied Bacon Lardon, Avocado and Grape Tomatoes, Mignonette

Grilled Jumbo Asparagus Salad... 9

Wild Mushroom Confit, Balsamic Vinegar, Maytag Bleu

Braised Short Rib... 9

Slow Roasted with Figs, Sea Dog Blueberry Ale and Fennel

Raw Bar Selection \$ Market...

Seasonal Choice of Maine Oysters & Shrimp with Classic Accompaniments

Entrees

Grilled Halibut... 27

Roasted Fingerling Potatoes with Pesto Beurre Blanc

Pan Roasted Chicken Breast... 22

Fennel Roasted Red Bliss Potatoes, Mustard Infused Demi Glace

Grilled Lamb Chops... 28

Orange, Kalamata Olive and Rosemary, Polenta Cake

Atlantic Salmon... 25

Sweet Pea and Leek Risotto and Creamy Mustard Sauce

Sautéed Sea Scallops... 25

Roasted Potato Coins, Citrus Buerre Blanc

Grilled Filet Mignon... 30

Wild Mushrooms, Herbed Potatoes, Currant Demi Glace

Potato Gnocchi... 19

Caponata, Lemon, Manchego Cheese

Lobster Fettuccine... 29

Light Lemon-Butter Sauce, Grape Tomatoes

Steamed Lobster... 33

Mussels, Corn on the Cob, New Potatoes

All products are sourced locally when available
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