

Starters

Casco Bay Chowder \$9

Light & Creamy Soup with Crab, Mussels, and Scallops

Chilled Gazpacho \$7

With Avocado Mousse and Jalapeno mint oil

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 with herbed Ricotta over Spinach with Orange Gastrique

Pan Roasted Scallops \$11

Roasted Potato Coins, Spinach, Tempura Quahog Clams, and Maine Lobster Demi Glace

Grilled Jumbo Asparagus Salad \$9

Savory Cheesecake, Shaved Asparagus, Parmesan Cheese, and White Truffle Vinaigrette

Seared Sesame Carpaccio \$9

With Wasabi Crème & Crostinis

Raw Bar Selection \$ Market

Seasonal Choice of Maine Oysters & Shrimp with Classic Accompaniments

Entrees

Pan Seared Halibut \$24

Roasted fingerling potatoes with Pesto Beurre Blanc

Pan Roasted Chicken Breast \$21

Roasted Garlic Mashed, Mustard Infused Demi Glace

Roasted Rack of Colorado Lamb \$28

Petite Legumes, Polenta, Roasted Shallots, Cumin Mint Sauce

Atlantic Salmon \$24

Sweet Pea and Leek Risotto & Creamy Mustard Sauce

Sautéed Sea Scallops \$ 24

Roasted Potato Coins, Citrus Buerre Blanc

Pan Seared Filet Mignon \$30

Wild Mushrooms, Herbed Potatoes,, Bone Marrow Raisin Demi Glace

Sweet Potato Gnocchi \$18

Pan Fried Dumplings, Asparagus, Spinach, Prosciutto, Herbed Crème

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