

Starters

Potato Bisque \$5

Lightly Creamed Bisque with Chopped Basil & Smoked Bacon

Clam Chowder \$6

Silky Cream Broth, Potatoes, Corn, and Local Shellfish

Peekytoe Crab Cake \$7

Local Maine Leg Meat served on a Cucumber Slaw & Old Bay Aioli

Iceberg “Wedge” Salad \$6

Miniature Wedges served with Blue Cheese, Red Onion & Tangerine Vinaigrette

Caesar Salad \$7

Split Baby Romaine served with Herbed Confit Tomatoes & Parmesan Crostini

Casuals

Turkey BLC \$9

Sliced Turkey Breast, Bacon, Romaine, Cranberries & Goat Cheese on Focaccia

“Black Sheep” Reuben Sandwich \$9

Sliced Black Pastrami, House Made Sauerkraut, Swiss Cheese & French Dressing on Pumpernickel

Chicken Paillard Sandwich \$9

Thin Cutlet of Chicken Breast layered with Fresh Strawberries, Goat Cheese, Arugula & Griddled White Bread

Harbor Burger \$10

Grilled Natural Beef, Lettuce, Oven Dried Tomatoes & Choice of Cheese on a Bulkie Roll

½ & ½ : Your choice of one soup, and any of the sandwiches above...\$9

All sandwiches are accompanied with your choice of petit salad or crisps

Mains

Grilled Chicken Cobb \$11

Smoked Bacon, Avocado, Chopped Eggs, and Shredded Romaine with a Sherry Shallot Vinaigrette

Sautéed Sea Scallops \$ 11

Pan Roasted and served over a bed of Petit Greens & Pomegranate Vinaigrette

Steak “n” Cheese \$11

Grilled Marinated Hanger Steak on an Open Faced French Baguette with Brie Cheese, Peppers & Onions set atop Mixed Greens

Lobster Monte Cristo Sandwich \$ 15

Fresh Chunk Meat mixed with Crème Fraiche, Avocado & served with a Citrus Cucumber Salad

Salmon Fettuccini \$ 11

Pan Seared over House Made Pasta, Spring Mushrooms, and Lemon Caper Cream Sauce