

## *Soups, Greens & Appetizers*

### **Soup of the Sea // 13**

Daily Selection – Seasonal Preparation

### **Soup of the Land // 10**

Daily Selection – Seasonal Preparation

### **New England Hydroponic Kale // 13**

Chevre, Basil Vinaigrette, Roasted Tomato, Pickled Onion

### **Grilled Chicken Caesar // 15**

Iceberg Lettuce, Pecorino, Bacon, Balsamic Egg, Lemon Anchovy Vinaigrette

### **Shrimp in the Weeds // 18**

Grilled & Chilled Shrimp, Local Beets, Atlantic Sugar Kelp, Ginger Vinaigrette

### **Fennel Crusted Tuna Loin // 18**

Rare Tuna Loin, Baby Watercress, Mellon, Blood Orange Vinaigrette

### **Maine Crab Cake // 18**

Crab & Spinach Cake, Cured Lemon, Grilled Corn Tartar, Smoked Paprika Oil

### **Roasted Chick Pea Hummus // 15**

Grilled Chick Pea Hummus, Marinated Queso Blanco, Grilled Flatbread

### **Smoked Fish Dip // 15**

House Smoked Fish & Cream Cheese Dip, Lavash Crackers, Bread & Butter Pickles

## *Sandwiches + Mains*

### **Tuna on Toast // 18**

Olive Oil Poached Tuna Fish, Aioli, Celery, Capers, Whole Grain Toast

### **Fresh Catch Taco // MKT**

Curry Glazed, Coconut Slaw, Minted Cucumbers

### **Fish & Chips // 19**

Beer Battered Atlantic Cod, Baked Potato Fries, Malt Vinegar Slaw, Tartar

### **Calamari all Wrapped Up // 14**

Mixed Greens, Zahtar, Peppadew Dressing

### **Lobster Roll // MKT**

Picked Lobster, Lemon Thyme Dressed, Salt & Vinegar Chips, Slaw

### **Maple Chicken Reuben // 14**

Morse's Sauerkraut, Rye, Swiss, Smokey 1000 Island

### **All Natural Gras Fed Burger // 17**

Pineland Farm Cheddar, Baked Potato Fries, Aioli

### **Stoneheart Farms Bucatini // 18**

Locally Made Pasta, Sundried Tomatoes, Sherry Butter Sauce, Tuscan Kale-Hazelnuts

**Add Grilled Chicken 7 // Shrimp 14 // Lobster 18**