

## 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**



Consumer Warning Information:

There is a risk associated with consuming raw oysters or any raw animal protein. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at great risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult your physician.

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