



Soup & Salad

Soup of the Day / Daily Creation – 9

Maine Lobster Bisque / Poached Lobster / Basil Oil - 11

Summer Tomato Salad / Marinated Mozzarella / Baby Arugula / Sea Salt / E.V. Olive Oil - 12

Baby Spinach & Strawberry / Shaved Parmesan / Toasted Hazelnuts / Strawberry Vinaigrette - 11

Hearts of Romaine & Peach Salad / Crispy Smoked Bacon / Goat Cheese / Champagne Vinaigrette – 12

Baby Mixed Greens / Crumbled Blue Cheese / Candied Walnuts / Red Flame Grapes / Balsamic Vinaigrette – 10

Appetizers

Roasted Mussels / White Wine / Garlic Herb Butter / Sofrito / Crostini – 11

Pan Seared Maine Scallops / Parsnip Puree / Fennel Salad / Beurre Monte – 13

Butter Poached Lobster / Tarragon Butter Glazed Baby Vegetables / Tender Gnocchi – 16 / 32

Roasted Mushroom Tart / Parmesan Biscuit Crust / Goat Cheese / Arugula / Balsamic Syrup – 12

Citrus Marinated Beets “Carpaccio” / Baby Lettuces / Feta / Toasted Pepitas / Beet Vinaigrette - 11

Jamón Serrano & Melon / Arugula / Idiazabal / Aged Sherry Vinaigrette / Smoked Paprika Almonds - 13

Entrées

Housemade Gnocchi “Bolognese” - 22
Slow Braised Beef Ragu Sauce / Fresh Basil / Parmigiano

Pan Seared Jumbo Scallops - 28
Summer Succotash / Truffle Popcorn Crumbs

Herb Lemon Roasted Natural Chicken - 23
Crispy Fingerling Potatoes / Green Beans / Roasted Garlic / Lemon Relish

Butter Roasted Alewife’s Farm Lobster - 32
Sweet Corn Risotto / Marinated Tomatoes

Grilled Gaucho “Steak & Frites” - 27
Culotte Steak / Crispy Fingerlings / Truffle Aioli / Roasted Mushrooms / Chimichurri

Maine Seafood & Lobster Paella - 28
Spanish Saffron Rice / Peas / Chorizo / Lobster Tail / Clams / Mussels / Shrimp / Calamari

Pan Roasted Atlantic Halibut - 29
Roasted Corn / Oyster & Hon Shimaji Mushrooms / Asparagus “Coins” / Sweet Corn Emulsion

Herb Grilled Organic Salmon - 27
Zucchini Squash Ratatouille / Marinated Olive Tomato Salad / Arugula Pesto

Grilled Angus Filet Mignon - 34
Yukon Gold Potato Puree / Asparagus Tips / Roasted Mushrooms / Beurre Rouge / Steak Sauce

Seasonal Vegetarian Special – Market Price

Executive Chef: Mitchell Morgan Kaldrovich

We proudly support local vendors and farmers:

Rick Tibbets’ The Mushroom Man’ / Pineland Farm Cheese & Natural Beef / Alewife’s Brook Lobster Farm / Harbor Market Fish Co. / Market Produce
Fern Hill Farm / Ducktrap River Smoked Salmon / Backyard Farm Tomatoes / Maine Sea Salt Co / Maine Maple Syrup ...

The Department of Public Health advises that eating raw or undercooked meats, seafood and eggs poses a health risk.