



Soups and Salads

Lime and Coconut \$6 Clam Chowder \$7

Summer Greens Salad \$8

Spiced pecans, goat cheese, pickled red onions, Maine maple vinaigrette

Caesar Salad \$8

Hearts of Romaine, Grana Padano, lemon, cracked pepper, anchovy

Arugula Salad \$8

Arugula, strawberries, Feta, onions, blueberry balsamic vinaigrette

Appetizers

Casco Bay Scallops \$13

White chocolate Molé, sweet and spicy potato ribbons

Saffron Mussels \$14

Bang Island mussels, white wine, garlic, saffron

Fresh Local Oysters* \$14

Blood orange champagne mignonitte

Sunny Side Quail Eggs* \$12

Hickory smoked bacon, white truffle, scallion

Maine Inspired Charcuterie Plate \$16

Local cheeses and meats

Beef Carpaccio \$16

Lemonade vinaigrette, mixed greens, shaved Parmesan

Entrees

Maine Halibut \$31

Pan roasted, lemon basil buerre blanc

Filet Mignon* \$34

Tempura shitake, duck fat hollandaise

Lamb Chops* \$32

Bacon wrapped dates, pomegranate jus

Lobster Stuffed Haddock \$25

Roasted corn and lobster stuffing, Mornay sauce

Grilled Salmon \$28

Lemon dill butter, prosciutto crisp

Duck Duo \$29

Pan seared breast, wild Maine blueberry compote, Hudson Valley foie gras

Chicken Piccata \$24

Pan Seared Statler, white wine, lemon, capers

Steamed Lobster One and Half Pound \$32

Maine lobster, sweet butter, lemon

Summer Vegetarian Napoleon \$22

Basil oil, Ricotta, house-made Fonduta

Warm Summer Quinoa Salad \$22

Marinated tofu, Maine vegetables, avocado cilantro dressing

DAILY DESSERTS PRESENTED BY YOUR SERVER

MAP: Includes your choice of soup or salad, entrée, dessert and a non-alcoholic beverage

Please note that an 18% gratuity will be automatically added to parties of 8 or more.

**This food is or may be served raw or undercooked or many contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.*