PLEASE INFORM US OF ALL FOOD ALLERGIES AND DIETARY REQUIREMENTS; FEEL FREE TO ASK SERVER ABOUT MENU ITEMS WHO PREPARATION MAY BE ADJUSTED TO ACCOMMODATE A GLUTEN-FREE DIET.

DESPITE OUR BEST EFFORTS SMALL PIECES OF SHELL MAY REMAIN IN OUR FRESHLY PICKED CRABMEAT AND LOBSTER. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

STARTERS & SPECIALTIES

CAPRESE
fresh mozzarella curds, heirloom cherry tomatoes, red and yellow peppadew peppers, basil, balsamic reduction, lavash cracker 10

MARINATED BEEF SKEWERS*
grilled tenderloin, Swedish potato roastie, ali amlairo cream 15

CRAB CAKES
dressed mixed greens, roasted garlic aioli, red pepper relish 16

SAUTEED MUSSELS
white wine, herbs, garlic, fresh baked focaccia 13

BACON WRAPPED SCALLOPS
Maine maple glaze 16

WHOLE CHICKEN WINGS
jerk spiced rub, Maine blueberry BBQ sauce, bleu cheese 12

SOUPS & SALADS

FISH CHOWDER
blueberry muffin 9/12

LOBSTER STEW
blueberry muffin mkt

CAESAR
romaine, shaved parmesan, focaccia croutons, house dressing 6/9

GARDEN
mixed greens, veggies, pickled onion 5/8

with choice of house made dressing:
- sweet celery seed, bleu cheese, ranch, balsamic vinaigrette

SUMMER SALAD
mixed greens, fire roasted jalapeno and oregano feta cheese, grilled shitake mushrooms, sliced strawberries, beet, strawberry and lime vinaigrette 12

ADD ON:
- LOBSTER SALAD mkt
- CRABMEAT SALAD 16
- SALMON* 8
- SHRIMP SKEWERS 8

FRIED SEAFOOD
baskets and dinners served with fries and coleslaw dinners with a blueberry muffin

HADDOCK 13/23

CLAMS mkt
based on availability

SHRIMP 14/24

SEA SCALLOPS 18/28

SEAFOOD DINNER 26
choose two: haddock, shrimp, scallops

SIDES

FRENCH FRIES 3
POTATO CHIPS 3
COLESLAW 3

ENTREES

served with blueberry muffin

SEAFOOD RISOTTO
scallops, shrimp and salmon, asparagus, fresh herbs 26

PARMESAN CRUSTED HADDOCK
pan-seared, smashed red bliss potatoes, seasonal vegetable, roasted tomato beurre blanc 25

ROASTED HALIBUT
parmesan Israeli cous cous, Mediterranean relish, roasted garlic pesto 32

SALMON*
sealed, chilled rice noodles, bean sprouts, pickled daikon radish, honey ginger carrots, sweet soy glaze 26

PAN-SEARED SCALLOPS
tabouli salad, celery root puree, sweet potato nest, lavendar beurre blanc 32

SEAFOOD FRA DIAVLO
sauteed mussels, shrimp, haddock and calamari, spicy tomato and pepper marinara, focaccia 28

STEAMED LOBSTER
lobsters are provided by our local fishermen of Casco Bay french fries and coleslaw mkt
add a lobster mkt

WHITE BEAN AND QUINOA RAGU
cannelini beans, Tuscan kale, shitake mushrooms, roasted tomatoes, white bean and cumin puree 20

ADD:
- SALMON* 8
- BEEF SKEWERS* 8
- CHICKEN BREAST 5
- Falafel 5

CHICKEN PICCATA
crispy breast and thigh, pancetta, white rice, seasonal vegetable, lemon caper sauce 24

BISTRO STEAK TIPS*
grilled tenderloin, handmade creamed spaeztle, braised red cabbage, Chambord demi-glaze 28

SANDWICHES

served with house made potato chips and pickle

HADDOCK
lightly breaded, deep fried, melted cheese 12

BLACKENED HADDOCK
lettuce, tomato, cucumber dill sauce 12

LOBSTER ROLL
lightly dressed mkt

CRABMEAT ROLL
lightly dressed 18

SALMON*
jerk spice rubbed, Thai chili swal, roasted tomato, lettuce, lemon caper aioli 14

CHICKEN
buttermilk ranch marinated thigh, deep fried, crispy skin, lettuce, tomato, onion 10

CHEESEBURGER*
brisket and short rib blend, cheddar, lettuce, tomato, fire roasted jalapeno aioli 12

HOUSE FALAFEL GYRO
tzatziki , lettuce, tomato, pickled onion, feta, grilled naan 10