



APPETIZERS

Fresh Belgioioso Burrata and Basil Caprese \$13

with roasted Heirloom tomatoes microgreens, balsamic drizzle, pesto, French bread crostini

Norumbega Oysters on the half shell \$18

Champagne mignonette, lemon

Lollipop Lamb Chops \$19

with garlic aioli, microgreens

Maine Peekytoe Crabcakes \$15

panko crumbs, horseradish dijon sauce

Pan Seared Diver Scallops \$14

with wilted spinach, sautéed with balsamic vinegar, tomato and red onion

SOUPS

New England Smoked Seafood Chowder \$9

award winning chowder with corn, haddock, clams, potatoes, cream and smoked baby shrimp

Maine Lobster Bisque \$10

classic cream and sherry based bisque with puff pastry profiteroles

SALADS

Roasted Heirloom Beet Salad \$12

roasted beets, cranberry crème fraiche, baby carrots, whipped ricotta, walnut brittle, citrus vinaigrette

Blue Cheese, Pecan Baby Spinach Salad \$10

tossed with mustard vinaigrette, blue cheese crumbles, caramelized baby pecans

Arcadian Ruby Field Green Salad \$9

local organic vegetables, house herb vinaigrette

Caesar Salad \$10

baby romaine hearts, with Caesar dressing, shaved Parmesan cheese

ENTRÉES

Chargrilled Petite Filet Mignon and Maine Lobster Tail \$44

with lemon béarnaise, garlic mashed potato, sautéed asparagus, hand-peeled baby carrots

Suggested Wine: Decoy by Duckhorn, Red Blend, CA \$11

Frenchman Bay Seafood Cioppino \$45

Maine lobster, mussels, local clams and Gulf shrimp in a spicy tomato fennel vegetable broth served with saffron rice

Suggested Wine: Santa Rita 120, Sauvignon Blanc, Chile \$9

Basil Pistachio Crusted Halibut with Citrus Butter \$40

frisee salad with corn, Heirloom tomatoes, peas, red onion and herb vinaigrette

Suggested Wine: Whitehaven, Sauvignon Blanc, New Zealand \$13

Maine Lobster Pie \$39

fresh Maine lobster meat baked in a rich sherry cream served with sautéed asparagus, citron butter

Suggested Wine: Macon -Lugney Les Charmes, France \$12

Braveheart Farms Filet Mignon of Black Angus Beef \$41

served with Cabernet demi-glace, braised greens, cheddar au gratin potato

Suggested Wine: Coppola, Diamond "Claret", Cabernet Sauvignon, CA \$12

Pan Seared Atlantic Salmon \$36

with Mediterranean salsa fresca, basil risotto

Suggested Wine: Mohua, Pinot Noir, New Zealand \$12

Traditional Maine Lobster Dinner \$38

boiled lobster served in shell with roasted fingerling potato, fresh corn on the cob, haricots verts and drawn butter

Suggested Wine: J Lohr, Chardonnay, California \$11

Maine Lazy Lobster \$39

boiled lobster served out-of-the shell, with garlic mashed potato, haricots verts and lobster sherry beurre blanc

Suggested Wine: Domaine Pichot, Domaine Le Pue De La Moriette, Vouvray, France \$11

Baked Chicken Florentine \$32

with lemon butter beurre blanc- tender chicken breast stuffed with artichoke, Asiago and spinach and baked with panko topping, basil Parmesan risotto, zucchini pasta, and Heirloom tomatoes

Suggested Wine: Solitude, Cotes du Rhone, France \$10

Roasted Rack of New Zealand Lamb \$39

red current jus-garlic and herb crusted rack of lamb served with cheddar garlic mashed potato, braised greens

Suggested Wine: Menage A'Trois, "Midnight", Dark Red Blend, CA \$11

Baked Vegetable Quinoa Stuffed Portabella \$30

with smoked tomato coulis and zucchini pasta

Suggested Wine: Argiano, NC, Baby Super Tuscan, Italy \$12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. *Can be prepared gluten free

