

Lobster

BOILED LOBSTER \$Market

A New England favorite Served with roasted fingerling potatoes, corn on the cob and drawn butter

LOBSTER AU GRATIN \$25

Fresh lobster meat layered with potatoes and bacon in a rich sherry cream sauce, topped with herbed breadcrumbs Served with seasonal vegetable

LOBSTER RAVIOLI \$23

Hand made lobster ravioli tossed in sherry vin blanc Served with Asparagus tips and diced tomatoes garnished with toast points

LOBSTER SPECIAL \$Market

Lobster creatively fashioned by our chef using the freshest ingredients. Ask your server!

Farm favorites

GRILLED RIBEYE \$23

Mustard and mesquite grilled ribeye with blue cheese mashed potatoes and seasonal vegetable

STEAK FRITES \$20

Grilled flat iron steak with house fries and red wine demi

CHICKEN OSCAR \$22

Seared statler chicken breast topped with maine crabmeat, orange infused bernaise and seasonal rice and vegetable

SURF AND TURF \$Market

Ask your server about today's duo!

PORK PLATE \$20

Apple glazed tender loin with 12 hour beer braised pork, pomegranate BBQ sauce Served with bacon creamed spinach and roasted fingerling potatoes

HARVEST PASTA \$16

Sauteed bell peppers, summer squash and zucchini, charred onion relish and grilled portobello mushroom tossed with angel hair pasta

From the sea

SEARED SALMON \$22

Pan seared salmon topped with a grilled peach and blackberry salsa Served on macadamia and shallot roasted fingerling potatoes

CRAB STUFFED HADDOCK \$25

Fresh haddock with Maine crabmeat, white wine- butter and herbs, baked golden and Served with seasonal rice and vegetable

SEARED DIVER SCALLOPS \$22

Pan seared and finished with a balsamic drizzle on buttered truffle grits with an apple and watercress salad

GRILLED COBIA \$26

Filet of cobia, grilled and stacked on a charred onion and chive risotto, drizzled with blood orange oil and Served with seasonal vegetable

Beach Favorites

FRIED OYSTER PLATTER \$15

Crunchy oysters with New England tartar sauce-lemon zest, Served with fries and cole slaw

FRIED WHOLE BELLY CLAMS \$Market

A New England favorite! Fried golden with New England tartar sauce, Served with fries and cole slaw

FRIED SCALLOPS \$17

Panko battered haddock with orange diablo sauce, Served with fries and cole slaw

FISHERMAN'S PLATTER \$Market

Crispy panko scallops, fresh haddock and whole belly clams fried and Served with a duo of New England tartar sauce and orange diablo Served with fries and cole slaw

For Lighter Fare Check Out Our Pub Menu

A Gratuity of 18% will be added for parties of 6 or more

The State of Maine Health Dept. requires us to inform you, our customers, that eating foods cooked below a medium temperature, could be a health hazard.