

FRESH



Dinner

Small Plates & Tapas

LOBSTER SPRING ROLLS

Maine lobster, mango slaw, fresh mint & sweet chili sauce
two for 12

STEAMERS

Maine soft shell clams with
natural juice and butter 12

LOCAL OYSTERS OF THE DAY

Served on the ½ shell
six for 12

MUSSELS

Local rope grown mussels,
white wine, garlic, shallots,
herbs, butter, and cream 10

TOMATOES & MOZZARELLA

Local ripened tomatoes, fresh mozzarella,
and 18-year aged balsamic 9

HAND CUT FRIES

Sweet Potato 6 / Maine Potato 5

FRIED CLAMS

Fresh native Maine fried clams with house tartar sauce 12

MAINE CRAB CAKES

Served with a small salad of cut greens, raisins, walnuts,
apples and maple vinaigrette two for 14

BLACKENED TUNA SASHIMI*

Yellow fin tuna seared rare with tamari, cut greens,
toasted sesame and wasabi cream sauce 14

**These items may be cooked to order. Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

NATIVE CLAM CHOWDER

Little neck clams in a creamy broth with potatoes & sauteed onions / cup 6, bowl 10

LOBSTER STEW

Maine lobster (in the shell) in a savory lobster broth with sherry and cream / bowl 15

GRILLED HEARTS OF ROMAINE SALAD

Fresh romaine, local parmesan, house made croutons 8
add chicken 6, add salmon 8

BABY SPINACH SALAD

Goat cheese, red onion, walnuts and fresh strawberries with a bacon balsamic vinaigrette 9

LOCAL FARMERS SALAD

Mixed seasonal greens and vegetables with house vinaigrette 6

MAINE LOBSTER

Steamed with seasonal vegetables and starch / market price
(one to three pounds fresh caught off the boat)

PINELAND FARMS FRESH BURGER*

Char grilled to your liking, topped with heirloom tomato on our own homemade bun served with house slaw & hand cut fries 11 / add cheese 12

NEW ENGLAND CIOPPINO

Little neck clams, mussels, shrimp, scallop, calamari, lobster in an herbed tomato broth with garlic toast 24

VEGETABLE SCAMPI

Pan seared fresh seasonal vegetables and herbs with linguini, white wine and garlic butter (vegan option with olive oil) 16

SCALLOPS CAVATAPPA

Native dry scallops, cherry tomatoes, scallions, mushrooms, served over cavatappi pasta with a grana padano mornay sauce 24

SEARED LOCAL HALIBUT OSCAR

Asparagus, hollandaise, fresh crab meat with risotto 24

ROASTED FREE-RANGE CHICKEN BREAST

Cast iron seared with fresh sage, shallots, and garlic finished in the oven served with seasonal vegetables and starch 20

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