



SOUPS

Lobster Bisque

Cup 10 Bowl 16

Chive Crème Fraiche

New England Clam Chowder

Cup 10 Bowl 16

Herb Oil, Oyster Crackers

SALADS

Beets n' Burrata ^{gf} 16

*Baby Arugula, Roasted Beets, Burrata, Crispy Lardons,
Apple Maple-Ginger Vinaigrette*

Baby Gem Caesar 14

*White Anchovies, Heirloom Baby Tomatoes, Shaved Pecorino, Brioche Croutons,
Roasted Garlic Aioli*

Petite Farmers Greens ^{gf} 15

*Baby Greens Wrapped in Cucumber, Goat Cheese Flakes, Heirloom Baby Tomatoes,
Pickled Fennel Caramelized Walnuts, White Balsamic Emulsion*

TASTY BEGINNINGS

Chilled Shrimp Cocktail ^{gf | df} 17

*Housemade Cocktail Sauce, Marinated Tomatoes, Shaved Red Onion, Shaved
Cucumbers, Soft Herbs*

Locally Farmed Maine Oysters ^{gf | df} 20

½ Dozen Oysters, Housemade Cocktail Sauce, Blueberry-Yuzu Mignonette

Jumbo Lump Crab Cake 24

Jumbo Lump Crab, House Whole Grain Mustard Rémoûlade, Petite Greens, Lemon Oil

Compressed Asian Pears ^{gf} 18

Whipped Goat Cheese, Crispy Prosciutto, Candied Walnuts, Watercress

HEARTY FILLERS

Seared Sea Scallops ^{gf} 42

Lobster Potato Hash, Olive Oil Roasted Fennel, Yuzu-Soy Butter

Suggested wine: Whitehaven, Sauvignon Blanc, Marlborough, New Zealand

Downeast “Lazy” Lobster ^{gf} 58

Separated Lobster from Shell, Potato Purée, Charred Baby Carrots, Clarified Butter

Suggested wine: Chablis La Pierrelee, La Chablisienne, Chablis, France

Herb Baked Atlantic Salmon 36

Herb Baked in Feuille de brick, Broccolini, Marcona Almond Romesco Sauce, Micro Salad

Suggested wine: Sonoma-Cutrer, Chardonnay, Sonoma, California

Soy Glazed Atlantic Cod 48

Herb Farro, Ginger-Carrot Puree, Crispy Lobster Canes

Suggested wine: Pinot Gris, Kings Ridge, Willamette Valley, Oregon

Land & Sea ^{gf} 65 [5oz] 72 [8oz]

Filet of Beef, Maine Lobster Tail, Potato Puree, Charred Baby Carrots, Red Wine Jus, Clarified Butter

Suggested wine: King Estate “Inscription”, Pinot Noir, Willamette Valley, Oregon

Grilled 14oz Boneless Ribeye ^{gf} 58

Olive Oil Whipped Potatoes with Pancetta Cheddar Cheese Crumble, Haricot Verts, Red Wine Reduction

Suggested wine: Duckhorn Decoy, Red Blend, Sonoma, California

Grilled 8oz Filet of Beef ^{gf} 52

Ginger-Carrot Mouseline, Potato Purée, Truffle Pesto, Broccolini

Suggested wine: Coppola Diamond Claret, Cabernet Sauvignon, California

Seared New Zealand Rack of Lamb ^{gf} 48

Herb Roasted Baby Vegetables, Whipped Potato, Mustard Aioli, Red Wine Reduction

Suggested wine: Argiano, NC “Baby Super Tuscan”, Montalcino, Italy

Slow Braised Beef Short Rib ^{gf} 42

Smoked Fingerling Potatoes, Sauteed Broccolini, Cherry Tomato Confit, Braising Jus

Suggested wine: St. Francis, Merlot, Sonoma, California

Organic Grain Strudel ^v 28

Quinoa, Farro, Roasted Fennel, Mushrooms, Blistered Tomatoes, Caramelized Carrot Mouseline, Pea Tendril Salad

Suggested wine: Fleur De Mer, Rose, Cotes de Provence, France