



Dinner Menu

Appetizers

Crab Cakes*
remoulade, preserved lemon purée, apple cider
slaw, and crispy capers -14

Seared Scallops*
pineapple-jalapeno reduction, grilled
pineapple, bacon -14

**Fried Green Tomato
& Fresh Mozzarella**
house made marinara and basil chiffonade -12

Antipasto Plate
sliced salami, fresh mozzarella, assorted
vegetables with French bread

Jumbo Gulf Shrimp Cocktail* (4)
house made cocktail sauce -14

Soups & Salads

Lobster Stew - 9 cup 11 bowl
Clam Chowder - 6 cup 8 bowl
Soup of the day - 5 cup 7 bowl

TMS Salad
toasted edamame, sunflower seeds, cabbage,
carrots, romaine, pecorino romano
honey-Dijon dressing -10

Caesar Salad*
crisp romaine lettuce, house made Caesar
dressing, seasoned croutons, fresh grated
pecorino Romano and imported white
anchovies -10

Garden Salad
mixed greens, carrot, heirloom cherry
tomatoes, cucumber, breakfast radish -8

Entrees

Charbroiled Piedmontese Filet Mignon*
Béarnaise, red wine demi-glace, grilled asparagus and roasted fingerling potatoes -39

Grilled Kurobuta Pork Chop*
peach-bourbon pork reduction, black bean-peach salad and grilled russet potatoes -28

Bell and Evans Chicken Breast
stuffed with spinach, sun dried tomatoes and chicken confit,
served over lemon-basil risotto with garlic - lemon jus -27

Lakin's Ricotta Gnocchi
marinara wilted spinach, basil oil and toasted pignolias -25

Grilled Sea Scallops & Gulf Shrimp*
creamy polenta, lemon-dill butter sauce and sautéed broccolini -34

Cedar Plank Roasted 1 ¼ lb. Maine Lobster
scallop, rock shrimp and Jonah crab Ritz cracker stuffing with daily potato and vegetable MP

Steamed 1 ¼ lb. Maine Lobster
drawn butter, daily potato and vegetable MP

Grilled 1 ¼ lb. Maine Lobster
drawn butter, daily potato and vegetable MP

add Gulf of Maine Wild Mussels -6

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A gratuity of 20% will be added to parties of six or more.