



Small Plates

MAINE LOBSTER CAKES	16	QUESADILLA	13
Mango salsa, jalapeno-lime aioli		Sautéed peppers & onions, pepper-jack cheese, salsa, sour cream	
SLOW SMOKED CHICKEN WINGS	15	roasted chicken 16	pulled pork 16
Buffalo style or Carolina BBQ sauce, Ranch or Bleu Cheese, carrots & celery		HOUSE-MADE POTATO CHIPS AND DIP	12
SEARED GARLIC GULF SHRIMP	18	Nori dusted with smoked salmon-yogurt dip	
Charred lemon, garlic, butter, green onions, arugula		HUMMUS PLATE	14
ANTIPASTO	15	House-made hummus, Kalamata olives, crudite, grilled pita	
Soppressata, fresh mozzarella, roasted bell peppers, marinated mushrooms, roasted cherry tomatoes, roasted garlic, chili vinaigrette, French bread		SMOKED SALMON PLATE	19
		Sliced tomatoes, capers, cornichons, pickled red onion, crumbled hard-boiled egg, garlic-scallion cream cheese, French bread	

Soups and Salads

SOUPS DU JOUR

Cup 8 Bowl 11

HOUSE CAESAR	demi 7	large 11	HOUSE GARDEN	demi 7	large 11
Romaine, garlic croutons, pecorino Romano, anchovies, house-made dressing			Dressings: Balsamic vinaigrette, Peppercorn-Ranch, Bleu Cheese, Red Pepper-Parmesan Italian		
CLASSIC WEDGE		15	SOUTHWEST SALAD		15
Iceberg, diced tomatoes, red onion, Great Hill Bleu cheese, sugar-cured bacon, Bleu cheese dressing			Farro, corn, black beans, cherry tomatoes, avocado, romaine, crispy chili-cumin chickpeas, avocado-cilantro ranch		
BRUSSELS SPROUTS & BERRIES		15	SEARED TUNA		19
Strawberries, blueberries, shaved Brussels sprouts, candied pecans, sunflower seeds, goat cheese, field greens, olive oil, strawberry-balsamic reduction			Sesame seed encrusted tuna loin, carrot and cucumber "noodles", avocado, crispy wontons and teriyaki vinaigrette		

ADD PROTEIN

Chicken 6 Jumbo Shrimp (3) 12 Sirloin Tips 7 Maine Lobster 28

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

A service charge of 20% will be added to parties of six or more.

Sandwiches

All sandwiches served with steak fries - sub sweet potato fries 2

MAINE LOBSTER ROLL	35	LOCAL GRASS-FED BURGER	19
Fresh picked meat, lemon-chive mayo, shaved iceberg, house-made buttered bun		Vermont cheddar, shredded lettuce, tomato, crispy onions, secret sauce, brioche bun	
FRESH FISH TACOS (2)	17	CAFÉ BLT	14
Beer-battered or broiled haddock, flour tortillas, shredded cabbage & carrots, pickled red onion, salsa roja, avocado-ranch		Sugar-cured bacon, iceberg lettuce, local tomato, mayo, toasted honey-wheat	
CRAB MELT	22	CHICKEN VERONIQUE CROISSANT	17
Maine crab meat, local tomato, dill Havarti cheese, Francese bread		Roasted chicken salad, grapes, toasted almonds, mayo	
MEDITERRANEAN CIABATTA	17	VEGETARIAN "CHEESE STEAK"	15
Shaved prosciutto, whipped goat cheese, local tomato, field greens, pesto		Sautéed mushrooms, onions, peppers, provolone, Swiss cheese, sub roll	

Entrées

Available after 5:00pm

CHARBROILED RIBEYE	42	PAN-SEARED SALMON FILLET	31
sautéed mushrooms & onions, Cabernet demi-glace, garlic mashed potatoes, grilled asparagus		Lemon-fennel compound butter, arugula, roasted cherry tomatoes, asparagus, wild rice blend	
ROASTED HALF GIANONNE CHICKEN	28	FISH & CHIPS	24
Lemon-thyme jus, wild rice blend, roasted vegetables		Battered haddock fillets, cider slaw, French fries, tartar sauce	
BAKED LAZY MAN'S LOBSTER	48	EGGPLANT PARMESAN (VEGAN)	26
8oz fresh Maine lobster meat, lemon, garlic-parsley butter, panko crumbs		panko crusted eggplant, marinara, cashew ricotta, basil-cashew pesto, arugula	

Desserts 12

LEMON CHEESECAKE (GF)	COFFEE ICE CREAM PROFITEROLES
From Bam Bam Bakery, sugar cookie crust, strawberries	Honey salted hazelnuts, chocolate sauce
CHOCOLATE MOUSSE CAKE (GF)	BLUEBERRY ICE CREAM SUNDAE
From Bam Bam Bakery, raspberry sauce	Cinnamon shortbread cookie, whipped cream

FROZEN TIRAMISU SEMIFREDDO

Mocha Macaron, chocolate shavings, crushed ladyfingers

ICE CREAMS AND GELATO

Coffee / Blueberry / Vanilla / Chocolate / Strawberry Gelato

5 /scoop