

# STARTERS

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## **THREE ONION SOUP**

SHERRY LACED, TOPPED WITH IMPORTED SWISS AND PARMESAN 6

## **TOMATO REGGIANO SOUP**

MARJORAM CRISP AND AGED PECORINO 6

## **NEW ENGLAND CLAM CHOWDER**

COMMON CRACKERS AND FRESH THYME 7

## **WARM CRAB AND ARTICHOKE DIP**

OLIVE SAGE CROSTINI 9

## **HEIRLOOM TOMATO BRUSCHETTA**

MARINATED LOCAL TOMATO-BASIL RELISH ON OLIVE CROSTINI 7

## **MAINE SHRIMP AND BASIL FLAT BREAD**

MARINATED TOMATOES, STEWED LEEKS, FRESH MOZZERALLA, BASIL PESTO AND YOUNG ARUGULA 9

## **GUAVA BBQ PULLED SHORT RIB**

SPICY CORN CAKE AND MANGO HORSERADISH 9

## **CHILLED SHRIMP MARTINI**

ZESTY COCKTAIL SAUCE AND MANGO HORSERADISH 10

## **BANG'S ISLAND MUSSELS**

BRAISED LEEKS, STONE GROUND MUSTARD AND LOCAL ALE 10

## **MAINE LUMP CRAB CAKE**

ROASTED CORN-CILANTRO SALSA, CHIPOLTE MAYO AND CHILI OIL 9

## **SEA SCALLOP "BLT"**

NATIVE SCALLOPS, MAPLE-PEPPER BACON AND ROMA TOMATO IN BIBB LETTUCE CUPS 9

# SALADS

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## **SIGNATURE HOUSE**

BABY GREENS, CRUMBLLED BLUE CHEESE, DRIED MAINE BLUEBERRIES, GRAPE TOMATOES WITH WHITE BALSAMIC VINAIGRETTE 6

## **MAINE LOBSTER AND MANGO**

MARINATED ASPARAGUS, GRILLED SWEET ONION, RIPE AVOCADO, TENDER PEA SHOOTS WITH LEMON VINAIGRETTE 14

## **GORGONZOLA AND WOOD GRILLED STEAK**

BABY GREENS, IMPORTED OLIVES, GORGONZOLA CHEESE, HERB-ROASTED TOMATOES, PORTOBELLO MUSHROOMS, GARLIC GREEN BEANS, AND ONION CRISPS WITH ROASTED SHALLOT VINAIGRETTE 16

## **CITRUS HONEY ROASTED BEET AND ARUGULA**

SMILING HILL FARM ROSEMARY'S WALTZ, BABY ARUGULA AND BLOOD ORANGE SHERRY VINAIGRETTE 8

## **BABY ICEBERG AND SMOKED BACON**

HEIRLOOM TOMATO, GRILLED ONION, BLACK OLIVES, AND LOCAL FARM HOUSE CHEDDAR WITH PINK-PEPPERCORN RANCH 8

## **CLASSIC CAESAR**

CRISP ROMAINE, PARMESAN, WHITE ANCHOVIES, AND HOUSEMADE CROUTONS WITH TANGY CAESAR DRESSING 8

FIRE GRILLED CHICKEN 4

FIRE GRILLED SHRIMP OR SALMON 6



# STEAKS & CHOPS

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## WOOD GRILLED T-BONE OF LAMB

ROASTED PEPPERS, YOUNG ARUGULA, BUTTERMILK POLENTA AND CURED LEMON NIÇOISE BUTTER 28

RANCHO ZABACO ZINFANDEL 8

## AGED SIRLOIN STEAK AND ONION TRIO

GREEN GARLIC EMULSION, ROQUEFORT CIPOLLINIS AND SHALLOT POTATO PUREE 35

RAY'S STATION MERLOT 11

## WOOD GRILLED CENTER CUT FILET MIGNON

GRILLED BERMUDA ONION, RAPINI, GARLIC POTATO PAVE AND VEAL STOCK REDUCTION 34

LOUIS MARTINI CABERNET 12

## CAST IRON ROASTED RIB-EYE "COWBOY" STEAK

LOCAL HEIRLOOM ROOT VEGETABLES, SWEET POTATO FRITES AND TAMARIND STEAK SAUCE 36

MIRASSOU PINOT NOIR 7

# FROM THE WATER

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## COASTAL LOBSTER "YOUR WAY"

SIMPLY STEAMED 28

FARMHOUSE BUTTER AND BRANDY "LAZY" OR BAKED WITH CRAB FILLING 32

CANYON ROAD CHARDONNAY 7

## DOWNEAST SAUTEED SALMON FILLET

BELL PEPPER SALAD, ROASTED FINGERLINGS, RAPINI AND WHOLE GRAIN MUSTARD SABAYON 24

RAYMOND RESERVE SAUVIGNON BLANC 8

## SEARED GEORGE'S BANK HADDOCK

BANG'S ISLAND MUSSELS, WILTED SPINACH, FINGERLING POTATOES AND TEMPURA FRENCH BEANS WITH NATURAL BROTH 22

KENDALL JACKSON CHARDONNAY 10

## HERBED SEAFOOD PENNE

COASTAL LOBSTER, LOCAL SEA SCALLOPS AND BABY SHRIMP IN LOBSTER CREAM 24

ECCO DOMANI PINOT GRIGIO 8

## OLD PORT FISH & CHIPS

FRESH AMBER ALE BATTERED, CRISP FRIES AND LEMON TARTAR 16

SHIPYARD ALE DRAFT 5

## FIRE & WATER FISHERMAN'S HOT POT

LOCAL SCALLOPS, TIGER SHRIMP, BANG'S ISLAND MUSSELS, GEORGE'S BANK HADDOCK WITH GRILLED FENNEL AND ROASTED LOBSTER TOMATO BROTH 24

CHATEAU ST. MICHELLE RIESLING 8

# FROM THE FARM

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## LEMON RICOTTA GNOCCHI

MARINATED GRILLED VEGETABLES, ROASTED YELLOW PEPPER-ALMOND PESTO AND BASIL OIL 16

PETER LEHMAN CHARDONNAY 9

## CIDER GLAZED NATURAL CHICKEN

HARICOTS VERT, GRILLED FENNEL AND SWEET POTATO PLANKS 20

RAVENSWOOD SHIRAZ 9