

STARTERS

NEW ENGLAND CLAM CHOWDER

COMMON CRACKERS AND FRESH THYME 7

TOMATO REGGIANO SOUP

MARJORAM CRISP AND AGED PECORINO 6

THREE ONION SOUP

SHERRY LACED, TOPPED WITH IMPORTED SWISS AND PARMESAN 6

MAINE LUMP CRAB CAKE

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

BANG'S ISLAND MUSSELS

BRAISED LEEKS, STONE GROUND MUSTARD AND LOCAL ALE 10

CHILLED SHRIMP MARTINI

ZESTY COCKTAIL SAUCE AND MANGO HORSERADISH 10

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

SPICY THAI CHICKEN WINGS AND GREEN PAPAYA SLAW

SWEET PONZU AND PEANUT DIPPING SAUCES 8

SIGNATURE DISHES

HERBED SEAFOOD PENNE

LOCAL LOBSTER, DEEP SEA SCALLOPS AND BABY SHRIMP IN LIGHT CREAM SAUCE 24

DOWNEAST SAUTEED SALMON FILLET

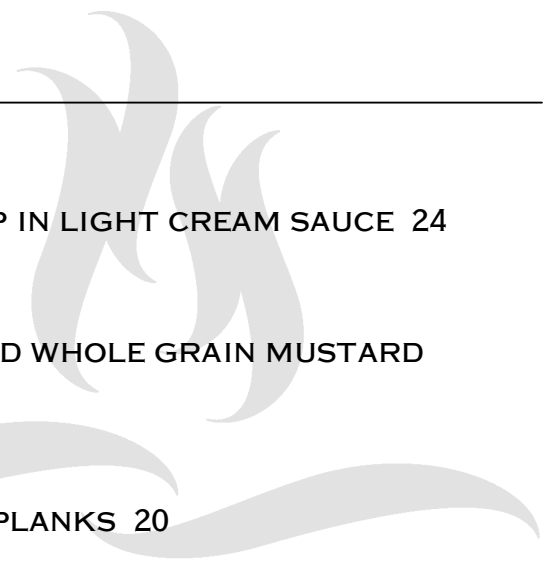
BELL PEPPER SALAD, ROASTED FINGERLINGS, RAPINI AND WHOLE GRAIN MUSTARD SABAYON 24

CIDER GLAZED NATURAL CHICKEN

HARICOTS VERT, GRILLED FENNEL AND SWEET POTATO PLANKS 20

LEMON RICOTTA GNOCCHI

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



SALADS AND SANDWICHES

MAINE HOUSE SALAD

ORGANIC GREENS, CRUMBLLED BLEU CHEESE, DRIED MAINE BLUEBERRIES AND GRAPE TOMATOES WITH WHITE BALSAMIC VINAIGRETTE 6

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

CITRUS HONEY ROASTED BEET AND ARUGULA

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

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

BABY ICEBERG AND SMOKED BACON

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

MAINE LOBSTER AND MANGO

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

CUBANO PRESS

PULLED PORK LOIN, SMOKED HAM, AGED CHEDDAR AND YELLOW MUSTARD 10

TUSCAN CHICKEN CLUB

HERB MARINATED CHICKEN BREAST, AGED PROSCIUTTO, FIRE-ROASTED PEPPER SALAD, PROVOLONE CHEESE AND BASIL AIOLI 10

CORNED BEEF AND SWISS MELT

THOUSAND ISLAND DRESSING AND SAUERKRAUT ON MARBLE RYE 10

AMBER ALE BATTERED FISH SANDWICH

AGED CHEDDAR AND TRADITIONAL TARTAR SAUCE ON A BULKIE ROLL 12

WOOD GRILLED VEGETABLE PANINI

PORTABELLA, ZUCCHINI, BELL PEPPERS, RED ONION, BUFFALO MOZZARELLA WITH BALSAMIC DRESSED GREENS 9

WOOD GRILLED ANGUS BURGER

FIRE GRILLED HALF-POUND ANGUS BURGER WITH YOUR CHOICE OF CHEDDAR, SWISS OR BLEU CHEESE 10

CLASSIC MAINE LOBSTER ROLL

CREAMY LOBSTER AND CRISP LETTUCE ON A GRILLED TORPEDO ROLL, KETTLE-COOKED CHIPS AND COLESLAW 14

SOUP AND A HALF SANDWICH

TOMATO REGGIANO AND TODAY'S HALF SANDWICH 7

