

JUST FOR STARTERS

SOUP OF THE DAY

Cup 4 Bowl 6

CHOWDER OF THE DAY

Cup 6 Bowl 8

LOBSTER LOVAGE STEW

With charred lobster toast and chervil oil

Cup 14 Bowl 16

PAN GRIDDLED MAINE PINKY TOE CRAB CAKES

With Ripe Mango Salsa and Spiced Rum, Pepper Drizzle 10

PORK LOLLIES

Served with a Red Chile, Garlic Syrup, Mango Relish and Toasted Coconut 10

SPICE DUSTED SHRIMP COCKTAIL

With Ancho Cocktail Sauce and Petite Shaved Asparagus Salad 12

ACADIA AQUA FARMS MUSSELS

Oven Roasted Coconut, Curry Style with 5 Spice Wontons 10

TUNTON BAY OYSTERS ON THE HALF SHELL

With Pink Peppercorn, Grapefruit Mignonette 14

1LB STEAMED CLAMS

With Butter Emulsion and their Own Broth Market

HOUSE SMOKED TORN SALMON

With Pickled Onion Trio, Sea Dog Mustard Crème Fraiche and Crostinis 11

CORNMEAL CRUSTED CRISPY CALAMARI STEAK

Served with Tamarind Tartar and Chipotle Cocktail 9

FISHERMEN'S BUTTERMILK FRIED ONION RINGS

With Truffled Ketchup 7

RISOTTO OF THE DAY

Chef's Whim 9

SALADS

NEW WORLD CAESAR.

Chiffonade of Romaine, Truffled Croutons, Asiago Cheese, Anchovy and Sugar Cured Grilled Lemon 8

STRAWBERRY AND ARUGALA

With Goat Cheese, Pistachios, Cracked Black Pepper and Mimosa Citronette 9

ROASTED PEAR AND PARMA HAM

With Candied Pecans, Blue Cheese Mousse and Honey Lavender Vinaigrette 11

VINE RIPE TOMATO AND MARINATED MOZZARELLA NAPOLEON

With Chiffonade of Basil, Balsamic Syrup and Roasted Garlic Infused Olive Oil 9

GATHERED GREENS

With Vine Ripe Tomatoes, Seedless Cucumbers, Carrots and Red Onion 6

ENTREE

RUM PEPPER PAINTED IRISH ORGANIC SALMON

With Coconut Infused Basmati Rice, Black Bean Sauce and Preserved Ginger, Mango Salsa

20

SURF N' TURF

6oz Beef tenderloin paired with a Butter Poached Lobster Tail,
Served with Chive Whipped Potatoes, and Red Wine Demi-Glace

29

CRUNCHY, CHEESY HARBOR HADDOCK

Served with Tamarind Tarter and Butter Whipped Yukons

18

PORK SCALOPPINI

Layed with Crispy Pancetta Bacon, and Fresh Mozzarella served with
White Truffle Oil Whipped Potatoes and Roasted Cremini Mushroom Ragout

17

PAN SEARED TILAPIA

Edamame, Corn and Cranberry, Salad Red Wine Vinaigrette and Arugula

15

BELL & EVANS STATLER CHICKEN BREAST

With a Ragout of Orchard Apples, New Potatoes, Roasted Portobello,
Red Shallots and Fire Blistered Peppers

18

YUZU SEARED VERY RARE SUSHI GRADE TUNA

With Hijiki, Soba Noodle Salad, Crispy Wonton Ribbons, Wasabi Coulis,
Pickled Ginger and Miso Vinaigrette

23

GRILLED 14OZ GRASS FED RIBEYE

With Maytag Blue Cheese and a Chive Polenta Cake, Crispy Shoestring Onions and Sauce Perigueux

25

CORNBREAD AND CHORIZO STUFFED JUMBO SHRIMP

With Smoked Sweet Pepper Vin Blanc and Chive Mashers

18

TAMARIND BRINED HAND CARVED, CENTER CUT PORK CHOP

With Tasso, Asiago Risotto and Pecan, Whiskey Flamed Demi-Glace

17

CRAB STUFFED HADDOCK

Served with Chive Whipped Potatoes, Poached Mussels, and Braised Fennel Beurre Blanc

22

HARD WOOD ROASTED VEGGIE SKEWER

With Sweet Potato, Goat Cheese Potage, Gnocchi and Sautéed Spinach

15

PASTA

HOUSE SMOKED SALMON AND POTATO GNOCCHI

Simmered in a Boursin Cream with Broccoli Raab, Roasted Shallots and New Potatoes

21

GRILLED DIVER SCALLOPS

With Pesto Risotto, Tomato, Fennel Broth, Grilled Asparagus, Saffron Aioli and Asiago Chip

23

SHRIMP SCAMPI PRONO

Fettuccini Tossed with Roasted Garlic Cloves, Vine Ripe Tomatoes, Green Onion
And a Chiffonade of Basil; finished with Chardonnay and Lemon Confit Butter.

20

NEW WORLD CIOPPINO

Scallops, Haddock, Tiger Shrimp, Squid and Mussels simmered in Saffron Lobster Broth
With Tomatoes, Scallions, Tasso Ham, Fennel and Farfalle Pasta

24

FRIED SEAFOOD

Served with French Fries and Coleslaw

MAINE SHRIMP

16

SEA SCALLOPS

23

HAND DUG CLAMS

Market

FRESH HADDOCK

17

TILAPIA

15

COMBO PLATTER

19

A STUDY ON MAINE LOBSTER

STEAMED-BAKED STUFFED-OR GRILLED, 1LB 1.5LB 2LB

Served with Boiled Red Potatoes and Cob Corn

MARKET PRICE

BUTTER POACHED SHUCKED 1.5LB LOBSTER

Served with Truffled Spaetzle and Perigord Grilled Asparagus

27

LOBSTER TRIO

Grilled Lobster Tail in its Shell, Lobster Knuckle Risotto and Crispy Fried

Lobster Claws with Grilled Asparagus

27

LOBSTER SUCCOTASH

Shucked 1.5LB Lobster poached in a Corn and Basil Broth with Edamame Beans,
Summer Squash, Zucchini, Tomatoes and Red onion. Finished with Coral, Brandy Butter

27

HARBOR SHORE DINNER

CUP OF CHOWDER, STEAMED CLAMS, GARDEN SALAD,
1 LB STEAMED LOBSTER, BOILED RED POTATOES, COB CORN, DESSERT

45