

APPETIZERS

*We have recommended wines to enhance your dining experience
Ask your server about our other excellent offerings.*

LOBSTER FONDUE, 15
*classic fondue infused with fresh Maine Lobster and sherry served with
toast points.*

Martin Rey Chardonnay, Russian River, California
Alexander Valley Dry Rose of Sangiovese, Sonoma, California

MUSSELS GORGONZOLA, 12
local mussels with garlic, tomato, white wine and cream.

J. P. Chenet Pinot Noir Reserve, France
Ferri-Carano Fume Blanc, Sonoma County, California

CRAB CAKE, 12
*fresh local crab meat. with grilled pineapple, roasted red pepper cream
sauce.*

Martin Rey Chardonnay, Russian River, California
Villa Maria Sauvignon Blanc, Marlborough, New Zealand

WARMED BRUSCHETTA DIP, 10
*tomato, garlic, basil, extra virgin olive oil served with Maine chevre and
toast points*

Zaccagnini (the stick) Montepulciano, d'Abruzzo, Italy
Tiamo Chianti, Tuscany, Italy

MEDITERRANEAN PLATTER, 14
*hummus, whipped feta dip, tomato and fresh mozzarella topped with
balsamic reduction, olive salad, cucumber, pepperoncini, pita bread,
baked pita chips.*

Catena Vista Flores Malbec, Mendoza, Argentina
Paxis Red Blend, Lisboa, Portugal

CAPRESE SALAD, 10
*tomato, fresh mozzarella cheese, fresh basil,
drizzled with a balsamic reduction, served with toast points.*

Bottega Vinaia Pinot Grigio, Trentino, Italy
Reserve Perrin Cotes du Rhone, Rhone, France

COCONUT SHRIMP, 12
with orange-horseradish sauce

Dry Creek Chenin Blanc, Clarksburg, California
Elicio Vermentino, Languedoc, France

PARMESAN DUSTED CALAMARI, 11
fried squid with key lime aioli and marinara sauce

Dry Creek Chenin Blanc, Clarksburg, California
Villa Maria Sauvignon Blanc, Marlborough, New Zealand

HOMEMADE POTATO CHIPS, 10
*with gorgonzola cheese, tomato and scallion, topped with a balsamic
reduction*

HOMEMADE SOUPS

SOUP DU JOUR	CUP 4	BOWL 6
CLAM CHOWDER	CUP 5	BOWL 7
LOBSTER BISQUE	CUP 5	BOWL 7

SALADS “All veggies” include mesclun greens, red bell pepper, green bell pepper, cucumber, carrot, tomato, red cabbage, scallions, garbanzo beans, edamame

All chicken and shrimp are natural and hormone free

Sliced grilled chicken Add 5

Shrimp Add 8

GARDEN SALAD 11/7
Mesclun greens with “all the veggies” and dressing of your choice

FIELD OF GREENS, 12/8
mesclun greens, Gorgonzola cheese, honey roasted nuts and dried cranberries, topped with sweet creamy curry or dressing of your choice.

NATURE’S WAY, 13/8
garden salad with “all the veggies” topped with dried fruit and nuts, hardboiled egg and our homemade fig balsamic or dressing of your choice.

COBB SALAD, 14/9
garden salad with “all the veggies” topped with marinated chicken breast, chunky blue cheese, turkey bacon, hardboiled egg and our homemade blue cheese vinaigrette or dressing of your choice.

SPINACH SALAD, 13/8
baby spinach with “all the veggies” garnished with Parmesan cheese, pork or turkey bacon and hardboiled egg with dressing of your choice.

CAESAR SALAD 11/7
Kale and romaine lettuce, homemade Caesar dressing with anchovy and croutons

LOBSTER SALAD, (Fresh Maine Lobster) 25
garden salad with “all the veggies” topped with lobster salad and homemade dressing of your choice.

SALMON SALAD, 24
baby spinach, roasted nuts, cranberries, local Maine goat cheese, topped with grilled wild caught sock eye salmon, drizzled with a balsamic glaze and curry dressing or dressing of your choice.

HOMEMADE SALAD DRESSINGS

Blue Cheese Vinaigrette	Vinegar, oil, Dijon mustard, lemon, spices and chunky blue cheese
Creamy Pepper Parmesan	Mayonnaise, vinegar, spices, black pepper and parmesan cheese
Honey Mustard	Sweet and spicy, made with Dijon mustard
Sweet Creamy Curry	Mayonnaise, curry, scallion and honey
Sweet Miso	Brown rice miso, honey, garlic, vinegar and oil
Vinaigrette	Vinegar, oil, Dijon mustard, lemon, garlic and spices
Poppy Seed	Oil, Dijon mustard, vinegar and honey
Fig Balsamic	Fig infused balsamic vinegar, oil, honey, mustard and shallots
Lemon Thyme Vinaigrette	Oil, lemon, Dijon mustard, honey, fresh thyme

BURGERS

Beef burgers Maine raised, grass fed, all natural and range free

All burgers served with your choice of one:

Side salad

Homemade potato salad

Broccoli, kale, brussel sprout slaw

Homemade potato chips

BLACK ANGUS BEEF BURGER 14
with arugula, tomato, onion

MAINE BURGER 26
topped with fresh Maine lobster salad and cheese

DIABLO BURGER 15
with avocado, pepper jack cheese, arugula and devil's sauce

INSIDE-OUT LAMB BURGER 15
stuffed with tomato-feta spread with arugula, tomato and onion

TURKEY BURGER 13
with cranberry chutney, arugula, tomato and onion

HOMEMADE VEGGIE NUT BURGER 12
with arugula, tomato and onion

ADD TO BURGER

Cheese \$.75

Cheddar, Swiss, American, Pepper Jack, Blue

Turkey or Pork Bacon \$.95

Avocado \$.95

LOBSTER ROLL 19

Served Maine style. Fresh Maine lobster salad on a hot dog bun.

Served with your choice of one:

Homemade potato salad,

Side salad,

Homemade potato chips

Broccoli, kale and brussel sprout slaw.

PASTA ENTREES

ADD TO PASTA ENTRÉE

All chicken and shrimp are natural and hormone free

Chicken	5	
Shrimp		8
Fresh Maine Lobster	13	

LOBSTER AND ASPARAGUS, 26

fresh Maine lobster and fresh asparagus, tossed in a sherry cream sauce with farfalle.

Martin Rey Chardonnay, California

Honig Sauvignon Blanc, Napa Valley, California

SEAFOOD SCAMPI, 27

fresh Maine lobster, shrimp, mussels and scallops, sautéed with butter, white wine, fresh garlic, lemon and herbs, served over linguine.

Elicio Vermentino, Languedoc, France

Honig Sauvignon Blanc, Napa Valley, California

GORGONZOLA ALFREDO, 19

fresh garden vegetables, garlic, shallots and herbs in a homemade gorgonzola alfredo sauce served over farfalle.

Villa Maria Sauvignon Blanc, Marlborough, New Zealand

Landmark Overlook Chardonnay, Sonoma, California

PASTA PUTENESCA 19

grape tomatoes, Kalamata olives, anchovies, garlic, fresh basil, capers.

Zaccagnini (the stick) Montepulciano d'Abruzzo, Italy

Cono Sur Chardonnay, Valle Central, Chile

ANGEL HAIR FLORENTINE, 19

baby leaf spinach, mushrooms, artichokes, grape tomatoes, capers and roasted garlic.

Montasolo Pinot Grigio, Veneto, Italy

PASTA MARINARA, 17

homemade plum tomato sauce with your choice of pasta

Tiamo Chianti, (Organic), Tuscany, Ital

Zaccagnini (the stick) Montepulciano, d'Abruzzo, Italy

WITH TURKEY MEATBALLS 19

PASTA BOLOGNESE 19

ground sirloin, pork, garlic, herbs and chunky veggies in homemade tomato source

Tiamo Chianti, Tuscany, Italy

Zaccgggnini (the stick) Montepulciano, d'Abruzzo, Italy

LOBSTER RAVIOLI 28

Maine lobster stuffed ravioli topped with vodka marinara sauce and local chevre cheese

Martin Rey Chardonnay, California

Bottego Vinaia Pinot Grigio, Italy

WILD MUSHROOM RAVIOLI 24

a variety of wild mushrooms, rosemary, mozzarella and parmesan cheeses topped with a cremini mushroom cream sauce.

Catena Vista Flores Malbec, Mendoza, Argentina

Honig Sauvignon Blanc, California

GLUTEN FREE PASTA ADD \$2.00

All Pasta and Signature dishes served with homemade bread sticks, olive oil and herbs for dipping.

Signature Entrees served with garden fresh vegetable of the day and chef's choice risotto

SIGNATURE ENTREES

PAN SEARED SCALLOPS,

25

served. over risotto with a citrus herb butter sauce

Villa Maria Sauvignon Blanc, Private Bin 2005, New Zealand
Botega Vinaia Pinot Grigio, Trentino, Italy

CRAB CAKES,

24

fresh local crab cakes, grilled pineapple and roasted red pepper cream sauce, served with root vegetable mash

Elicio Vermentino, Languedoc, France
J. P. Chenet Pinot Noir Reserve, France

PAN ROASTED HORSERADISH-CRUSTED HADDOCK,

23

with a mushroom cream sauce and root vegetable mash or polenta

Castle Rock Pinot Noir, California
Honig Sauvignon Blanc, Napa Valley, California

GRILLED WILD CAUGHT SOCKEYE SALMON

24

with an apple-maple glaze, served with risotto or polenta

Martin Rey Chardonnay, California
Gamay, Loire Valley, France

FILET MIGNON,

26

all natural black angus beef with blueberry port reduction and root vegetable mash..

Joel Gott Cabernet Sauvignon, Napa Valley, California
Milbraandt Merlot, Columbia Valley, Washington

RACK OF LAMB,

26

New Zealand Lamb, encrusted with Seal Cove Goat Cheese, rosemary-mint port wine reduction and risotto or root vegetable mash.

Folie a Deux Red Zinfandel, Dry Creek. Sonoma Valley, California
Alexander Valley Cabernet Sauvignon, California

PAN SEARED DUCK BREAST,

25

hoisin-orange glaze, served with root vegetable mash or risotto

Catena Vista Flores Malbec, Mendoza, Argentina
Handcraft Petite Sirah, California

LEMON CHICKEN PICCATA

22

chicken breast, topped with shallots, garlic, wine, lemon juice, capers, fresh parsley served with quinoa pilaf

Villa Maria Sauvignon Blanc, Private Bin 2005, New Zealand
Castle Rock Pinot Noir, Sonoma, California

SKILLET LOBSTER MAC AND CHEESE

26

fresh Maine lobster and chef's signature blended cheese

Landmark Overlook Chardonnay, Sonoma, California
Domaine Eugene Meyer Pinot Blanc, Alsace, France

HOMEMADE DESSERTS

OUR SIGNATURE

HOMEMADE BLUEBERRY BREAD PUDDING 8
topped with maple whiskey sauce

FROZEN CHOCOLATE MOUSSE 7
with raspberry coulis

CLASSIC VANILLA CRÉME BRÛLÉE 7

HOMEMADE CHEESECAKE
topped with homemade whipped cream Add .50

New York Style 6
topped with blueberry compote 8

Flavored Cheesecake 7
(Ask your server for our available flavors)

HOMEMADE CRISP 6
Maine Blueberry, Strawberry-Rhubarb, Triple Berry
topped with homemade whipped cream Add .50
a la mode Add 1.50

CHOCOLATE DREAM 8
homemade fudge brownie, topped with vanilla ice cream, strawberries
homemade whipped cream, chocolate chips and chocolate syrup

HOMEMADE PIES 6
Maine blueberry, Strawberry Rhubarb
topped with homemade whipped cream Add .50
a la mode Add 1.50

HOMEMADE DOUBLE LAYER KEY LIME PIE 7

ULTIMATE FUDGE BROWNIE 3
topped with homemade whipped cream Add .50
a la mode Add 1.50

SKILLET COOKIE for two 9
homemade chocolate chip cookie, topped with vanilla ice cream and chocolate syrup

FOR YOUR AFTER DINNER PLEASURE
WE OFFER TAWNY PORT, CREAM SHERRY, MUSCAT, CHOCOLATE PORT
AND LIQUEURS

A TASTE OF PORTS, A FLIGHT OF THREE (1 OZ POUR)
OUR LATE BOTTLED VINTAGE, A 10 YEAR OLD AND A 20 YEAR OLD