

# SPECIALTIES

## STARTERS

**HOUSE MADE FRIES 8**  
HOUSE DIPPING SAUCE

**FRIED OYSTERS 16**  
CHIPOTLE REMOULADE

**MOULES MARINIÈRE 18**  
WHITE WINE STEAMED PEI MUSSELS,  
SHALLOTS, GARLIC, TOMATO, SAFFRON

**ENDIVE AND ARUGULA SALAD\*\* 14**  
GORGONZOLA, GREEN APPLE, TOASTED WALNUTS,  
SHERRY VINAIGRETTE

## ENTRÉES

**STEAK/FRITES<sup>+</sup> 38**  
GRILLED NY STRIP, MUSTARD BUTTER,  
HOUSE-MADE FRITES, WATERCRESS SALAD

**MOM'S MEATLOAF 28**  
SHORT RIB, PORK, HERBS, MUSHROOMS  
MASHED POTATOES, GREEN BEANS, DEMI-GLACE

**"CAMPSTYLE" GRILLED TROUT 30**  
LYONNAISE POTATOES, WHOLE GRAIN MUSTARD BEURRE BLANC

**PORTOBELLO NAPOLEON 26**  
WHITE BEANS, TOMATOES, SPINACH, RED PEPPER-MINT COULIS

## SEASONAL

**BURRATA SALAD 16**  
LOCAL HEIRLOOM TOMATOES, BASIL OIL,  
BALSAMIC GLAZE

**NEW ENGLAND CLAM CHOWDER 14**  
SMOKED BACON, DICED POTATOES, LOCAL QUAHOGS

**CRAB & WATERMELON SALAD 16**  
GRILLED WATERMELON 'STEAK,' LUMP CRAB SALAD,  
PASSION FRUIT GLAZE

**BBQ GRILLED PORK 'RIBEYE' 30**  
BRAISED COLLARD GREENS WITH BACON & BROWN SUGAR,  
CRISPY POTATO ROSTI

**'SUMMER ON A PLATE' 38**  
SEARED ATLANTIC HALIBUT, THICK CUT HEIRLOOM TOMATO,  
SAUTÉED SPINACH, CORN-BASIL BUTTER SAUCE

**ROASTED HALF CHICKEN 30**  
LEMON-GARLIC ARTICHOKE, SMASHED GARLICKY FINGERLING  
POTATOES, CHICKEN JUS

**PAN ROASTED DUCK BREAST 34**  
GLAZED CARROTS, JALAPENO CORNBREAD WITH CONFIT OF  
DUCK LEG, ROSEMARY & PEACH CHUTNEY

## REGIONAL - NEW ENGLAND COAST

**MAINE CHOPPED KALE 16**  
TOASTED SUNFLOWER SEEDS, RADISHES, BACON,  
GOAT CHEESE, BLUEBERRY-BALSAMIC VINAIGRETTE

**FRIED RHODE ISLAND CALAMARI 16**  
SWEET & HOT PEPPERS, JULIENNED SUMMER VEGETABLES

**LOBSTER & CLAM DUO 18**  
COLD MINI LOBSTER SALAD ROLL ON HOUSE MADE BRIOCHE  
CLAM 'STUFFIE' WITH ANDOUILLE

**GRILLED HANGER STEAK 38**  
SAUTÉED BROCCOLINI, GLOUCESTER SEAFOOD CAKE,  
ROASTED TOMATO DEMI GLACE

**'CATCH OF THE DAY' M/P**  
CHEF'S CHOICE FISH, LOBSTER-SWEET CORN RAVIOLI,  
LOBSTER-TOMATO & THYME BROTH

**WESTBROOK CIOPPINO 42**  
ATLANTIC SEA SCALLOPS, MUSSELS, CLAMS, ½ LOBSTER TAIL,  
POTATOES, SMOKED SAUSAGE, CORN, CLAM & TOMATO BROTH,  
TOASTED GARLIC CROSTINI

## SMALL PLATES

**FRIED MAC & CHEESE BALLS 10**  
SPICY MARINARA & PARMESAN

**TUNA SASHIMI NACHOS<sup>+</sup> 18**  
WONTON CHIPS, SRIRACHA CREMA, PICKLED GINGER,  
SESAME SEEDS, MANGO SALSA, WASABI SOY

**MEXICAN CHOPPED SALAD 14**  
BLACK BEANS, CORN, AVOCADO, PEPPERS, QUESO FRESCO,  
HONEY-LIME DRESSING

**BRUSSELS SPROUTS\*\* 12**  
FLASH FRIED, TRUFFLE HONEY, PEPITAS, PIAVE VECCHIO

**BLT CHEESEBURGER<sup>+</sup> 16**  
HOUSE GROUND SHORT RIB, HANGER & SIRLOIN BLEND,  
FRESH BAKED POTATO ROLL, HOUSE CHIPS  
CHOICE OF AMERICAN, CHEDDAR, SWISS OR GORGONZOLA

**MARKET FISH TACOS 14**  
CABBAGE, CREMA, SALSA FRESCA, QUESO FRESCO  
SUBSTITUTE GRILLED SHRIMP +5

**BULGOGI 14**  
KOREAN BBQ BEEF, STIR-FRIED VEGETABLES, NOODLES

**KOBE SLIDER TRIO<sup>+</sup> 16**  
BACON & BLUE CHEESE, CARAMELIZED ONION & CHEDDAR,  
HOUSE MADE FOIE GRAS PATE

**SHUMAI DIM SUM 12**  
HOUSE PORK & SHRIMP DUMPLINGS, SOY-GINGER DIPPING SAUCE

**BROCCOLI RABE 16**  
WHITE BEANS, GARLIC, CHERRY PEPPER, ROASTED TOMATOES,  
OLIVE OIL, FRESH PARMESAN  
ADD HOUSE MADE DUCK SAUSAGE +4, ADD ORECCHIETTE +3

**HANGER STEAK FAJITAS<sup>+</sup> 14**  
ANCHO-GARLIC BEEF, PEPPERS, ONIONS, CILANTRO  
IN FLOUR TORTILLAS, WITH SOUR CREAM, SALSA, GUACAMOLE

**STEAMED THAI MUSSELS 18**  
RED CURRY-COCONUT BROTH

\*\* THESE ITEMS CONTAIN NUTS. † THESE ITEMS MAY BE RAW OR SERVED PARTIALLY COOKED

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
HOWEVER CONSUMING OVERCOOKED MEATS, SEAFOOD OR SHELLFISH MAY DECREASE THE ENJOYMENT OF YOUR MEAL.

A 20% GRATUITY MAY BE ADDED TO TABLES OF 6 OR MORE.