

SMALL PLATES

Fried Parsnips

Our Trademark Local Parsnips Sliced Thin, Fried and Tossed with Maine Sea Salt 7

Baked Silvery Moon Brie

Wrapped In Filo Dough with Caramelized Apple Served with Chopped Walnuts & Grilled Baguette 8

Scallops

Pan Seared with Warm Bacon, Tomato & Caper Relish 8

Buffalo Chicken

Fresh Chicken Breast Breaded to Order, Fried Then Tossed with Chili Sauce, Served with Veggie Sticks and Blue Cheese Dip 8

Maine Crab Cakes

With Spicy Remoulade and Fresh Lemon 10

Chips and Salsa

House Made Fresh Salsa Served with Fresh Fried Tortilla Chips 6

Steamers

1 ½ Lb of Clams Served with Drawn Butter and Broth
Market Price

Fried Calamari

Coated with Spiced Rice Flour, Fried and Tossed with Sweet Chili Pepper Sauce, Lime and Cilantro 9

Baked Lobster Crostini

Melted Gruyere Cheese, Artichoke and Fried Capers 10

Spinach and Artichoke Dip

With Roasted Garlic & Parmesan Cheese, Served with Fresh Fried Tortilla Chips 8

Bruschetta

Goat Cheese, Tomato & Basil with Aged Balsamic Vinegar 6

Maine Shrimp

Pan Seared with Crisp Potato Cake and Spicy Peanut Sauce 6

Maine Mussels

Oven Roasted with Pecan and Garlic Butter 10

Nachos

Fresh Fried Corn Tortilla Chips Covered with Melted Cheddar and Monterey Jack Cheese & Fresh Salsa Served with a Side of Sour Cream 8

Topped with Maine Shrimp or Ground Beef 4 Grilled Chicken 5

We Use Fresh Maine Seafood & Local Produce Brought in Daily from Local Purveyors & Farmers
Availability Based on the Whims of Mother Nature and Government Regulators

SOUPS

Soup of the Day
Cup 4 Bowl 5

Smoked Cream of Tomato
With Hand Cut Garlic Croutons and
Chives Cup 4 Bowl 5

Clam Chowder
Tender Clams, Potatoes,
Onions, Celery, Cream, Butter
and Fresh Herbs Cup 5 Bowl 6

Lobster Stew
A Rich Blend of Fresh Lobster Meat,
Cream, Sherry and Butter
Cup 8 Bowl 11

French Onion Soup
With Melted Gruyere Cheese and Garlic Croutons 6

SALADS

Local Garden Salad
With Crisp Seasonal Vegetables and
House Made Croutons
Choice of Dressing
Appetizer 4 Entrée 8

Coastal Cobb Salad
Bacon, Blue Cheese, Avocado and
Hardboiled Egg with Crisp Romaine
and Leaf Lettuce.
Choice of Dressing
Appetizer 5 Entrée 9

Spinach Salad
Goat Cheese, Toasted Almonds,
Crispy Leeks and
Strawberry Honey Vinaigrette
Appetizer 4 Entrée 8

Caesar
Crisp Romaine, House Made
Croutons and Parmesan Cheese
Appetizer 4 Entrée 8

Greek Salad
Chopped Romaine Lettuce, Kalamata Olives, Red Onion, Cucumber and Tomato
Topped with Pineland Farm Feta Cheese, Dressed With
Olive Oil and Red Wine Vinegar
Appetizer 5 Entrée 9

Fried Portobello Mushroom
Stuffed with Lobster Salad over Greens, Red Onion, Tomato and Herb Vinaigrette 15

Add To Any Salad
Chicken 5, Lobster Salad 9, Beef Tenderloin 8, Fried Maine Shrimp 4

House Made Dressings
Balsamic Vinaigrette, Strawberry Vinaigrette, Buttermilk Blue Cheese, Herb
Vinaigrette, Parmesan Peppercorn, Thousand Islands or Ranch

SANDWICHES

Lobster Roll

Fresh Local Lobster Meat Lightly
Mixed with Mayonnaise in a
Torpedo Roll with Shredded Lettuce
16

Haddock Melt

Fried or Broiled with a Choice of
American, Cheddar, Swiss or Pepper
Jack Cheese on a Bulky Roll with
Lettuce and Coleslaw 11

Reuben

Corned Beef, Morse's Sauerkraut and
Swiss Cheese Grilled on Dark Rye
Bread with Thousand Island Dressing
9

'Hells Gate' Haddock

Pan Seared with Jalapeño Infused
Oil, Fresh Garlic, Cilantro, Oregano,
Chili and Lime Served on a Bulky Roll
with Lettuce and Coleslaw 11

Tuna Wrap

Albacore Tuna Lightly Mixed with
Mayonnaise Served with Tomato and
Lettuce in Whole Wheat Wrap 8

Classic BLT

Hickory Smoked Bacon, Crisp Green
Leaf Lettuce and Sliced Tomato on
Toasted Borealis Sour Dough Bread 8

Add Turkey 2 Fried Egg 1
Lobster Salad 9

Kennebec Cheeseburger

Fresh Ground "All Natural" Beef
Lettuce, Tomato and Choice of Swiss,
American, Cheddar or Pepper Jack
Cheese on a Grilled Bulky Roll 9
Add Bacon 1

Grilled Chicken Sandwich

Topped with Bacon and Melted
Pepper Jack Cheese on a Bulky Roll
with Sweet and Spicy Mayonnaise,
Avocado, Lettuce and Tomato 10

Fish Taco

Chili Spiced Sautéed Haddock,
Bell Peppers and Onion Folded Into
a Corn Tortilla with Crisp Lettuce and
Baja Sauce Served with
Mexican Spiced Rice 11

Hot Pastrami

Warmed Black Strap Pastrami on
Grilled Dark Rye Bread with
Whole Grain Mustard &
Melted Swiss cheese 9

Portobello Sandwich

With Melted Fresh Mozzarella
Cheese, Baby Spinach and
Caramelized Onions
Served on a Bulky Roll 7

Veggie Wrap

Goat Cheese, Baby Spinach, Red
Onion, Bell Pepper and Carrot
Dressed with Oil and Cider Vinegar
In Whole Wheat Wrap 9

Above Sandwiches Served with French Fries & a Pickle

SEAFOOD & LANDFOOD

Grilled Petite Tender of Beef

8 oz. of "All Natural" Beef Marinated in Rosemary, Garlic and Onion, Served with a Whole Grain Mustard Red Wine Sauce, Daily Potatoes and Seasonal Vegetable 17

Fresh Pasta with Alfredo or Marinara Sauce 12

Add Chicken 5, Maine Shrimp 4,
Lobster 9, Vegetables 3

Butternut Squash Ravioli

With Walnuts, Wilted Spinach, Dried Cranberries, Nutmeg and Crème Fraiche, Finished with a Cider Reduction 16

Lobster

1 ¼ Pound Steamed Lobster with Drawn Butter, Served with Daily Potatoes and Coleslaw **Market Price**

Shore Dinner

1 ¼ Pound Steamed Lobster, Cup of Clam Chowder and Steamers with Drawn Butter, Served with Daily Potato and Coleslaw **Market Price**

Maine Haddock

Broiled with Tomato, Leek and Mushrooms Finished with Aged Balsamic Vinegar Served with Daily Potato 17

Honey Glazed Roasted Half Chicken

With Traditional Stuffing, Gravy And House Made Cranberry Sauce 17

Seafood Sauté

Lobster, Scallop, Mussels and Maine Shrimp Sautéed with Leeks, Potato, Garlic and Herbs 24

Winter Squash and Rice Curry

Roasted Local Squash with Basmati Rice, Cilantro and Sri Lankan Curry Blend 14

Roasted Prime Rib of Beef

Friday and Saturday While It Lasts!
Rubbed with Rosemary, Thyme, Garlic and Onion
Served with Au Jus, Daily Potato & Seasonal Vegetable
Mate's cut 12oz 20
Captain's cut 14oz 22
Admiral's cut 24

Fried Local Seafood

All Seafood is Dipped in Buttermilk and Breaded in a Corn and Wheat Flour Mixture, Fried in Trans Fat Free Vegetable Oil to a Golden Brown then Lightly Seasoned.

Scallops 19 Maine Shrimp 15 Haddock 17 Clams 17

Seafood Platter

Haddock, Clams, Scallops and Maine Shrimp 24

Accompanied By Tartar Sauce or Cocktail Sauce, Coleslaw and French Fries
Senior Portion Available