

## SOUPS:

GREAT DIAMOND SEAFOOD CHOWDER 8 | 11  
*New England style seafood chowder, applewood bacon garnish*

SEASONAL SOUP OF THE LAND *du jour* 6 | 9

## SALADS:

SIMPLY GREENS | 10  
*mixed greens, cucumber, tomato and onion with basil mustard vinaigrette*

ROMAINE SALAD | 12  
*garlic crostini, shaved parmesan with lemon anchovy dressing*

BERRIES & GREENS | 13  
*baby arugula & kale, strawberries, cashews, goat cheese, with blueberry vinaigrette*

MARINATED TOMATOES | 12  
*mixed tomatoes, mozzarella, grilled garlic naan, herb balsamic reduction*

ASIAN GREENS | 10  
*kohlrabi, brussel sprouts, kale, snap peas, sesame ginger dressing with crisp wontons*

## CHILLED & HOT SEAFOOD:

\* OYSTERS ON THE HALF SHELL | 18  
*half dozen local oysters served with an aged sherry mignonette*

JUMBO SHRIMP COCKTAIL | 14  
*cocktail sauce & lemon*

\* NORI CRUSTED TUNA | 15  
*pickled cucumbers, wasabi yuzu*

MAINE CRAB CAKE | 16  
*sweet & sour radish salad with ginger remoulade*

BANGS ISLAND MUSSELS | 14  
*chorizo, herbs, garlic butter served with garlic bread for broth diving*

CALAMARI | 14  
*flash fried, salt & vinegar powder, parsley, parmesan, romesco sauce*

## APPETIZERS:

PORK BELLY | 16  
*roasted pork belly, bacon slaw, Maine maple mustard sauce*

TRUFFLED MUSHROOM SPRING ROLL | 13  
*North Spore mushroom, spring roll pastry wrapped, manchego cheese and truffle aioli*

HUMMUS PLATTER | 10  
*house made hummus with marinated olives, cucumbers, tomatoes and grilled naan*

## ENTRÉES

\* BOUILLABAISSSE | 35  
*fresh catch, mussels, shrimp, cod, salmon, scallops with tomato saffron fumet, fennel, fingerlings with yellow pepper rouille & grilled baguette*  
add: lobster 12

NATURAL CHICKEN BREAST | 24  
*toasted pearl pasta, apple cardamom glaze, rosemary peppercorn chicken jus and chef's vegetable selection*

BBQ PORK RIB SUPPER | 31  
*chipotle Beer-BQ sauce, cherry slaw, garlic mashed served with jalapeno corn bread*

ATLANTIC COD | 35  
*crab crusted, toasted orzo, almond dressed green beans, lemon thyme beurre blanc*

PAN SEARED SEA SCALLOPS | 36  
*watercress risotto, sweet corn puree, chorizo oil*

STEAMED WHOLE ME LOBSTER | MP  
*1 1/4 pound lobster with corn on the cob, baked fingerlings and drawn butter*  
stuff your lobster with crab 12 or add petite filet 12

VEGETABLE STRUDEL | 17  
*grilled summer vegetables, olives, spinach, puff pastry wrapped with bell pepper puree*

\* GINGER GLAZED TUNA | 34  
*grilled sushi grade tuna, Asian vegetables, peanut soy dressed cellophane noodles, seaweed salad*

BUCATINI PASTA | 18  
*heirloom tomatoes, asparagus, basil pesto and mozzarella served with garlic bread*  
add: chicken 6 | mussels 6 | lobster or shrimp 12 | sea scallops 16

\* BLACK & BLUE FILET MIGNON | 40  
*8 oz., black garlic & blue cheese crusted, buttermilk herb mashed, chef's vegetable selection with mushroom tarragon demi glaze*  
add: lobster or shrimp 12

\* STEAK FRITES | 42  
*16 oz. rib-eye served with steak fries, truffle aioli, fennel herb slaw and a port wine reduction*  
add: lobster or shrimp 12

*add a side of Lobster Garlic Smashed Potatoes!! 12*

\* Consumer Warning Information: There is a risk associated with consuming raw oysters or any raw animal protein. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at great risk of serious illness from raw oysters and should eat oysters fully cooked. If unsure of your risk, consult your physician.