

SALADS

CAESAR SALAD

romaine, bacon bits, croutons, parmesan cheese

\$13

GREEN SALAD

tomatoes, cucumber, granola,
apple cider vinaigrette

\$13

SHAREABLES

BREAD

three house made rolls

\$6

PORK RIBS

molasses lacquer, dry rubbed, cooked overnight, black bean & roasted corn salsa,

\$15

BABA GHANOUSH

grilled pita, roasted peppers, olives, feta cheese

\$15

SMALL PLATES

LOBSTER RAVIOLI

four lobster stuffed house made ravioli, cream, spinach, wine, tarragon

\$23

LOBSTER FRICASSEE

sauteed mushroom, tomatoes, garlic, lobster meat, guajillo peppers, toasted baguette

\$17

SEAFOOD CHOWDER

shrimp, haddock, clams, bacon, potatoes, cream, dill, buttermilk biscuit

\$15

ADD LOBSTER \$8

CALAMARI

flash fried, lemon roasted garlic & herb aioli

\$15

CAESAR BRUSSEL SPROUTS

tossed in parmesan & bacon, zesty sauce

\$11

MENU LEGEND



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



LOBSTER CRAWL

ON BREAD
WITH FRIES OR SALAD & SLAW

FRIED BUFFALO CHICKEN

dill pickles & swiss cheese

\$21


CHEESEBURGER

Oak & Oar whiskey bbq sauce, cheddar, bacon, onion ring, burger sauce

\$20

MAKE IT A DOUBLE ADD \$5

ENTRÉE

GRILLED BEEF TENDERLOIN 

6oz Atlantic beef, herb roasted potatoes, fresh vegetables,
red wine jus

\$35

HADDOCK AU GRATIN 

pan fried

warm snow crab, rice pilaf, fresh vegetables

\$30

GIAMBOTTA  

slow ratatouille vegetables, oven roasted tomatoes,
chick peas & beans, fresh herbs

\$20

SURF & TURF  

beef tenderloin, with butter poached lobster

\$47

ITALIAN SAUSAGE RAGOUT

rigatoni, sauteed mushrooms, local pork, parmesan

\$26

SEAFOOD RISOTTO

lobster, shrimp, scallops, citrus risotto, fresh herbs, tomato relish

\$39

STEAK FRITES CAFÉ DE PARIS

8oz AAA striploin, fries

\$34

LOCALLY IMAGINED, SEASONALLY INSPIRED, CLASSICALLY CRAFTED