SOUPS & SALADS:

SEASONAL SOUP dis jour 7 SIMPLE GREEN SALAD 7 Miked greens and asserted local vegetables served with house made sherry vinalignate CLASSIC CAESAR SALAD 10 chapped romaine lettuce, house made croutoms, shared greens padeno parmesen, white anchory filet and house made dressing SIMMER SALAD 9 boby arrigula, strawaernes, pickled red onions, goar chesse, with white busanic basil vinalignate HLT SALAD 9 fresh daily labberg lettuce, bacon lardbons, fresh tomatos, crumbbled blive cheese with house made blive cheese dressing RAW & CHILLED SEAFOOD: OYSTERS ON THE HALE SHELL 15 hard dazen locally societed cysters served with an agea sherey streeger migrorists IUMBO SIIRIND COCKTAIL 10 packed light shrings with house made cockiell sauce LITTLENECK CLAMS ON THE HALE SHELL 12 hard dazen locally harvessea claims war lesson land voice grade cocketall sauce APPETIZERS: HANG ISLAND MUSSELS 12 saudded with shoulds, garlie, remon and white wine, solved with grilled beginetic BACKYARD FARMS BRUSCHETTS 17 mainstell Racegyard Reauty tomato, shallots, cheese ounds, fresh basil on grilled beginete with a divized of palasmic versein and entering jelly OYSTERS, PORK & BEER 10 slow rooseeu prove belly, fried cyster, saudded bibly spinach and house made porter sprace
SIMPLE GREEN SALAD Mixed greens and assorted local vegetables served with house made sherry vinaignette CLASSIC CAESAR SALAD chopped romaine lettice, house made crowtons, shaved grand paddono parmesan, white anchory filet and brosse made dressing SUMMER SALAD soby progula, strawberries, pickled red onions, goat cheese, with white palsamic basil vinaignette BLT SALAD fresh basing isoberg letimes, bason landoons, fresh completes, crombbed blue cheese with house made clave cheese dressing RAW & CHILLED SEAFOOD: OYSTERS ON THE HALF SHELL 10 MBO SHRIMP COCKAIL 10 Togoled tiger shrimp with house made cocktail sause LITTLENECK CLAMS ON THE HALF SHELL Maif dozen locally horvested claims with lenson and house made cocktail sause APPETIZERS: BANG ISLAND MUSSELS sauteed with shallots, gartic, lenson and white wind, served with grilled baguette BACKYARD FARMS BRUNCHETTA 7 waxinated Backyard Beauty tomato, shallots, cheese cards, fresh casil on grilled caguette with a drizze of balsamic reduction. DUCK LEG CONFT soutéed mirepoix, bacy spinach and ginger hibiseus felly OYSTERS, PORK & BEER 10
CLASSIC CAESAR SALAD Chaspic a romatine lettuce, house made croatons, shaved grand paddic parmesain, white anchory filet and house made dressing SUMMER SALAD backy anaged aressing SUMMER SALAD backy anageda, strawberries, pickied red oxions, goat cheese, with white balsamic casil vinalignette BLI SALAD fresh baby liceberg lettuce, bacon lardoons, fresh tomatoes, crimicled blue cheese with house made blue cheese dressing RAW & CHILLED SEA FOOD: OYSTERS ON THE HALF SHELL half dozen locally selected cysters served with an aged sharmy winegar mignomette JUMBO SHRIMP COCKTAIL prached tiger skrimp with house made cocktail sauce LITTLENECK CLAMS ON THE HALF SHELL half dozen locally harvested claims with lambor and house made cocktail sauce APPETIZERS; BANG ISLAND MUSSELS selected with shallots, gardic, lemon and white wine, served with grilled bequette BACKYARD FARMS BRUSCHETTA ranimates Backyard beauty tomato, shallots, cheese curds, fresh basil on grilled bequette with a drizzle of baisawic reduction DUCK LEG CONFIT sunteed mirespoke, baily spinach and glinger kibisous jelly OYSTERS, PORK & BEER 10
CLASSIC CAESAR SALAD chopped romaine lettice, house made crowtons, shaved grand padano barmesan, while anchory file: and house made aressing SUMMER SALAD baby angula, strawberries, ficialed red onions, goat cheese, with white balsamic basic vinaignette BLT SALAD fresh baby locating lettice, basic landsons, fresh tomatoes, crumbled blue cheese with house made blue objects aressing RAW & CHILLED SEA FOOD: OVSTERS ON THE HALF SHELL half dozen locally selected oysters served with an aged sheny vinegar mignoriette JUMBO SHRIMP COCKTAIL paached liger shrimp with house made cooklail sauce LITTLENECK CLAMS ON THE HALF SHELL half dozen locally harvested clams with lencon and house made cooklail sauce APPETIZERS: BANG ISLAND MUSSELS suitéed with shallots, garlio, ismain and white wine, served with grilled baguette HACKYARD FARMS HRUSCHETTA marinated Eachy and Beauty tomato, shallots, cheese ourds, fresh basic on grilled baguette with a arizzle of balsamic reduction DUCK LEG CONFIT suitéed mirepoix, baby spinach and ginger hibisous jelly OYSTERS, PORK & BEER 10
chapter romaine lettice, house made croatons, shaver grand padano parmesan, white anchovy filet and house made dressing SUMMER SALAD baby grugula, strawberries, pickled red onions, goat cheese, with white balsamic basil vinalgreite BLT SALAD fresh baby iceberg letinoe, basen landoons, fresh tomatoes, oranabled time cheese with house made blue cheese dressing RAW & CHILLED SEAFOOD. OYSTERS ON THE HALF SHELL half dozen locally selected dysters served with an aged shemy vinegar mignonette JUMBO SHRIMP COCKTAIL popohed tiger shrimp with house made cocktail sauce LITTLENECK CLAMS ON THE HALF SHELL half dozen locally harvested clams with lemon and house made cocktail sauce APPETIZERS: BANG ISLAND MUSSELS sautéed with shallets, garlic, lemon and white wine, served with grilled baguette BACKYARD FARMS BRUSCHETTA raninated Rackyard Reauty tomato, shallots, cheese curds, fresh basil on grilled baguette with a drizzle of balsamic reduction DUCK LEG CONFIT sautéed mirepoix, baby spinach and ginger hibiscus jelly OYSTERS, POK & BEER 10
SUMMER SALAD SUMMER SALAD Substant of particular strawberries, pickled red onions, goat cheese, with white palsamic basil vinaignette BLT SALAD System body icederg letituce, bason landoons, fresh tomatoes, crumbled blue cheese with house made blue cheese dressing RAW & CHILLED SEAFOOD: OYSTERS ON THE HALF SHELL half dozon locally selected dysters served with an aged sherry vinegar mignonette JUMHO SHRIMP COCKTAIL poached liger shrimp with house made cooksiall sauce LITTLENECK CLAMS ON THE HALF SHELL half dozon locally harvested clams with lemon and house made cooktail sauce APPETIZERS: BANG ISLAND MUSSELS sautéed with shallots, garlic, lemon and while wine, served with grilled bagueite BACKYARD FARMS BRUSCHETTA randinated Backyard Beauty tomato, shallots, cheese curds, fresh basil on grilled baguette with a drizzle of balsamic reduction DUCK LEG CONFIT sautéed mirepoix, bady spinach and ginger hibiscus jelly OYSTERS, PORK & BEER 10
SUMMER SALAD Salay arigula, strawberries, pickled rea onions, goat cheese, with white balsamic basil vinaigrette BLT SALAD fresh bady iceberg lettuce, bacon lardoons, fresh towatoes, crumbled blue cheese with house made clue cheese dressing RAW & CHILLED SEAFOOD: OYSTERS ON THE HALF SHELL half dozen locally selected by sters served with an agea sherry vinegar mignonette JUMBO SHRIMP COCKTAIL poached tiger skrimp with house made coertail sauce LITTLENECK CLAMS ON THE HALF SHELL half dozen locally harvested clams with lemon and house made coertail sauce APPETIZERS: BANG ISLAND MUSSELS sakifed with shallots, garlic, lemon and white wine, served with grilled baguette BACKYARD FARMS BRUSCHETTA navinated Backyard Beauty towato, shallots, cheese curds, fresh basil on grilled baguette with a urizzle of balsamic reduction DUCK LEG CONFIT BUCK LEG CONFIT Sakifed mirepoix, baby spinach and ginger hibisous jelly OYSTERS, PORK & BEER 10
baby arugula, strawberries, pickled red onions, goat cheese, with white balsamic basil vinalgrette BLT SALAD 9 fresh baby icoberg lettuce, bacon lardoons, fresh tomatoes, crumbled blue cheese with house made blue cheese dressing RAW & CHILLED SEAFOOD: OYSTERS ON THE HALF SHELL 15 half dozen locally selected cysters served with an aged sherry vinegar mignonette JUMBO SHRIMP COCKTAIL 10 poached tiger shrimp with house made cocktail sauce LITTLENECK CLAMS ON THE HALF SHELL 12 half dozen locally harvested clams with lemon and house made cocktail sauce APPETIZERS: BANG ISLAND MUSSELS 50 sautéed with shallots, garlic, lemon and white wine, served with grilled baguette BACKYARD FARMS BRUSCHETTA 7 marinated Backyard Beauty tomato, shallots, cheese curds, fresh basil on grilled baguette with a drizzle of balsamic reduction DUCK LEG CONFIT 50 Sautéed mirepoix, baby spinach and ginger hibiscus jelly OYSTERS, POKK & BEER 10
BLT SALAD Fresh baby iceberg lettuce, bacon lardoons, fresh tomatoes, crumbled blue cheese with house made blue cheese dressing RAW & CHILLED SEA FOOD: OYSTERS ON THE HALF SHELL half dozen locally selected bysters served with an aged sherry vinegar mignonette JUMBO SHRIMP COCKTAIL poached tiger shrimp with house made cocktail sauce LITTLENECK CLAMS ON THE HALF SHELL half dozen locally harvested clams with lemon and house made cocktail sauce APPETIZERS: BANG ISLAND MUSSELS sautéed with shallots, garlic, lemon and white wine, served with grilled baguette BACKYARD FARMS BRUSCHETTA marinated Backyard Beauty tomato, shallots, cheese curds, fresh basil on grilled baguette with a drizzle of batsance reduction DUCK LEG CONFIT sautéed mirepoix, baby spinach and ginger hibisous jelly OYSTERS, PORK & BEER 15
Fresh baby iceberg lettuce, bacon lardoons, fresh tomatoes, crumbled blue cheese with house made blue cheese dressing RAW & CHILLED SEAFOOD: OYSTERS ON THE HALF SHELL 15 half dozen locally selected cysters served with an aged sherry vinegar mignonette JUMBO SHRIMP COCKTAIL 10 poached tiger shrimp with house made cocktail sauce LITTLENECK CLAMS ON THE HALF SHELL 12 half dozen locally harvested clams with lemon and house made cocktail sauce APPETIZERS: BANG ISLAND MUSSELS 5 sautéea with shallots, garlic, lemon and white wine, served with grilled baguette BACKYARD FARMS BRUSCHETTA 7 marinated Backyard Beauty tomato, shallots, cheese curds, fresh basil on grilled baguette with a drizzle of balsamic reduction DUCK LEG CONFIT 5 autéed mirepoix, baby spinach and ginger hibiscus jeliy OYSTERS, PORK & BEER 10
PAW & CHILLED SEAFOOD: OYSTERS ON THE HALF SHELL half dozen locally selected cysters served with an aged sherry vinegar mignonette JUMBO SHRIMP COCKTAIL poached tiger shrimp with house made cocktail sauce LITTLENECK CLAMS ON THE HALF SHELL half dozen locally harvested clams with lemon and house made cocktail sauce APPETIZERS: BANG ISLAND MUSSELS sautéed with shallots, garlíc, lemon and white wine, served with grilled baguette BACKYARD FARMS BRUSCHETTA marinated Backyard Beauty tomato, shallots, cheese curds, fresh basil on grilled baguette with a drizzle of balsamic reduction DUCK LEG CONFIT sautéed mirepoix, baby spinach and ginger hibisous jelly OYSTERS, PORK & BEER 15
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JUMBO SHRIMP COCKTAIL poached tiger shrimp with house made cocktail sauce LITTLENECK CLAMS ON THE HALF SHELL half dozen locally harvested clams with temon and house made cocktail sauce APPETIZERS: BANG ISLAND MUSSELS sautéed with shallots, gariic, lemon and white wine, served with grilled baguette BACKYARD FARMS BRUSCHETTA marinated Backyard Beauty tomato, shallots, cheese curds, fresh basil on grilled baguette with a drizzle of balsamic reduction DUCK LEG CONFIT sautéed mirepoix, baby spinach and ginger hibiscus jelly OYSTERS, PORK & BEER 10
DUCK LEG CONFIT sautéed mirepoix, baby spinach and ginger hibisous jelly OYSTERS, PORK & BEER LITTLENECK CLAMS ON THE HALF SHELL 12 12 13 14 15 16 17 18 18 19 19 19 19 19 19 19 19
LITTLENECK CLAMS ON THE HALF SHELL half dozen locally harvested clams with lemon and house made cocktail sauce APPETIZERS: BANG ISLAND MUSSELS sautéed with shallots, garlic, lemon and white wine, served with grilled baguette BACKYARD FARMS BRUSCHETTA marinated Backyard Beauty tomato, shallots, cheese curds, fresh basil on grilled baguette with a drizzle of balsamic reduction DUCK LEG CONFIT 10 Sautéed mirepoix, baby spinach and ginger hibiscus jelly OYSTERS, PORK & BEER 10
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Sautéed with shallots, garlic, lemon and white wine, served with grilled baguette BACKYARD FARMS BRUSCHETTA marinated Backyard Beauty tomato, shallots, cheese curds, fresh basil on grilled baguette with a drizzle of balsamic reduction DUCK LEG CONFIT sautéed mirepoix, baby spinach and ginger hibiscus jelly OYSTERS, PORK & BEER 10
BACKYARD FARMS BRUSCHETTA marinated Backyard Beauty tomato, shallots, cheese curds, fresh basil on grilled baguette with a drizzle of balsamic reduction DUCK LEG CONFIT sautéed mirepoix, baby spinach and ginger hibiscus jelly OYSTERS, PORK & BEER 7 10 10
marinated Backyard Beauty tomato, shallots, cheese curds, fresh basil on grilled baguette with a drizzle of balsamic reduction DUCK LEG CONFIT sautéed mirepoix, baby spinach and ginger hibiscus jelly OYSTERS, PORK & BEER 10
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sautéed mírepoíx, baby spínach and gínger híbíscus jelly OYSTERS, PORK & BEER 10
OYSTERS, PORK & BEER
slow roasted pork belly, fried oyster, sautéed baby spinach and house made porter sauce
MAINE CRAB CAKES
made with fresh Maine crab meat served with fresh celery root, micro greens and a spicy remoulade sauce
MUSHROOM CROSTINI 9
sautéed locally selected mushrooms over grilled baguette with mushroom duxelles, goat cheese and balsamic reduction
HIIMMIIS PLATTER
HUMMUS PLATTER house made hummus with lemon and tahini served with marinated olives, cucumbers, cherry tomatoes

Entrées

WHOLE ROASTED FISH	29
garbanzo bean and stewed tomato ragu with braised kale and citrus herb butter	
ISLAND BOUILLABIASSE	28
assorted físh, mussels, clams ín a tomato fennel broth served wíth a grílled baguette wíth aíolí	
add: lobster 9	
FILET MIGNON	32
8 oz., tender cut filet topped with a red wine demi glace, served with roasted fingerling potatoes	
and grilled asparagus	
NEW YORK STRIP STEAK	39
16 oz., one and one half inch thick center cut topped with seasoned butter and local assorted mushrooms,	
served with garlic smashed potatoes and broccoli rabe	
GRILLED BONE-IN PORK CHOP	27
drízzled with whole grain mustard sauce, served with baby spinach and roasted fingerling potatoes	
SOUTHERN FRIED CHICKEN	24
half chicken, lightly crumbed and flash fried, served with stone ground grits with cheddar cheese,	
braised kale and mole sauce	
BAKED STUFFED COD LOIN	34
stuffed with crabmeat and shrimp, served with sautéed haricot vert, rice pilaf, with a beurre blanc drizzle	
PAN SEARED SEA SCALLOPS	30
with angel hair pasta, tomatoes and asparagus tossed in a basil pine nut pesto	
STEAMED WHOLE MAINE LOBSTER	MARKET
one and one quarter pound lobster with local corn, roasted fingerling potatoes and drawn butter	
add: baked with seafood stuffing 7 or 60z. Hanger Steak 10	
ROASTED VEGETABLE & GOAT CHEESE NAPOLEON	17
layers of summer squash, zucchini, mushroom, tomato, tofu and goat cheese, finished with a	
balsamic reduction	
GRILLED TUNA LOIN	33
grílled sushí grade tuna, gínger glazed wíth spícy broccolí and Chinese black rice	
ANGEL HAIR IN PESTO	16
assorted garden vegetables, tossed with fresh basil and pine nut pesto	
add: chicken 4 clams & mussels 6 lobster 9	

add a side of Lobster Garlic Smashed Potatoes!! 9