

APPETIZERS

Bacon Wrapped Scallops

Fresh sea scallops wrapped in smoked bacon tossed with a maple-mustard glaze. 8

Mussels Fra Diavolo

Native Maine mussels lightly tossed in a classic piquant shellfish broth. 8

Maine Crab Cakes

Served with rémoulade sauce, Spicy tomato and sweet pepper salsa. 9

Artichoke and Crab Casserole

Shaved artichoke hearts in a light Parmesan and Romano cheese with Northern Maine crabmeat, oven baked and served with toast points. 9

Pate de Campagne

Pork Pâté, toast points, traditional accompaniments, whole grain mustard. 8

Potstickers

Pan-seared pork filled dumplings served with Thai dipping sauce. 7

Jumbo Shrimp Cocktail

Three Gulf shrimp served with our homemade cocktail sauce. 7

Additional shrimp 2 each

The Classic Escargot

Baked in traditional garlic, Chardonnay and herbal butter served with pesto Tuscan bread crouton. 8

SOUP AND SALAD

Our House Made Lobster Bisque 7

Baked French Onion Soup Gratinee 6

New England Clam Chowder 6

Mixed Baby Greens Salad 3.5

Caesar Salad 7

Poached Pear Salad

Port wine poached pears over baby spinach with goat cheese and toasted walnuts with Orange Thyme Vinaigrette. 8

Iceberg Wedge Salad

Crisp iceberg lettuce, blue cheese, and bacon with a Balsamic Vinaigrette. 5

There will be a \$5.00 per plate charge for shared entrees

An 18% gratuity will be added to the check for parties of six or more, also, to separate checks.

We accept U.S. currency, Visa, MasterCard, American Express, and Discover.

We cannot accept personal checks without prior arrangement.

*As a courtesy to others, please, **no cell phones***

*Menu created by **Executive Chef Sean Spellman***

