

SMALL PLATES

LAKES & OCEAN

COLOSSAL SHRIMP COCKTAIL, HORSERADISH SAUCE 16 | ADD SHRIMP 5 GF
FRIED CALAMARI, SPICY SWEET CHILI SAUCE 18

MAINE LOBSTER RISOTTO, SHAVED PECORINO 23 GF

*TUNA, CHICKPEA SCALLION CRUST, BANG BANG SAUCE, DAIKON SUMMER SLAW 18

FARM & FIELD

ROMA MEATBALLS, WHIPPED REGGIANO PARMESAN, RICOTTA, MARINARA 16

PORK DUMPLINGS, SWEET SOY, CARMELIZED BRUSSEL SPROUTS 14

MUSHROOM TORTELLONI, HANDMADE PARMESAN RICOTTA 14

CAESAR SALAD, HANDMADE EVOO GARLIC LEMON DRESSING, TOASTED CROUTONS 12

GOLDEN BEET & TOMATO, ARUGULA, HONEY GOAT CHEESE, SCALLION OIL 15

BISTRO SALAD, CRANBERRIES, WALNUTS, CHEDDAR, NH MAPLE MUSTARD DRESSING 13 GF

MYKONOS, CHICKPEAS, KALAMATA, PEPPER, FETA, TOMATO, CUCUMBER 13 GF

YELLOW TOMATO, BURRATA & BLACK GARLIC RICOTTA, SWEET BASIL OIL 16 GF

SALAD ADD-ONS

SALMON 14 | CHICKEN 10 | FILET TIPS 16

BURGERS & SOUPS

Paugus burger, pineland farms cheddar, applewood smoked bacon, parmesan truffle fries 20

ADD-ONS: STILTON CHEESE 2 SHORT RIB 4 FRIED EGG 2

Broth Style Nantucket Clam Chowder 12 gf Lobster bisque, Cognac, Maine Lobster morsels 15





BLUE PLATES

NEW ENGLAND FISH PIER

ALL FISH ARE HAND SELECTED AND INSPECTED BY THE CHEFS
COOKED EVOO

THE FOLLOWING ENTREES ARE SERVED WITH SEASONAL VEGETABLES

Pan-seared salmon, miso baked Japanese eggplant, avocado puree, ponzu 30
Seafood bouillabaisse, risotto 35 gf
Lobster tortelloni, ricotta, spinach, white port lobster sauce 30
Stuffed haddock, shrimp & lobster, parmesan risotto 35
Diver scallops, parsnip potato puree, rainbow carrots, honey citrus drizzle 36 gf
Pan-seared haddock, kalamata, feta, tomato & herbs, creamy garlic mash potato 28 gf

LOBSTER

SERVED WITH ASPARAGUS & FINGERLING POTATOES GF

TWIN STUFFED TAILS, LOBSTER SHRIMP STUFFING 54

TWIN TAILS 50

ADD A TAIL TO ANY ITEM 23 OR STUFFED 28

CHARCOAL FIRED GRILL AMERICAN BEEF, PORK, POULTRY & PASTA ALL USDA PRIME*

ALL GRILL MEATS ARE SERVED WITH SEASONAL VEGETABLES

*8°Z. PRIME FILET, SCALLOP POTATO, CABERNET PORT SAUCE 46 GF
*BACON & BLUE FILET, SCALLOP POTATO, STILTON, HORSERADISH PORT SAUCE 50 GF
BBQ FILET TIPS & GARLIC MASHED POTATO 35 GF

*16°Z. PRIME DELMONICO STEAK, GARLIC MASHED POTATO, AU POIVRE 50 GF
SHORT RIB MAC & CHEESE, HONEY PORT GLAZE 28

ROASTED CHICKEN, FINGERLING POTATOES, LEMON THYME SAUCE 26 GF
RIGATONI, RABI, ROASTED GARLIC OVEN TOMATOES & SPINACH 25
CHICKEN PARMESAN, SWEET BASIL & BUFFALO MOZZARELLA,
OVEN-ROASTED BABY TOMATO, RIGATONI 26

VEGAN DISH

GRILLED & ROASTED VEGGIES, QUINOA, FINGERLINGS, CARROT MISO PUREE 28 GF

GLUTEN FREE PASTA AVAILABLE

SIDES

CREAMED SPINACH | GRILLED ASPARAGUS | PARMESAN RISOTTO 8
PARMESAN TRUFFLE FRIES | CARMELIZED BRUSSEL SPROUTS 10

*Above items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses, especially if you have certain medical conditions.

^{**} Before placing your order, please inform your server if a person in your party has a food allergy.