



Starters

MAINE CRAB CAKE 14

SMOKED PAPRIKA AIOLI | PETITE GREEN SALAD

FIRE CRACKER GULF SHRIMP 10

CAJUN SPICES | WRAPPED WITH APPLEWOOD SMOKED BACON | CITRUS AIOLI

OYSTERS ON THE HALF SHELL 14

LOCALLY HARVESTED | GINGER COCKTAIL SAUCE

PAN ROASTED MUSSELS 12

CHERRY TOMATO | CAPERS | GARLIC CLOVES | SLICED LEMON | BAGUETTE

CHIPS AND DIP 6

CREAMY SPINACH DIP | WARM SALT AND CRACKED PEPPER POTATO CHIPS

FALAFEL 6

CHICKPEA FRITTERS | WATERMELON TZATZIKI

BUTTERED LOBSTER AND PEA SHOOTS 14

CORN CAKE | BUTTER POACHED LOBSTER | PEA SHOOTS | LEMON DILL VINAIGRETTE

Soups & Salads

DAILY SOUP 6

LOBSTER BISQUE 8

CLAM CHOWDER 6

SIMPLY GREENS 8

LOCAL GREENS | HERBS | BLUEBERRIES
CANDIED PECANS | WHITE BALSAMIC DRESSING

TOSSED CAESAR 9

ROMAINE | SHAVED PARMESAN
CIABATTA CROUTONS | FRIED CAPERS

ARUGULA 9

ARUGULA | SWEET CORN | CHERRY TOMATOES
GOAT CHEESE | CREAMY BASIL VINAIGRETTE

SPINACH 9

BABY SPINACH | RED GRAPES | BLUE CHEESE
APPLEWOOD SMOKED BACON | WHITE BALSAMIC VINAIGRETTE



Mains

PAN SEARED SCALLOPS 26

MAPLE BROWN BUTTER

PAN ROASTED HALIBUT 28

LEMON DILL VINAIGRETTE | PEA SHOOTS

PAPPARDELLE 25

WIDE FETTUCCINE | LOBSTER | WILTED ARUGULA | PARMESAN CREAM

MAINE LOBSTER BAKE FOR ONE 27

1 1/4 POUND PICKED "LAZY" MAINE LOBSTER | MUSSELS | ROASTED RED POTATOES
CORN ON THE COB | DRAWN BUTTER

GRILLED FILET MIGNON 29

BLUEBERRY MERLOT SAUCE

COFFEE BRAISED SHORT RIBS 25

CARRABASSETT COFFEE DEMI | CARROTS | ROASTED SHALLOTS

CHEF'S CUT 22

DAILY CREATION FROM THE LAND

CHEF'S CATCH 23

DAILY CREATION FROM THE SEA

SEASONAL RAVIOLI 16

ROASTED GARLIC CREAM SAUCE

HERB ROASTED CHICKEN 18

RHUBARB RELISH | NATURAL PAN SAUCE

ENTREES SERVED WITH CHEF'S SEASONAL STARCH AND VEGETABLE



Sandwiches

FISH OR PULLED CHICKEN TACOS 10

FLOUR TORTILLA | MARINATED SLAW | CHILI AIOLI | QUESO FRESCO

PULLED CHICKEN 11

SOFT PRETZEL ROLL | SMOKED GOUDA | ONION STRAWS | GRAIN MUSTARD

CAPRESE 10

ROASTED TOMATOES | FRESH BASIL | BUFFALO MOZZARELLA | CIABATTA ROLL

LOBSTER ROLL 16

FRESH MAINE LOBSTER MEAT | MAYONNAISE | CLASSIC ROLL

CRAB CAKE BURGER 14

SMOKED PAPRIKA AIOLI | LETTUCE | TOMATO

FALAFEL WRAP 10

CHICKPEA FRITTERS | LETTUCE | TOMATO | SHAVED RED ONION | WATERMELON TZATZIKI

NEWAGEN BURGER 11

MAINE FARM-RAISED BEEF OR BLUE MANGO VEGGIE BURGER | LETTUCE | TOMATO | ONION

ADD-ONS:

BLUE CHEESE 1	BACON 2	SAUTÉED WILD MUSHROOMS 1
CHEDDAR CHEESE 1	CARAMELIZED ONION 1	LOBSTER MEAT 6

Flat Breads

COLONY 10

OVEN ROASTED TOMATOES | BASIL
BUFFALO MOZZARELLA

CAPE HARBOR 10

FIG PRESERVES | CRUMBLLED BLUE CHEESE
WILTED ARUGULA

CHRISTMAS COVE 10

LOCALLY FORAGED MUSHROOMS | CARAMELIZED ONION
APPLE WOOD SMOKED BACON | PARMESAN CREAM SAUCE

SPRUCE 10

SMOKED GOUDA | SWEET ITALIAN SAUSAGE | CHERRY PEPPERS
FRESH TOMATO SAUCE

SHEEPSCOT 12

LOBSTER | SWEET CORN | ARUGULA | CREAM SAUCE