



Starters

LOCAL OYSTERS	10	FIRECRACKER SHRIMP	16
Three oysters on the half shell, lemon oil, cracked pepper mignonette, horseradish (GF)		Bacon-wrapped Cajun jumbo shrimp, Fresno chili orange marmalade (GF)	
 WHITE MUSSELS	14	FIG TART	14
Bang Island mussels, roasted garlic cream, charred tomato confit, fresh basil, toasted bread <i>Available GF</i>		Savory herb and honey whipped goat cheese, caramelized fig, candied walnut, shaved onion, tarragon <i>Available VG</i>	
CRAB DIP	13	PORK WINGS	13
Maine Peekytoe crab, cream cheese, garlic, onion, red bell pepper, spinach, blue corn chips (GF)		Crispy pork shanks, yuzukosho, black garlic shoyu (soy sauce), toasted sesame, scallion, cilantro	
CALAMARI	16	TEMPURA BROCCOLINI	11
Crispy fried calamari, banana peppers, pineapple sweet chili mignonette, nori furikake (sesame and nori crumb)		Sesame deviled egg yolk, nori furikake (sesame and nori crumb), Fresno chili pepper, scallion (VG)	

Soups

 NEW ENGLAND CLAM CHOWDER	6/9	FRENCH ONION SOUP	10
Bacon lardons, herbs, cracked pepper		Savory French onion soup, brioche crouton, gruyere <i>Available GF</i>	



Please let us know if you have any dietary restrictions or special considerations, and we will do our best to accommodate you.

Greens

GARDEN SALAD	10	SEASONAL SALAD	13
Artisan greens, baby tomato, sliced cucumber, shaved carrot, red onion, white balsamic vinaigrette (GF, VE, VG)		Artisan greens, grilled peach, candied walnuts, shaved pearl onion, herbed goat cheese, honey peach vinaigrette (GF, VG)	
CAESAR SALAD	11	<i>Add chicken +6 (GF)</i>	
Crisp Romaine, shaved Pecorino Romano cheese, brioche crouton, cracked pepper, Caesar dressing <i>Available GF</i>		<i>Add shrimp skewer +9 (GF)</i>	
BEET MEDLEY SALAD	14	 LOBSTER SALAD	19
Artisan greens, sweet baby beet medley, shaved candy stripe beet, honey whipped goat cheese, charred grapefruit supreme, pearl onion, candied walnuts, grapefruit vinaigrette (GF, VG)		Fresh greens, shaved pearl onion, baby tomato, fennel slaw, chilled Maine lobster, chive, orange segments, orange basil vinaigrette (GF)	

Lighter Fare

Served with french fries
Substitute side garden or Caesar salad 4

NEWAGEN BURGER	12
8oz Angus Beef patty, cheddar cheese, lettuce, tomato, onion, house-made pickles, mustard aioli, onion jam	
LOBSTER ROLL	24
Freshly picked Maine lobster, buttered brioche roll—served cold with mayo and celery or hot with melted butter and herbs	

Flatbreads

CLASSIC	10
Mozzarella (VG) or pepperoni	
 LOBSTER	19
White sauce, Pecorino Romano cheese, fresh Maine lobster, red onion, charred corn, chive	



Entrees

SALMON	27	✦ SCALLOPS	29
Grilled salmon, parsnip emulsion, sautéed mushroom, asparagus tips, arugula pesto, Parmesan tuile crisps <i>Available GF</i>		Seared U-10 scallops, cheddar risotto, braised pork belly, wild mushrooms, watercress, hunter's sauce (GF)	
MUSHROOM RAGOUT	22	✦ HALIBUT	32
House made fettucine, wild mushroom ragout, shallot, mushroom cream, fine herbs (VG)		Butter basted halibut, potato espuma (puree), asparagus, grapefruit beurre blanc, charred grapefruit supreme, fingerling potato chip (GF)	
CURRIED CAULIFLOWER	21	✦ VEAL	25
Grilled cauliflower, sticky rice, coconut curry sauce, blistered tomato, charred onion, English peas, bean sprouts (GF, VG, VE)		Veal chop Milanese pounded thin and fried crispy, artisan greens, baby tomato, torn mozzarella, balsamic glaze, black mission figs, red onion	
BUTTERNUT SQUASH RAVIOLI	23	6OZ FILET	30
Butternut squash and sage ravioli, charred onion, brown butter, fried sage, candied walnut gremolata, shaved Parmesean cheese (VG)		Grilled filet mignon, chive whipped potato, asparagus, hollandaise aioli (GF) <i>Make it an Oscar! Add warm Maine Peekytoe crab +9</i>	
STATLER CHICKEN	22		
Pan-seared frenched skin-on chicken breast, pommes dauphinoise (pressed potato), buttered asparagus, wild mushroom, onion, hunter's sauce (GF)			
✦ CRAB CAKES	25		
Pan-seared Maine Peekytoe Crab, sweet corn-harissa emulsion, fried leeks, scallion relish, crème fraîche (<i>Chef Aaron's award-winning crab cakes!</i>)			