



Starters

- LOCAL OYSTERS 10
Three oysters on the half shell, lemon oil, cracked pepper mignonette, horseradish (GF)
- CALAMARI 16
Crispy fried calamari, banana peppers, pineapple sweet chili mignonette, nori furikake (sesame and nori crumb)
- CRAB DIP 13
Maine Peekytoe crab, cream cheese, garlic, onion, red bell pepper, spinach, blue corn chips (GF)

Greens

- GARDEN SALAD 10
Artisan greens, baby tomato, sliced cucumber, shaved carrot, red onion, white balsamic vinaigrette (GF, VE, VG)
- CAESAR SALAD 11
Crisp Romaine, shaved Pecorino Romano cheese, brioche crouton, cracked pepper, Caesar dressing *Available GF*
Add chicken +6 (GF)
Add shrimp skewer +9 (GF)

Soups

- NEW ENGLAND CLAM CHOWDER 6/9
Bacon lardons, herbs, cracked pepper



Lighter Fare

All items served with your choice of fries or coleslaw

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| ✦ NEWAGEN BURGER | 12 | BLT | 10 |
| 8oz Angus Beef patty, cheddar cheese, lettuce, tomato, onion, house-made pickles, mustard aioli, onion jam | | Applewood smoked bacon, salted tomato, Little Gem lettuce, dijonaise, toasted whole grain bread | |
| | | <i>Add fresh Maine lobster salad +8</i> | |
| LOBSTER ROLL | 24 | FISH TACOS | 16 |
| Freshly picked Maine lobster, buttered brioche roll—served cold with mayo and celery or hot with melted butter and herbs | | Blackened haddock, cabbage slaw, corn salsa, Cotija cheese, lemon paprika aioli, flour tortillas | |
| ✦ CRAB CAKE SANDWICH | 15 | | |
| Seared Maine Peekytoe crab cake, Little Gem lettuce, zesty aioli, buttered brioche bun | | | |

Flatbreads

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



Please let us know if you have any dietary restrictions or special considerations, and we will do our best to accommodate you.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.