






Starters


 MUSSELS 18 Tomato-basil confit, roasted garlic cream broth, grilled baguette <i>Available GF</i>	CRAB CAKES 19 Roasted sweet corn & pepper salsa, greens, whole grain mustard-citrus cream sauce
VEGETABLE CURRY PUFFS 10 Onion, garlic, celery, turmeric, and a variety of local vegetables	ARTISAN CHEESE FLIGHT 20 Grilled bread, fresh fruit, local honey, house-made blueberry compote <i>Available GF</i>
LOCAL OYSTERS 10 Three on the half shell, fresh lemon, shallot mignonette, traditional cocktail sauce (GF)	 FIRECRACKER SHRIMP 16 Cajun-spiced gulf shrimp wrapped in bacon, spicy fruit salsa, greens, cilantro-lime cream (GF)
 CALAMARI 14 Cherry tomato, banana pepper, pepperoncini, green onion, frisee, miso vinaigrette	

Greens

SIMPLY GREENS 11 Blueberries, candied walnuts, grape tomato, local cucumber, white balsamic vinaigrette (VE, GF)
CAESAR 13 Romaine, creamy dressing, shaved Parmesan, lemon-pepper crouton
GOLDEN BEET SALAD & CRUSTED GOAT CHEESE 14 Arugula mix, white balsamic vinaigrette

Add grilled chicken 8 Add grilled shrimp 10
Add grilled steak 12 Add picked lobster 12

Flatbreads

 SHEEPSCOT 18 Fresh lobster meat, Parmesan cream sauce, grape tomatoes, grilled sweet corn, chive garnish
COLONY 10 Pepperoni, mozzarella, tomato sauce
LAWNMERE 15 Caramelized onion, pesto chicken, roasted red pepper, crispy onion straws, herb cream drizzle



*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.*


Soups


NEW ENGLAND CLAM CHOWDER
Parsley oil drizzle

6/9 DAILY SOUP 4/7
Ask server for today's flavor

Lighter Fare


All served with house-fried Parmesan ranch chips
Substitute french fries 3
Substitute side Simply Greens or Caesar salad 5

 NEWAGEN BURGER 12
Lettuce, tomato, onion, cheese, pickle spear
Add bacon 2
Add one over easy egg 1
Add sautéed mushrooms or onions 1 each

 LOBSTER ROLL 19
Fresh Maine lobster meat, served cold
with herb mayo or warm with butter,
on brioche roll

SPICY CHICKEN 16
Spicy grilled chicken, arugula, tomato,
crispy bacon and blue cheese crumbles on
grilled Ciabatta roll

Mains

 SCALLOPS 32
Saffron risotto, broccoli rabe, citrus
beurre blanc (GF)

 HADDOCK 22
Fingerling potato, broccolini, citrus
beurre blanc

SIRLOIN AU POIVRE 28
Brandy peppercorn demi, pomme anna
potatoes, grilled asparagus

MAINE LOBSTER BAKE FOR ONE 36
Butter poached lobster, littleneck clams,
mussels, red bliss potato, corn cobette (GF)


SEAFOOD STEW 34
Halibut, mussels, littleneck clams, shrimp,
scallops, tomato herb broth, grilled baguette

RAVIOLI 18
Asparagus tips, pesto cream, roasted
mushrooms, shallot, shaved Parmesan

STATLER CHICKEN 26
Pan roasted chicken, creamy roasted red
pepper, sauteed Brussels sprouts, potatoes,
summer succotash

FRENCHED PORK CHOPS 26
Creamy sweet potato, wilted greens,
whole grain mustard peach sauce

SHRIMP FETTUCCINE 28
Grape tomato, garlic, shallots,
Madeira cream

 JAMAICAN CURRY 18
Cauliflower, broccoli rabe, blistered
tomato, lima bean, jasmine rice (VE, GF)
Add grilled chicken 8 Add grilled shrimp 10
Add grilled steak 12 Add picked lobster 12