



Starters

 MUSSELS	13	CRAB CAKES	15
Tomato-basil confit, roasted garlic cream broth, grilled baguette		Roasted sweet corn & pepper salsa, greens, whole grain mustard-citrus cream sauce	
<i>Prepared with little neck clams 16</i>			
<i>Available GF</i>		 PATATAS BRAVAS	9
MEZZE BOARD	10	Salt, sugar & cayenne dusted potatoes, chipotle & roasted garlic aioli, harissa ketchup, cheese sauce (VG)	
Grilled flatbread, hummus with herb oil, olives & almonds, feta, cucumber, grilled scallion & peppers (VG)		LOCAL OYSTERS	10
<i>Available GF or VE</i>		Three on the half shell, fresh lemon, shallot mignonette, traditional cocktail sauce (GF)	
ESCARGOT	15	<i>Grilled with garlic & parsley butter 12</i>	
Roasted mushroom, garlic, shallots, watercress, brioche rings, lemon beurre blanc		ARTISAN CHEESE FLIGHT	18
CALAMARI	12	Grilled bread, fresh fruit, local honey, house made blueberry compote (VG)	
cherry tomato, banana pepper, pepperoncini, green onion, frisse, miso vinaigrette		<i>Available GF</i>	
SLIDERS	10	 FIRECRACKER SHRIMP	13
Three angus beef sliders, caramelized onion, crispy prosciutto, beer cheese sauce		Cajun spiced gulf shrimp wrapped in bacon, corn salad, micro greens, cilantro-lime cream (GF)	

Soups

NEW ENGLAND	6/9	DAILY SOUP	SWEET POTATO	4/7
CLAM CHOWDER		Ask server for today's flavor	BISQUE	
Parsley oil drizzle			Sriracha-sour cream drizzle	



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

Salads

SIMPLY GREENS	9
Blueberries, candied walnuts, grape tomato, local cucumber, house white balsamic vinaigrette (VE, GF)	
CAESAR	10
Romaine leaves, creamy dressing, shaved Parmesan, lemon-pepper crouton	
 CAPRESE	15
Heirloom tomatoes, burrata, fresh basil, Eventide fig balsamic & Eventide organic Tuscan herb oil (VG, GF)	
ROASTED BEET & SQUASH SALAD	13
Roasted Butternut squash & golden beets, arugula, goat cheese crumbles, dried cranberries, candied walnuts, apple cider vinaigrette	

Lighter Fare

All served with fresh fried chips, substitute french fries 1, substitute side simply green or Caesar salad 3

NEWAGEN BURGER	9
Lettuce, tomato, onion, pickle spear <i>Add cheese or bacon 2 each, add over easy egg 1, add sautéed mushrooms or onions 1 each</i>	
LOBSTER ROLL	19
Fresh picked Maine lobster meat, brioche roll, fresh herb mayo or warmed with butter	
SPICY CHICKEN	12
Spicy grilled chicken, arugula, tomato, crispy bacon, blue cheese crumble, grilled Ciabatta roll	

Flatbreads

COLONY	10
Pepperoni, mozzarella, tomato sauce	
CHRISTMAS COVE	14
Sautéed mushrooms, caramelized onions, crispy prosciutto, parm-cream sauce, shaved Parmesan	
LAWNMERE	15
Caramelized onion, pesto chicken, roasted red pepper, crispy onion straws, buttermilk herb cream drizzle	
SPRUCE	12
Wilted spinach, goat cheese, artichoke cream sauce, sundried tomato bits, balsamic glaze (VG)	
 SHEEPSCOT	18
Fresh picked lobster, Parmesan cream sauce, grape tomatoes, grilled sweet corn, chive garnish	
CAPE HARBOR	10
Apricot spread, blue cheese, walnuts, wilted arugula (VG)	



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Mains

SCALLOPS	27	HADDOCK	19
Saffron risotto, broccoli rabe, citrus beurre blanc (GF)		Escalloped potato, broccolini, citrus beurre blanc (GF)	
 SIRLOIN AU POIVRE	26	STROGANOFF	26
Brandy peppercorn demi, creamed spinach puree, escalloped potatoes, grilled asparagus (GF)		Pappardelle, cuts of boneless short rib, roasted mushrooms, Vidalia onions, shallots & herb sour cream sauce	
SEAFOOD STEW	29	MAINE LOBSTER BAKE FOR ONE	34
Halibut, mussels, little neck clams, shrimp, scallops, tomato herb broth, grilled baguette		Butter poached lobster, littleneck clams, mussels, red bliss potato, corn cobette (GF)	
STATLER CHICKEN	24	BUTTERNUT SQUASH RAVIOLI	22
Pan roasted chicken, creamy pan sauce, roasted golden beets, carrots, butternut squash (GF)		Asparagus tips, sage brown butter, roasted mushrooms, shallot, shaved Parmesan (VG)	
SHRIMP FETTUCCINE	23	FRENCHED PORK CHOPS	23
Grape tomato, garlic, shallots, Madeira cream		Sweet potato mash, wilted greens, whole grain mustard peach sauce (GF)	
 HALIBUT	34	SURF AND TURF	35
Parsnip puree, roasted mushroom fricassee, grape tomato, baby vegetable, beryc butter (GF)		Filet mignon, scallops, parsnip & potato mash, carrot, asparagus, port wine demi (GF)	
SHORT RIB	32	 CURRY	19
Bone-in short rib braised in red wine, creamy polenta, sautéed green beans, cognac-peppercorn demi-glace		Cauliflower, broccoli rabe, blistered tomato, lima bean, jasmine rice (VE, GF)	
		<i>Add shrimp or chicken 5</i>	
		<i>Add lobster 10</i>	