

## Starters

 MUSSELS	13
Tomato-basil confit, roasted garlic cream broth, grilled baguette	
<i>Prepared with little neck clams 16</i>	
<i>Available GF</i>	
CRAB CAKES	15
Roasted sweet corn & pepper salsa, greens, whole grain mustard-citrus cream sauce	
CALAMARI	12
cherry tomato, banana pepper, pepperoncini, green onion, frisse, miso vinaigrette	
SLIDERS	10
Three angus beef sliders, caramelized onion, crispy prosciutto, beer cheese sauce	
CHICKEN TENDERS	12
Sweet chili with fresh jalapenos, sweet BBQ or buffalo style, choice of ranch or blue cheese	
LOCAL OYSTERS	10
Three on the half shell, fresh lemon, shallot mignonette, traditional cocktail sauce (GF)	
<i>Grilled with garlic &amp; parsley butter 12</i>	
 PATATAS BRAVAS	9
Salt, sugar & cayenne dusted potatoes, chipotle & roasted garlic aioli, harissa ketchup, cheese sauce (VG)	

## Soups

NEW ENGLAND 6/9  
CLAM CHOWDER  
Parsley oil drizzle

DAILY SOUP  
Ask server for today's flavor

SWEET POTATO 4/7  
BISQUE  
Sriracha-sour cream drizzle

## 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)	
BLT SALAD	12
Crispy bacon, arugula-romaine blend, sweet grape tomato, buttermilk herb cream	
ROASTED BEET & SQUASH SALAD	13
Roasted Butternut squash & golden beets, arugula, goat cheese crumbles, dried cranberries, candied walnuts, apple cider vinaigrette	
<i>Add grilled chicken 5</i>	
<i>Add grilled steak 8</i>	
<i>Add grilled shrimp 7</i>	
<i>Add picked lobster 10</i>	



# Flatbreads

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

## Mains

*All served with fresh fried chips*

*Substitute french fries 1, substitute side simply green or Caesar salad 3*

 A1 BURGER 15 Grilled onions, white cheddar, bacon, A1 aioli, fried egg	REUBEN 12 Shaved corned beef, Morse's farm sauerkraut, melted Swiss cheese, 1000 island <i>Make it a Rachel with shaved turkey, cabbage slaw, swiss &amp; 1000 island</i>
NEWAGEN BURGER 9 Lettuce, tomato, onion, pickle spear <i>Add cheese or bacon 2 each</i> <i>Add over easy egg 1</i> <i>Add sautéed mushrooms or onions 1 each</i>	SPICY CHICKEN 12 Spicy grilled chicken, arugula, tomato, crispy bacon, blue cheese crumble, on grilled Ciabatta roll
SINGLE DECKER CLUB 13 Shaved turkey, crispy bacon, lettuce, tomato, cranberry-mayo, grilled sourdough <i>Substitute lobster 10</i>	 SHORT RIB GRILLED CHEESE 16 Pimento cheese, short rib, caramelized onions, griddled sourdough
 TACOS 13 Pan-fried Cajun haddock, cabbage slaw, cheddar jack cheese, chipotle & garlic aioli, cilantro-lime cream, fresh salsa	LOBSTER ROLL 19 Fresh Maine lobster meat, brioche roll, cold with fresh herb mayo or warmed with butter
QUESADILLA 10 Roasted sweet corn & pepper salsa, cilantro-lime cream, cheddar jack cheese, fresh salsa <i>Add veggies 4, add lobster 10, add chicken 5</i>	VEGETABLE PANINI 10 Roasted tomatoes, zucchini, mozzarella, pesto



*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.*