



Monday, May 22nd 2017

Dinner Specials

Starters

- ~Farmstead Cheese Plate w/ Toasted Crostini, Maple-Butter & Cocoa Dusted Almonds 24
St. Stephen's, Edilon, Farmhouse Cheddar, Verano, Prufrock & Chorizo
- ~Lobster Maki w/ Wasabi Mayo 15
Lobster, Fresh Basil & Native Asparagus Inside & Red Tobiko Outside
- ~85 Main Fish TACOS w/ Roasted Sweet Corn-Tomato Salsa 14
Lightly Fried Haddock, Baby Arugula, Cilantro Sour Cream & Fresh Avocado w/ Soft Corn Tortillas
- ~Chicken Carnitas TACOS w/ Fresh Oregano Chimichurri 13
Confit Chicken Thighs, Queso Fresco, Avocado, Arugula & Soft Corn Tortillas
- ~85 Main Stuffies 10
Stuffed Cherrystone Clams w/ Bacon, Chorizo, Fresh Herbs & Chipotle Aioli

Entrées

- ~18 oz. Grilled Bone in Veal Chop w/ Organic Oyster Mushroom Demi 35
Yukon Mashed & Grilled Native Asparagus
- ~85 Maine Lobster Pasta w/ Mozzarella & Fontina Tortelloni 34
4 oz. Pulled Lobster Meat, Heirloom Cherry Tomatoes, Roasted Sweet Corn
& Native Asparagus w/ Kettle 1 Vodka Cream Sauce
- ~Pan Seared RI Blackfish w/ Watercress Pesto 32
Dayboat Blackfish w/ Sweet Basil Risotto, Sweet Corn Sauce
& Marinated Heirloom Cherry Tomatoes
- ~Organic Duck Breast w/ Lingonberry Reduction 29
Wild Mushroom Risotto & Garlic Seared Fiddle Heads
- ~85 Main Veal Bolognese w/ Pappardelle 28
Ground Veal, Apple-Wood Smoked Bacon, Chorizo, Prosciutto
Organic Baby Spinach & Aged Parmesan
- ~Maryland Soft Shell Crab 24
Old Bay Dusted Maryland Blue Crab, Grilled Broccoli
& Roasted Garlic Mashed Yukon Gold Potatoes

Oyster Selection

- Hogs Island ~ Damaiscotta River, ME ~ 3.00/each
- Umami ~ Narragansett, RI ~ 3.00/each
- Nasketucket ~ Cape Cod ~ 3.25/each
- Salutation Cove ~ P.E.I., Canada ~ 3.00/ each

Featured Wines

- ~ Angeline Vineyards Rose ~ California (2016) 8 / 28
- ~ Jonathan Edwards Stone Table Red ~ Lodi, California 9 / 32

Drink Special

- ~ Sweet Tea Lemonade ~
- Deep Eddy Sweet Tea Vodka & Lemonade