



Dinner Menu

Small Plates & Starters

Lobster Spring Rolls

Maine lobster, sweet Asian slaw & mint with tamari \$13

Tomatoes & Mozzarella

Hot house tomatoes, fresh Mozzarella, drizzled with Fiore aged balsamic \$9

Maine Seafood Sampler

2 local oysters on the 1/2 shell, 2 Jonah crab claws & 6 smoked mussels \$15

Mussels

Local rope grown mussels, white wine, garlic, shallots, herb butter & cream \$12

Blackened Tuna Sashimi

Yellow fin tuna seared rare with tamari, mixed greens, sesame seeds and wasabi cream sauce \$14

Arancini

The Italian classic with a Fresh twist \$11

Maine Crab Cakes

Served with mixed greens, sliced apple, & cranberry-maple-walnut sauce \$15

Soups & Salads

Native Clam Chowder

Creamy with potatoes, onions, celery & fresh Maine clams
Cup \$6, Bowl \$10

Lobster Stew

1/2 a Maine lobster (in the shell) in a savory tomato cream broth \$16

Soup du Jour

Cup \$5 Bowl \$9

Grilled Hearts of Romaine Salad

Grilled hearts of Romaine, Grana Padano cheese & house Caesar dressing \$8

Bistro Salad

Endive, radicchio, frisee, and baby greens with Curtis bacon, blue cheese, Dijon-bacon vinaigrette \$9

Baby Spinach Salad

Goat cheese, red onion, walnuts & Craisins with Fiore oil & balsamic vinegar \$9

Fresh House Salad

Mixed greens & vegetables with Fiore oil & balsamic vinegar \$6

*These items may be cooked to order. Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Dinner Entrees

Maine Lobster

Steamed with seasonal vegetables, herb risotto & drawn butter / Market Price

New England Cioppino

Native Maine shellfish & whitefish in a hearty herb-tomato broth with grilled bread \$26
(Add linguine \$2)

Scallops Cavatappi

Pan seared Diver Scallops, tomatoes, scallions & mushrooms served over cavatappi pasta with a Grana Padano Béchamel sauce \$25

Fresh Halibut Oscar

Pan seared over asparagus, fresh native crab meat, risotto & hollandaise sauce \$25

Roasted Vegetables

Roasted root vegetables over a stew of curried lentils & tomatoes \$16

Chicken Pot Pie

A Fresh take on the classic comfort dish \$15

Roasted Free-Range Chicken

Cast iron roasted with sage, shallots & garlic, served with seasonal vegetables, mashed potatoes, & pan jus \$19

8oz Hanger Steak

Char grilled to your liking with seasonal vegetables, mashed potatoes & chimichurri sauce \$24

12oz NY Sirloin

Char grilled to your liking with herb butter, seasonal vegetables and risotto \$27

Beverages

Sodas & Juices

Coke	2
Diet Coke	2
Fanta Orange	2
Ginger ale	2
Sprite	2
Powerade	2
Captain Eli's Blueberry Soda	3
Captain Eli's Draft Rootbeer	3
Lemonade	3

Coffee, Tea & Milk

Coffee	2
Fresh Brewed Iced Tea	3
Iced Coffee	2
Milk	2
Hot Tea	2
Hot Chocolate	3

Bottled Waters

Bottled Water	2
Panna	5
Pellegrino (Sm)	3
Pellegrino (Med)	4
Pellegrino (Lg)	5
Sparkling Poland Springs	4

**These items may be cooked to order. Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*