

APPETIZERS

HEIRLOOM TOMATO

Micro Rainbow Greens, Grilled Olive Bread, Vin Cotto Ricotta Salata 16

SHRIMP CROSTINI

Housemade Barbeque Sauce, Toasted Sesame Seeds Micro Rainbow Greens 18

FLASH FRIED POINT JUDITH CALAMARI

Pepperoncini, Kung Pao Sauce 16

NORTHEAST OYSTERS ON THE HALF SHELL*

Fresh Lemon, Saffron Mignonette 18

MAINE ROPE GROWN MUSSELS

White Wine, Garlic Butter, Roasted Tomatoes, Grilled Baguette 18

PAN SEARED JONAH CRAB CAKE

Frisee Apple Salad, Lemon Aioli 19

PORK BELLY

Baby Bok Choy, Sriracha 16

BABY LAMB CHOPS

Korean Marinated Lamb, Kimchi Slaw, Scallions 17

ROASTED TOMATO HUMMUS

Crispy Garbanzo Beans, Pita Chips, Celery, Baby Carrots 14

SALADS

MIXED GREENS

Roasted Tomatoes, Portobello, Macadamia Nuts, White Balsamic Dressing 13

HEARTS OF ROMAINE & BLACK KALE "CAESAR"

Parmesan Dressing, Crisp Garlic Croutons 16

ZUCCHINI SALAD

Mixed Greens, Carrots, Cucumbers, Cherry Tomatoes, Edamame Crispy Wontons, Ginger Sesame Dressing 15

SEA GRILLE TOSSED BIBB SALAD

Jonah Crabmeat, Avocado, Tomato, Capers, Horseradish Dressing 22

SOUPS

NEW ENGLAND CLAM CHOWDER

Griddled White Corn Bread 12

SOUP OF THE DAY 12

SANDWICHES

GRIDDLED FOCACCIA AND MOZZARELLA

Red and Yellow Vine Ripened Tomato, Pesto, Baby Watercress Salad 17

MAINE LOBSTER ROLL

Crisp French Fries, Challah 29

FRIED HADDOCK

Pineapple Coleslaw, Thousand Island, Griddled Buttermilk Roll, French Fries 22

SMOKED TURKEY PANINI

Bibb Lettuce, Maple Smoked Bacon, Swiss Cheese, Tomatoes, Cranberry Chutney, Multigrain, French Fries 20

CALIFORNIA STYLE CHICKEN SANDWICH

Pepperjack Cheese, Lettuce, Tomato, Guacamole, Buttermilk Roll French Fries 21

GRILLED 9 OZ. GROUND TENDERLOIN CHEESEBURGER

Bacon Onion Jam, Pickled Cucumber, Lettuce, French Fries 23

*Add Avocado or Fried Egg 4

OYSTERS & CHAMPAGNE

Served with a Half Dozen Daily Oysters

DOMAINE CHANDON, LIMITED EDITION CLASSIC

Sparkling, California 187 ml/28

GOSSET, BRUT EXCELLENCE

Champagne, France 375 ml/59

KRUG, GRAND CUVÉE

Champagne, France 375 ml/129

SIMPLY GRILLED FISH

+Chef Bruce's Selection of Fresh Fish Seasoned with Sea Salt & Grilled to Perfection.

LINE CAUGHT COD* 28

EAST COAST SWORDFISH* 28

NOVA SCOTIA SALMON* 28

RED SNAPPER* 28

SERVED WITH:

Mashed Potatoes, Autumn Vegetable Medley, Grilled Fresh Lemon

ENTRÉES

PAN ROASTED ATLANTIC HALIBUT

Saffron Risotto, Shaved Zucchini with a Chardonnay Reduction 30

CRAB STUFFED LEMON SOLE

Couscous, Red Onions, Bell Peppers, Spinach, Fried Capers Micro Rainbow Greens, Lemon Butter Sauce 27

VEAL PARMIGIANA

Provolone Cheese, Linguini Pasta, Spinach, Roasted Tomatoes Vodka Sauce 27

YELLOWFIN TUNA NICOISE

Sushi Garde, White Frisee, Mediterranean Olives, Aged Sherry Dressing* 25

SHRIMP COBB SALAD

Tomatoes, Bacon, Avocado, Eggs, Chopped Lettuce Horseradish Dressing 24

SEARED SCALLOPS

Farro Risotto, Grilled Scallions, Maitake Mushrooms, Coppa Miso Mushroom Sauce, Chili Oil 31

BUTTERNUT SQUASH RAVIOLI

Sautéed Honey Mushrooms, Green Peas, Sweet Corn, Pumpkin Alfredo Sauce, Sage, Parmesan Cheese 21

PETIT FILET MIGNON

Sautéed Mushrooms and Onions, Mashed Potatoes Bearnaise Sauce 27

SIDES

CRISP FRENCH FRIES 7

TRUFFLE FRIES 10

JUMBO GREEN & WHITE ASPARAGUS, LEMON BUTTER SAUCE 7

SAUTÉED MUSHROOMS & ONIONS 7

CHINESE BROCCOLI, TERIYAKI SAUCE 8

SAUTÉED SHAVED BRUSSELS SPROUT, LEMON, GARLIC 7

*Items served raw or under cooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order please inform your server if anyone in your party has a food allergy.

SIGNATURE COCKTAILS

APHRODITE'S POTION

Grey Goose Vodka, Strawberry, St. Germain Elderflower Liqueur
Topped with Prosecco 17

ROSEMARY MAPLE BOURBON SMASH

Maker's Mark Bourbon, Maple Syrup, Lemon Juice
Rosemary-Infused Simple Syrup 15

APPLE CIDER SARATOGA

Angel's Envy Bourbon, Calvados Brandy, Apple Cider, Simple Syrup
Allspice Dram, Angostura Bitters, Luxardo Cherry, Orange Slice 15

BLACKBERRY MARGARITA

Sauza Tequila, Lime Juice, Blackberry Puree, Cointreau 15

OFF SEASON G&T

Sipsmith Gin, Plum Liqueur, Lime Juice, Allspice Dram
Fever-Tree Tonic Water 15

CRANBERRY MULE

Effen Vodka, Wild Moon Cranberry Liqueur, Lime Juice
Topped with Ginger Beer 15

AUTUMN PUNCH

Bacardi 8 Rum, Lemon Juice, Pomegranate Grenadine
Allspice Dram, Cinnamon Syrup 15

CHOCOLATE CHAI MOJITO

Chai Rum, Monin Mojito Mix, Lime Juice, Chocolate Mint
Topped with Ginger Ale 15

LAVENDER PEAR COLLINS

Hendrick's Gin, Wild Moon Lavender Syrup, Pear Puree
Lemon Juice, Topped with Prosecco 15

CRANBERRY CHAI SANGRIA

Chai Rum, Wild Moon Cranberry Liqueur, Red Wine, Apple Brandy
Citrus Seltzer 15

MOCKTAILS

SPARKLING PEACH SUNRISE

Peach Puree, Orange Juice, Lemon Juice, Grenadine,
Sparkling Cider 8

BLUEBERRY MOCKJITO

Muddled Blueberries and Mint Leaves, Simple Syrup,
Lime Juice, Coconut Water 8

BEER

BUD LIGHT, Bolder Light Beer 8

NIGHT SHIFT, IPA 10

NIGHT SHIFT, Whirlpool 10

DEVIL'S PURSE, Kolsch 10

SAM ADAMS 76, Lager/Ale 8

SAM ADAMS SEASONAL 8

STELLA ARTOIS, Pale Lager 8

PLUM ISLAND, Belgian White 8

GUINNESS, Stout 8

BUBBLES BY THE GLASS

MOËT & CHANDON

Brut Imperial Champagne France, Bin No. 5000, 24/120

TERRE GAIE PROSECCO

Veneto, Italy, Bin No. 6201, 11/44

MAS FI CAVA ROSATO

Penedès, Spain, Bin No. 6203, 14/56

WHITE BY THE GLASS

DRYLANDS SAUVIGNON BLANC 2017

Marlborough, New Zealand Bin No. 6007, 14/56

BORGO PINOT GRIGIO 2017

Friuli, Italy, Bin No. 6404, 11/44

S.A. PRUM ESSENCE RIESLING 2016

Mosel, Germany, Bin #6004 12/48

LANGLOIS- CHATEAU SANCERRE 2017

Loire Valley, France, Bin No. 6000, 16/62

CHATEAU BONNET BORDEAUX BLANC BLEND 2016

Bordeaux, France, Bin No. 6003, 14/56

WILLIAM FEVRE CHABLIS 2017

Burgundy, France, Bin No. 6008, 17/68

FRANCISCAN CHARDONNAY 2016

Napa, California, Bin No. 6001, 14/56

ROSÉ BY THE GLASS

DANIEL CROCHET SANCERRE ROSE 2017

Loire Valley, France, Bin No. 6251, 15/60

FLEURS DE PRAIRIE ROSE 2017

Cote-De-Provence, France Bin No. 6251, 12/48

RED BY THE GLASS

BROOKS RUNAWAY RED PINOT NOIR 2016

Williamette Valley, Oregon, Bin No. 6301, 15/60

SIMI LANDSLIDE CABERNET SAUVIGNON 2014

Sonoma, California, Bin No. 6108, 21/84

CHÂTEAU KSARA RESERVE DE COUVANT RED BLEND 2015

Bekaa Valley, Lebanon Bin 6208, 11/44

PRELIUS CABERNET SAUVIGNON MAREMMA 2016

Tuscany, Italy, Bin No. 6307, 13/52

CONTRADE NEGROAMARO 2015

Italy, Brindisi Bin No. 6055, 11/44

6TH SENSE SYRAH 2016

Lodi, California Bin No. 6307, 15/60

PORTILLO MALBEC 2017

Mendoza, Argentina Bin No. 6115, 12/48

KUNDE SONOMA VALLEY MERLOT 2014

Sonoma, California Bin No. 6107, 13/52

HALF BOTTLE

GOSSET BRUT EXCELLENCE

Champagne, France, Bin No. 8505, 50

DUCKHORN SAUVIGNON BLANC 2015

Napa Valley, California, Bin No. 8308, 27

L'ABELLE DE FIEUZAL 'PESSAC-LEOGNAN' SAUVIGNON BLANC 2011

(2nd of Chateau Fieuzal) Bordeaux, France, Bin No. 8361, 45

MAYACAMAS CHARDONNAY 2014

Napa Valley, California, Bin No. 8307, 56

HIRSCH 'SAN ANDREAS FAULT' PINOT NOIR 2013

Sonoma Coast, California, Bin No. 8006 65

WINE BY THE BOTTLE

SEE WINE MENU FOR SELECTIONS