

# LUNCH MENU

FRESH. FARM & SEA INSPIRED.



## STARTERS

### CLASSIC STYLE MUSSELS

garlic + shallots + wine + mussels + grilled bread 16 **GF**

### AVOCADO SEAFOOD CEVICHE

salad + shrimp + scallop + fish + peppers onion + aleppo pepper + lime + garlic crostini 16

### SEAGLASS JUMBO LUMP CRABCAKE

lump crab meat + lettuce dijon aioli 24

### WHIPPED FETA DIP

olive tapenade + marinated plum tomatoes + oregano oil + crostini 18

### SHRIMP COCKTAIL

(4) jumbo shrimp gently poached with lemon & sea salt + horseradish cocktail sauce 20

### \*LOCAL OYSTERS ON THE HALF

(6) oysters served on a bed of crushed ice with horseradish + cocktail sauce ginger mignonette 18 **GF**

### CRISPY FRIED CALAMARI

banana peppers + spicy tomato aioli 18

### CRISPY BRUSSELS SPROUTS

sprouts + sesame + ginger soy 14 **V**

### PORK & GINGER POT STICKERS

pan fried dumplings + sweet ginger soy glaze + green onions 14

## SOUPS & SALADS

### NEW ENGLAND CLAM CHOWDER

fresh chopped clams + smoked bacon celery + onion + thyme + potatoes cream 7/9

### MAINE LOBSTER STEW

claw & knuckle lobster meat + rich lobster velouté + smoked paprika cream + touch of sherry *market price*

### FRENCH ONION

caramelized spanish & bermuda onions rich bouillon brioche crostini + swiss cheese 9

### SEASONAL SOUP OF THE DAY

ever changing, always fresh 8/9

### CLASSIC CAESAR

hearts of romaine + italian herb baked croutons + creamy caesar dressing white anchovies 13

### HARVEST SALAD

roasted cortland apple + butternut squash + baby kale + dried cranberries goat cheese + red quinoa + candied walnuts + pumpkin seeds cider vinaigrette 14 **V**

**ADD | CHICKEN 9 | SHRIMP 16 | SALMON 16**

## HANDHELDS

*served with seasoned fries & pickle spear*

### FRESH HADDOCK SANDWICH

haddock filet served pan seared, blackened, fried or broiled + tartar sauce + green leaf lettuce + vine ripe tomato + toasted brioche 24

### NEW ENGLAND LOBSTER ROLL

5 oz maine lobster + cucumber + fresh tarragon sherry + mayonnaise + tomato + toasted brioche bun beach chips *market price*

### CRISPY TACOS

shredded iceberg & cabbage + pico de gallo chipotle aioli + flour tortillas

**FRIED HADDOCK** 3 for 24 **LOBSTER** *market price*

### THE BOARDWALK

crispy cajun chicken breast + vermont cheddar hickory smoked bacon + green leaf lettuce + vine ripe tomato + creamy ranch + toasted brioche 18

### SMOKED PASTRAMI & SWISS

smoked pastrami + swiss + house pickled cabbage dijon aioli + pretzel roll 18

### AVOCADO CHICKEN CLUB SANDWICH

grilled chicken + lettuce + tomato + bacon mayonnaise + fries + pickle chips 17

### \*8 OZ PRIME BURGER

vermont cheddar + lettuce + tomato pickle + fries 16 **ADD APPLEWOOD SMOKED BACON** 2

## ENTREES

### TRADITIONAL NEW ENGLAND SEAFOOD CASSEROLE

scallops + shrimp + haddock + lobster + sherry butter sauce + mashed potatoes + seasonal vegetables 36

### NEW ENGLAND BAKED HADDOCK

buttered ritz cracker crumbs + roasted seasonal vegetables + mashed potatoes + lemon 32

### GRILLED MARINATED SWORDFISH

lemon parmesan risotto + sautéed spinach + citrus caper white wine sauce 36 **GF**

### BRAISED SHORT RIB OF BEEF

garlic mashed potato + charred brussels sprouts classic bordelaise 36

### LOBSTER MAC & CHEESE

maine lobster + scallions + five cheese mornay cavatappi pasta + buttered ritz cracker crumbs *market price*

### FILET MIGNON | 8 oz

grilled asparagus + yukon mashed potato 49

### RIB EYE | 14 oz

grilled asparagus + yukon mashed potato 52

## ON THE SIDE

**HOUSE MASHED + SEASONAL VEG** 8 **GF**

**LOBSTER MAC & CHEESE** *market price*

### LOADED SCALLOP POTATO

cheddar + scallions + bacon + sour cream 8 **GF**

**TRUFFLE & PARMESAN FRIES** | garlic aioli 9

**GRILLED JUMBO ASPARAGUS** 8

\*Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. If unsure of your risk, consult a physician. Please inform your server of any dietary or health restrictions. Before placing your order, please inform your server if a person in your party has a food allergy.

**GF** — can be prepared **Gluten Free** **V** — Vegetarian