

DINNER MENU



STARTERS

CLASSIC STYLE MUSSELS

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

AVOCADO SEAFOOD CEVICHE

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

WHIPPED FETA DIP

olive tapenade + marinated plum tomatoes + oregano oil + crostini 18 **GF V**

SEAGLASS JUMBO LUMP CRABCAKE

lump crab meat + lettuce dijon aioli 24

SHRIMP COCKTAIL

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

*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

SOUP & SALAD

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* **GF**

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 **GF V**

ADD | CHICKEN 9 | SHRIMP 16 | SALMON 16

**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. Before placing your order, please inform your server of any dietary or health restrictions, and if a person in your party has a food allergy.*

GF — can be prepared Gluten Free V — Vegetarian

FROM THE SEA

PAN SEARED DAY BOAT SCALLOPS

grilled sweet corn, bacon & pepper succotash parsnip purée + aleppo pepper 38 **GF**

SEAFOOD CIOPPINO

clams + mussels + fish + shrimp + saffron + tomato broth + fennel + potato + grilled ciabatta 40 **GF**

TRADITIONAL NEW ENGLAND SEAFOOD CASSEROLE

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

NORTH ATLANTIC 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

SCAMPI BUCATINI

fresh semolina bucatini pasta + grape tomato garlic + white wine sauce + shallots + parsley **SHRIMP | 33 LOBSTER | market price**

FROM THE FARM

FILET MIGNON | 8 oz

grilled asparagus + Yukon mashed potato 49 **GF**

RIB EYE | 14 oz

grilled asparagus + Yukon mashed potato 52 **GF**

LONG BONE TOMAHAWK CHOP | 32 oz

grilled asparagus + Yukon mashed potato 85 **GF**

PRIME NEW YORK SIRLOIN | 16 oz

grilled asparagus + Yukon mashed potato 58 **GF**

BRAISED SHORT RIB OF BEEF

garlic mashed potato + charred brussels sprouts classic bordelaise 36

BELL & EVANS ORGANIC BRICK CHICKEN

smoked fleur de sel + fingerling potato + spring carrots pan jus + sorrel leaves 34

BURRATA PAPPARDELLE

oil cured tomato + burrata cheese + shaved cheese red pepper pesto 26 **V**

HANDHELDS

NEW ENGLAND LOBSTER ROLL

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

AVOCADO CHICKEN SANDWICH

grilled chicken + avocado + lettuce + tomato bacon + mayonnaise + toasted brioche bun + fries pickle chips 17

*8 OZ PRIME BURGER

Vermont cheddar + lettuce + tomato + toasted bun fries + pickle chips 16 **ADD APPLEWOOD SMOKED BACON 2**

ON THE SIDE

HOUSE MASHED + SEASONAL VEGETABLES 8 **GF V**

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 **GF V**