



## STARTERS

**REAL MAINE CRAB CAKES**  
Local Greens and Remoulade...\$12

**FRIED CALAMARI (GF)**  
Baby Spinach, Banana Peppers,  
Sweet Chili Coconut Vinaigrette,  
and Parmesan...\$12

**SPINACH AND ARTICHOKE DIP**  
House Made Lavash Crackers  
and Parmesan Cheese...\$10

**BURRATA BOWL**  
Basil Walnut Pesto, Blistered Tomatoes,  
Balsamic Glaze, Garlic Herb Crostini,  
and Micro Basil...\$12

+ **SMOKED SALMON DEVILED EGGS (GF)**  
Red Onion, Capers, Sweet Gherkin Pickles,  
and Fresh Dill...\$12

**BACON WRAPPED SCALLOPS (GF)**  
Warm Maple Dijon Cream Sauce...\$16

+ **TUNA POKE**  
Marinated Sushi Grade Tuna, Cucumber,  
Avocado, Sesame Seaweed Salad,  
and Fried Wonton Crisps...\$14

**BUFFALO CAULIFLOWER (GF)**  
House Made Buffalo Sauce, Pickled Red Onion,  
Smoky Bleu Cheese, and Scallions...\$10

**CHICKEN WINGS (GF)**  
Crispy Natural Wings  
with Ranch Dressing...(6) \$10 (12) \$16  
(Plain, Barbeque, Buffalo, or Blueberry Sriracha)

**FRIED PICKLED CHIPS (GF)**  
House Made Pickle Chips  
with Chipotle Lime Aioli...\$10

## SOUPS & SALADS

**MAINE LOBSTER STEW (GF)**  
(Award Winning)  
Cup \$9...Bowl \$16

**HARRASEEKET  
CLAM CHOWDER**  
Cup \$6...Bowl \$9

**TO ANY SALAD**...Add Grilled Chicken Breast or Steak Tips ...\$8...Salmon...\$14...Lobster...\$16

**GREENS FROM THE FARMS**  
Local Mixed Greens with an Assortment of  
Local Vegetables, Sunflower Seeds,  
and Choice of Dressing...\$10/\$6 as a demi  
(Honey Balsamic, Bleu Cheese, Ranch,  
or Champagne Vinaigrette)

**SOUTHWESTERN FARRO BOWL**  
Sweet Potato, Blistered Tomatoes,  
Black Beans, Fire Roasted  
Poblano Peppers, Corn, Tortilla Strips,  
and Jalapeno Lime Aioli...\$12

**CLASSIC CAESAR**  
Crisp Romaine, Creamy Caesar  
Dressing, House Made Croutons,  
and Parmesan Cheese...\$10/\$6 as a demi

**SPINACH SALAD**  
Strawberry, Goat Cheese Balls,  
Toasted Almonds, and  
Honey Balsamic Vinaigrette...\$10/\$6 as a demi

## BRICK OVEN PIZZA

**Small...\$12    Large...\$18    Gluten Free...\$12 (Small Only)**

**CHEESE**  
House Made Tomato Sauce,  
Fresh Oregano and a Three Cheese Blend

**PEPPERONI**  
House Made Tomato Sauce,  
Fresh Oregano and a Three Cheese Blend

**WILD MUSHROOM**  
Garlic Oil, Assortment of Marinated  
Wild Mushrooms, Rosemary,  
Parmesan Cheese, and Fresh Herbs

**CHICKEN AND GRILLED PEACH**  
Seasoned Chicken, Grilled Peaches,  
Red Onion, Herbed Ricotta, Arugula,  
and Balsamic Glaze

**PROSCIUTTO HAWAIIAN**  
Prosciutto, Diced Pineapple,  
Caramelized Onions, Smoked Gouda,  
Three Cheese Blend and Red Sauce

**BEEF AND BRIE**  
Shredded Beef Short Rib, Brie Cheese,  
Broccoli, and Dried Cranberries

+ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



## ENTREES

### THE REAL MAINE MEAL

A Cup of our Creamy Lobster Stew  
or Clam Chowder

“The 4oz Classic” 6 Inch Lobster Roll...\$28  
with “The Twin 4oz Classic”  
6 Inch Lobster Roll...\$37

### BAKED HADDOCK (GF without Crab Cake)

Gulf of Maine Haddock, Brown Basmati Rice,  
Wilted Greens, and Herbed Garlic Butter Sauce...\$21  
Add Crab Cake \$6

### + BLACKENED SOCKEYE SALMON (GF)

Brown Basmati Rice and Wilted Greens  
with a Cilantro Lime Crema ...\$27

### + WOOD FIRE GRILLED SCALLOPS (GF)

Potato, Onion, and Red Pepper Hash, Wilted Greens  
Topped with a Sweet Corn and Peanut Relish...\$32

### LOBSTER FETTUCCINE

Fresh Maine Lobster Meat, Pancetta,  
Baby Spinach, Garlic Cream Sauce,  
Broad Arrow Farm’s Lemon Pepper Fettuccine...\$28

### BARBEQUE SEASONED SPIT ROASTED CHICKEN (GF)

Tavern Smashed Potatoes and  
Roasted Seasonal Vegetables...\$22

### + FILET MIGNON (GF)

8oz All Natural Beef Tenderloin,  
Tavern Smashed Potatoes,  
Roasted Seasonal Vegetables, and  
Horseradish Chive Butter...\$36

### + WOOD FIRE GRILLED TENDERLOIN STEAK TIPS (GF)

Tavern Smashed Potatoes, Steamed Broccoli,  
and Apple Bourbon Butter...\$28

### BEEF SHORT RIB (GF)

Tavern Smashed Potatoes,  
Broccoli, and Red Wine Demi...\$24

### BRICK OVEN MAC AND CHEESE

Coastal Cheddar Fondue  
Finished with Buttered Crumbs...\$16  
with Chicken...\$20 with Maine Lobster...\$26

### FISH AND CHIPS

Fresh Fried Haddock Served with Fries,  
Cole Slaw, and Tartar Sauce...\$21

## SANDWICHES

*All Sandwiches Come with your choice of French Fries, Sweet Potato Fries, or Cole Slaw*

*Sub Demi Greens, Caesar, or Spinach...\$3*

### MAINE LOBSTER ROLL

*Served Warm with Drawn Butter or Chilled with Mayo*

“The 4oz Classic” 6 Inch ...\$24 or  
“The Twin 4oz Classic” 6 Inch...\$34

### FISH TACOS (3) (GF)

Corn Tortilla, Blackened, Fried, or Baked Haddock  
with Shredded Cabbage, Pickled Onions,  
and Jalapeno Lime Aioli...\$16

### LOBSTER AND BACON GRILLED CHEESE

Fresh Maine Lobster Meat, Wilted Arugula,  
Pineland Farm’s Smoked Cheddar Cheese...\$25

### HICKORY SMOKED BARBEQUE PULLED PORK SANDWICH

Smoked Gouda Cheese, House Barbeque Sauce,  
Topped with Coleslaw and Bacon Jam...\$15

### GRILLED CHICKEN SANDWICH

Pineland Farm’s Cheddar Cheese, Sliced Apples,  
Cranberry Walnut Mayo, Lettuce, and Tomato...\$14

### REUBEN

Corned Beef, Morse’s Sauerkraut,  
Swiss Cheese, Remoulade, and Marble Rye...\$15

### HADDOCK SANDWICH (Blackened, Fried, or Baked)

4 oz Fresh Maine Haddock, Lettuce,  
Tomato, and Tartar Sauce...\$13

### FALAFEL WRAP (VEGAN)

House Made Falafel, Sweet Potato,  
Cucumber, Red Onion, Local Greens,  
Creamy Tahini Dressing,  
and Whole Wheat Wrap...\$14

## “BUILD YOUR OWN”

+ 7oz ALL NATURAL PINELAND BURGER...\$14

**Choose Your Toppings for \$1 Each**

Bacon  
Sautéed Mushrooms  
Jalapenos  
Raw Onions  
Caramelized Onions

**Cheese:**  
American  
Swiss  
Cheddar

+ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.