

## Appetizers

### *Shrimp Cocktail* 15

Five Jumbo Shrimp with traditional cocktail sauce

### *Spiced Maine Crab Cakes* 16

Maine Crabmeat mixed with Chef's special spice blend, served with garlic aioli

### *Oysters Rockefeller* 16

Finished with spinach and blistered hollandaise

### *Bruschetta* 12

Grilled Italian bread served with chopped tomato, garlic, basil, mozzarella and extra virgin olive oil

### *Stuffed Artichoke* 12

Garbanzo bean, roasted sweet pepper, and garlic in a basil balsamic

### *Grilled Tofu* 9

Fresh herb crusted Tofu and tomato topped with fig Balsamic

### *Falafel* 10

With mint cucumber relish

### *Potato and Cabbage Croquette* 8

Vegan cheese, onion, garlic, herbs with truffle oil

### *Lobster Bisque* 10

Pieces of Maine Lobster atop creamy bisque with a hint of Calvados apple brandy

### *Clam Chowder* 9

Rich and creamy traditional New England Clam Chowder

### *Tomato Bisque* 8 *May request*

A classic Creole blend of tomatoes and vegetables in a rich, creamy stock

### *Roasted Sweet Corn and Potato Chowder* 8

with coconut milk

### *Garden Green Salad* 10 *May request*

Tomato, radish, grilled asparagus and feta cheese with lemon oregano dressing

### *Caesar Salad* 10

Crisp romaine gently tossed with homemade Caesar dressing, topped with toasted croutons and grated parmesan cheese

### *Garden Baby Spinach Salad* 10 *May request*

Tomato, cucumber, carrot, goat cheese, and almonds with raspberry balsamic

### *Sandwiches and More*

*Sandwiches served with potato chips and vegetable sticks*

### *Maine Lobster Roll* 16

Maine Lobster lightly tossed with dill, scallion, sweet pepper & lemon mayo on a toasted roll

### *The Bluenose Special* 17


Grilled Beef Tenderloin topped with roasted onion, Gruyere cheese, lettuce, tomato and mild horseradish mayonnaise on a toasted roll

### *Burgers* 12

Served on a toasted roll with lettuce, tomato, onion & traditional condiments

**Add:** Swiss, cheddar, bleu cheese, roasted onion, mushroom, peppers, or crispy bacon (\$1 each)


### *Dinner Salmon Salad* 18

Spring mix of greens with cucumber, tomato, olive, feta cheese, onion and a 4 oz grilled salmon  filet with honey lemon dressing

### *Fresh Garden Dinner Salad* 18

Grilled pineapple, asparagus, sweet pepper, roasted portabella, red onion and Lafayette nut blend with avocado lime dressing

## Entrées

 All items on this page except  
Mac & Cheese may be ordered  
Gluten Free

### *Traditional Lobster Dinner 32*

Maine Lobster served with Clams, corn on the cob, potatoes, and drawn butter

### *Lazy Lobster 34*

Boiled Maine Lobster served outside of the shell with drawn butter

### *Lobster Mac & Cheese 29    Simply Mac & Cheese 12*

A whole local Maine Lobster's meat with Chef's favorite blend of cheeses

### *Mixed Grill 38*

Scallops, lobster tail, salmon, and shrimp with scallion basil lemon sauce

### *Seafood Medley 38*

Scallops, shrimp, halibut and lobster in a rich vegetable cream Sherry sauce

### *Grilled Veal Chop 36*

Garlic, shallot, marjoram, fresh fennel, with Pernod liquor demi sauce

### *Pan Seared Lamb Chops 36*

Fresh garlic, shallot, fresh mint, marjoram

### *Gorgonzola Stuffed Filet Mignon 34*

Wrapped in bacon with portabella Madeira sauce

### *Looking Glass Chicken 27*

Stuffed Chicken breast with spinach, garlic, shallots, and Chef's choice of cheese

### *Grilled Halibut 38*

With roasted portabella herb sauce

### *Grilled Salmon Filet 31*

With chives, tomato, and Cabernet wine sauce

### *Mediterranean Stuffed Sweet Pepper 26*

Dried fruit, quinoa, onion, garlic, tomato, herbs, olive, and vegan cheese

### *Curry Vegetable Stew 26*

Spinach, fresh vegetables, tofu topped with toasted sesame seeds

### *Stuffed Eggplant Roulade 26*

Grilled eggplant filled with white bean hummus, wild mushroom, kale, sweet potato, garlic, fresh herbs and 18 year old balsamic

### *Potato and Cabbage Croquette Dinner 21*

Vegan cheese, onion, garlic, and fresh herbs with truffle oil

Vegan  Gluten Free 