

Appetizers

Shrimp Cocktail	15
Five jumbo shrimp with traditional cocktail sauce	
Spicy Maine Crab Cakes	14
Maine crabmeat mixed with special Chef spice blend, served with garlic aioli	
Bruschetta	8
Grilled Italian bread served with chopped tomatoes, garlic, basil, mozzarella, and extra virgin olive oil	
Stuffed Mushroom Florentine	12
Five whole button mushrooms stuffed with Chef's choice of blended cheeses including garlic and herbed butter	
Grilled Asparagus	12
Chilled, grilled asparagus wrapped in Ducktrap smoked salmon with capers and balsamic drizzle	
Oysters Rockefeller	14
Finished with fresh spinach and blistered hollandaise	



Soups and Salads

Lobster Bisque	9
Pieces of fresh Maine Lobster atop creamy bisque with a hint of Calvados apple brandy	
Clam Chowder	8
Rich and creamy Traditional New England Clam Chowder	
Tomato Bisque	8
A classic Creole blend of tomatoes and vegetables in a rich, creamy stock	
Curry Coconut Veggie Stew	8
With quinoa	
House Salad	8
Baby arugula lightly tossed with goat cheese vinaigrette and topped with roasted pecans, dried cranberries and fresh pear	
Caesar Salad	9
Crisp romaine gently tossed with homemade Caesar dressing, and topped with toasted croutons and grated parmesan cheese	
Grilled Asparagus Salad	9
Baby arugula lightly tossed with balsamic dressing and topped with grilled asparagus	
Spinach Salad	9
Tender leaves of fresh baby spinach lightly tossed with fig balsamic and topped fresh tomatoes, cucumbers, and roasted peppers	



Entrées

<i>Surf and Turf</i>	38
Mini Filet and Fresh Maine Lobster Tail, served with fresh herb drawn butter	
<i>Traditional Lobster Dinner</i>	28
Fresh Maine lobster and served with clams, corn on the cob, potatoes, and fresh drawn butter	
<i>Lazy Lobster</i>	32
Fresh Maine lobster boiled, served outside of the shell with fresh drawn garlic herb butter	
<i>Lobster Mac & Cheese</i>	28
Local Maine lobster with Chef's favorite blend of cheeses	
Simply Mac and Cheese (12)	
<i>Rosemary Scallops with Shallots</i>	28
Fresh scallops with shallots with garlic scallions, orange segments, and topped with triple sec butter sauce	
<i>Mixed Seafood Grill</i>	36
Grilled Scallops, Lobster Tail, and Shrimp topped with tarragon wine sauce	
<i>Grilled Halibut Filet</i>	36
Fresh Maine halibut grilled with fresh shallots and garlic butter	
<i>Blueberry Balsamic French Cut Pork Chop</i>	32
Pan seared pork chop with shallots, garlic, blueberries, and balsamic sauce	
<i>Gorgonzola Stuffed Filet Mignon</i>	32
Wrapped in bacon with portabella Madeira sauce	
<i>Looking Glass Chicken</i>	24
Stuffed chicken breast with spinach, garlic, shallots, and Chef's choice of cheese	
<i>Rack of Lamb</i>	36
With roasted garlic eggplant cabernet sauce	
<i>Seafood Pasta Primavera</i>	32
Scallops, Shrimp, and Lobster with scallions, olive oil, and fresh veggies, tossed with pasta	
<i>Eggplant Roulades (Vegan)</i>	28
Grilled eggplant rolled with quinoa vegetable pilaf, topped with raspberry balsamic drizzle	



Sandwiches and More

<i>Maine Lobster Roll</i>	15
Fresh Maine lobster lightly tossed with fresh dill, scallions, sweet pepper & lemon mayo on toasted roll	
<i>The Bluenose Special</i>	15
Grilled beef tenderloin topped with roasted onions, gruyère cheese, lettuce, tomato & mild horseradish mayonnaise on a roll	
<i>Burgers</i>	11
Served on a toasted roll with lettuce, tomato, onion & traditional condiments	
Add: Swiss, cheddar, bleu cheese, roasted onions, mushrooms, peppers, or crispy bacon (1 each)	

