

Appetizers

Shrimp Cocktail 15

Five Jumbo Shrimp with traditional cocktail sauce

Spicy Maine Crab Cakes 14

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

Stuffed Mushrooms 12

Baby bella mushrooms stuffed with goat cheese, walnuts and herbs

Sesame Crusted Scallops 12

Pan seared with shallots, grapefruit segments and balsamic glaze

Grilled Tofu 9

Fresh herb crusted Tofu and tomato topped with fig balsamic

Soups and Salads

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

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

Spring Onion Mushroom Soup 8

Onions, scallions with mushrooms, garlic, shallots, vegetable stock and fresh herbs

House Salad 10

Baby greens with cucumber, goat cheese, toasted almonds with a honey lemon dressing

Caesar Salad 10

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

Spinach Salad 10

Tender leaves of baby spinach with grilled asparagus, sweet peppers and walnuts with a pomegranate balsamic



Entrées

Surf and Turf 39

Mini Filet and Maine Lobster Tail, served with drawn butter

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 garlic butter

Lobster Mac & Cheese 29

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

Baked Scallops 28

Scallops with tarragon, shallots, garlic, and roasted sweet pepper butter

Hazelnut Crusted Halibut 38

Maine Halibut with a grapefruit balsamic butter sauce

Grilled Salmon filet 29

Grilled Salmon with chives, tomato and Cabernet wine sauce

Beef Tenderloin 35

Medallions of Beef with shallots, garlic, shiitake mushrooms and a Madeira demi sauce

Looking Glass Chicken 27

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

Coconut Curry Vegetable Stew 28

With pan seared Tofu and toasted sesame

Sandwiches and More

Sandwiches served with potato chips and vegetable sticks

Maine Lobster Roll 16

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

The Bluenose Special 16

Grilled Beef Tenderloin topped with roasted onions, gruyère cheese, lettuce, tomato & 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 onions, mushrooms, peppers, or crispy bacon (1 each)
(\$1 each)

Dinner Salmon Salad 18

Spring mix of greens with cucumber, tomato, olives, feta cheese, onions and 4 oz grilled salmon with honey lemon dressing

Simply Mac & Cheese 12

With Chef's choice of cheeses

