

Grilled Entrees*

OUR GRILLED ENTREES ARE ALL BASTED WITH A FRESH HERB BUTTER

served with farmers market white bean ratatouille and basil aioli

SUCCULANT DIVER SCALLOPS	26
JUMBO GULF SHRIMP	18
FARM RAISED SALMON	22
<i>pairs well with pinot noir</i>	
ATLANTIC SWORDFISH	23
<i>pairs well with sauvignon blanc</i>	

Baked Stuffed Entrees

OUR BAKED STUFFED ENTREES ARE ALL TOPPED WITH A BUTTERY RITZ AND CRAB CRUMB STUFFING

served with rice pilaf and vegetable of the day

GULF OF MAINE FRESH HADDOCK	22
SUCCULANT DIVER SCALLOPS	28
WILD CAUGHT ATLANTIC SHRIMP	21
PLUMP DAMARISCOTTA RIVER OYSTERS	28
BAKED STUFFED COMBO	28
<i>pick two: haddock, scallops, or shrimp</i>	
<i>pairs well with riesling</i>	

Broiled Entrees*

OUR BROILED ENTREES ARE ALL BAKED UNDER AN OPEN FLAME AND CHARDONNAY AND LEMON BUTTER

served with locally sourced red potato and the vegetable of the day

pairs well with chardonnay

GULF OF MAINE FRESH HADDOCK	20
SUCCULANT DIVER SCALLOPS	26
<i>pairs well with chardonnay</i>	
WILD CAUGHT ATLANTIC SHRIMP	18
FARM RAISED SALMON	22
ATLANTIC SWORDFISH	23
BROILED COMBO	28
<i>pick two: salmon, haddock, or swordfish</i>	

From the Steamer Pot*

OUR STEAM ALL OF OUR SEAFOOD IN A TRADITIONAL LOBSTER COOKER USING SALTY SEA WATER AND IS TOSSED IN TASSO BUTTER

served with locally sourced red potatoes and corn on the cob

1 POUND STEAMER CLAMS	22
1 POUND WILD MAINE MUSSELS	18
1/2 POUND GULF SHRIMP	22
1 POUND KING CRAB LEGS	30
STEAM POT FOR THE TABLE	90
<i>all of the above plus a 1 pound lobster</i>	

Say thanks to the kitchen by buying them a round! 12

18% gratuity may be added to parties of 6 or more.

** Notes an item that can be made Gluten Free if asked.*

These items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of food-borne illness.