



THE COCKTAILS

APEROL SPRITZE

APEROL, WHITE WINE, with a SELTZER SPRITZER
and an ORANGE WEDGE
8.50

DARK & STORMY

GOSLING'S DARK RUM, LIME JUICE and GINGER BEER
9.5

CAMPFIRE

VAN GOGH DUTCH CHOCOLATE VODKA, RUMCHATTA,
and CREME de COCOA SHAKEN
with a GRAHAM CRACKER RIM and BRÛLÉED MARSHMALLOW
12

PAMA - A - RITA

MILAGRO SILVER, FRESH LIME JUICE, AGAVE NECTAR,
and PAMA LIQUEUR with a SALT RIM
12

MULLED MAPLE LEAF

CROWN ROYAL MAPLE with APPLE CIDER
12

ESPRESSO MARTINI

VAN GOGH DOUBLE ESPRESSO VODKA and KAHLUA
topped with COFFEE
12

REISLING PEAR MARTINI

ABSOLUT PEAR VODKA, REISLING, and FRESH PEAR NECTAR
12

ORANGE DICKEL

GOERGE DICKEL RYE and CINNAMON INFUSED COINTREAU,
MUDDLED ORANGE with BITTERS, topped with GINGERALE
12

BABY GUINNESS

KAHLUA topped with BAILEY'S
in an APÉRITIF GLASS
7

BEERS

90 MINUTE IPA

DOG FISH HEAD BREWERY \$ 5.50

LOBSTER ALE

BELFAST BREWING CO. \$ 5.50

DEAD GUY ALE

ROGUE BREWING CO. \$ 5.50

MOSTLY CLOUDY

LONG TRAIL BREWING CO. \$ 5.50

ALLAGASH CURIEUX

ALLAGASH BREWING CO. \$ 18.00

ZEPHYR

RISING TIDE BREWERY \$ 6.00

NEW GUY IPA

ATLANTIC BREWING CO. \$ 5.50

REAL ALE

ATLANTIC BREWING CO. \$ 5.50

BLUEBERRY ALE

ATLANTIC BREWING CO. \$ 6.00

COAL PORTER

ATLANTIC BREWING CO. \$ 5.50

STELLA ARTOIS

\$ 4.50

BUDWEISER

\$ 3.50

BUD LIGHT

\$ 3.50

MICHELOB ULTRA

\$ 3.50

HEINEKEN

\$ 4.50

DOS EQUIS

\$ 4.50

DRAFT BEER

LEAF PEEPER RED ALE

	PINT 16oz	PROPER PINT 23oz
LEAF PEEPER RED ALE ATLANTIC BREWING CO.	\$ 4.50	\$ 7.00
BLACK IPA OTTER CREEK BREWING CO.	\$ 5.50	\$ 8.00

BLACK IPA



THE SMALL PLATES

CHEESE PLATE

ROCKY MOUNTAIN ASH GOAT CHEESE and SAGE DERBY CHEESE
with SLICES of SOPPRESATA, and PORCINI SALAMI

12

KOHLRABI SALAD

KOHLRABI, ARUGULA, GREEN APPLE, FETA and PISTACHIOS with
CREAMY LEMON DRESSING

6

POTATO LEEK SOUP

POTATOES and MAINE LEEKS BLENDED with SWEET CREAM

7

FRIED MAC N'CHEESE

BALLED BREADED and FRIED CHEESY MACARONI

9

VEGETABLE FRITTERS

FRESH CORN, WINTER SQUASHES, HEIRLOOM BEANS, ONION and POTATO
with TZATZIKI and SWEET CHILI SAUCES

9

NEGIMAKI

SEARED BEEF TENDERLOIN ROLL with GREEN ONION and ASPARAGUS.
HOUSE TERIAKI and SESAME

12

MUSSELS

SAFFRON, LEMON BROTH, TOMATO, ONION, PARSLEY, and BUTTER

13

LOBSTER CREPES

STUFFED with CHOPPED MAINE LOBSTER, GOAT CHEESE, and BASIL TOPPED with a DRIZZLE of LOBSTER BISQUE

15

DUCK SPRING ROLLS

DUCK BREAST, CABBAGE, CARROTS, and HORSERADISH CHEVRE with an APRICOT DIPPING SAUCE

12

STUFFED CLAMS

TWO LITTLENECK CLAMS STUFFED with HERBS AND CHEESES

11

CIOPPINO

A TOMATO BASED SEAFOOD STEW with COD,
LITTLENECK CLAMS, SCALLOPS, MUSSELS and FRESH CRABMEAT

18

CRAB CAKE

TWO FRESH MAINE CRAB MEAT CAKES with CAPER AND HERB AIOLI

12

OYSTERS ROCKEFELLER

THREE TAUNTON BAY OYSTERS with SPINACH, BACON, PINE NUTS, and PARMIGIANA REGGIANO

10