



THE COCKTAILS

LAVENDER MINT JULEP

FRESH MINT and LAVENDER with BOURBON and ELDERFLOWER LIQUEUR

10

DARK & STORMY

GOSLING'S DARK RUM, LIME JUICE and GINGER BEER

9.5

SUNRISE

MALIBU RUM, PINEAPPLE and ORANGE JUICE with a GRENADINE SINK and CHAMPAGNE FLOAT

9.5

BEET-A-RITA

FRESHLY JUICED BEET ROOT, JOSE CUERVO TEQUILA ORANGE, LEMON, and LIME JUICES, with a SPLASH of SIMPLE SYRUP and a SALT RIM

10

FRESH MARGARITA

MILAGRO SILVER, FRESH LIME JUICE, AGAVE NECTAR and COINTREAU

12

BLUEBERRY MOJITO

FRESH BLUEBERRIES and MINT with LIGHT RUM and FRESH LIME

11

BLUEBERRY MARTINI

BLUEBERRI STOLI VODKA, CHAMBORD, FRESH MAINE BLUEBERRY PUREE, and a SPLASH of CRANBERRY JUICE

12

CUCUMBER FIZZ

HENDRICKS GIN, FRESH CUCUMBER JUICE, MINT, with a SELTZER SPRITZER

12

BLUEBERRY DAQUERI

STOLI BLUEBERRI, BACARDI SILVER, SPLASH of CHAMBORD, MAINE BLUEBERRY PUREE and a SUGAR RIM

11

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

ATLANTIC BREWING CO. PINT 16oz \$ 4.50 PROPER PINT 23oz \$ 7.00

BLACK IPA

OTTER CREEK BREWING CO. \$ 5.50 \$ 8.00

SMUTTYNOSE IPA

SMUTTYNOSE BREWERY \$ 4.50 \$ 7.00



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

CURRIED SQUASH SOUP

SUNSHINE and SPAGHETTI SQUASHES, COCONUT MILK
and YELLOW CURRY

8

NEGIMAKI

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

12

VEGETABLE FRITTERS

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

9

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 LITLNECK CLAMS STUFFED with HERBS AND CHEESES

11

SCALLOP RAVIOLONE

ONE LARGE FRIED SEA SCALLOP RAVIOLI with SAUTÉED WILD MUSHROOMS
and MUSHROOM CREAM

12

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