

STARTERS

to share

KETTLE COOKED POTATO CHIPS 7.
farmhouse cheddar fondue

DISH BREAD 7.
boursin pub cheese, mozzarella, garlic, herbs

STICKY WINGS 10.
crispy chicken wing, watermelon bbq, peanut, pickled rind

LOBSTER RANGOON 14.
Maine lobster, cream cheese, scallion, sweet chili dipping sauce

HAWAIIAN TUNA POKE 15.
maui onion, wakame seaweed, ginger, sesame, soy

GREENMARKET CRUDITE 11. *VEGAN*
sesame garlic hummus

BANG BANG ROCK SHRIMP 12.
tempura rock shrimp, spicy creamy sauce, scallion, lemon

SALT AND PEPPER DAYBOAT CALAMARI 12.
charred local peppers, citrus aioli

LOCAL CORN AND AVOCADO QUESADILLA 10. *VEGAN*
heirloom tomato jam

SALADS

DISH CAESAR SALAD 9.
romaine, crispy Grana Padana, garlic crouton, lemon

CLASSIC COBB SALAD 12.
romaine, tomato, red onion, avocado, bacon, blue cheese, hard boiled egg, buttermilk ranch dressing

GRAIN BOWL 13.
burrata, local strawberries, walnuts, local beets, carrot, radish, local corn, cucumber, aged sherry vinaigrette

BROWN RICE BOWL 12.
stewed black beans, sliced avocado, fried farm egg, pico de gallo, cilantro, lime

THE KITCHEN SINK SALAD 10.
romaine, tomato, cucumber, mixed beans, feta cheese, crispy tortilla, balsamic vinaigrette

NOODLE SALAD 14.
lo mein, peanuts, cabbage, carrot, mango, coconut, tomato, avocado, mixed greens, sweet chili vinaigrette

★ SALAD ADDITIONS ★

grilled organic chicken...9 grilled steak...9
grilled shrimp...8 seared ahi tuna...10
pan seared salmon...8

BURGERS & SANDWICHES

BACKYARD BURGER 12.
8 oz. house ground burger, lettuce, tomato, red onion

B&B BURGER 16.
8 oz. house ground burger, brie cheese, peppered bacon, lettuce, tomato, onion

GRILLED TURKEY CLUB 15.
sourdough toast, paillard of turkey, garlic aioli, peppered bacon, lettuce, tomato

ATLANTIC SALMON BURGER 15.
8 oz. house ground salmon patty, cucumber, roasted garlic guacamole

MAHI MAHI FISH TACO 17.
cabbage slaw, jalapeno sauce, watermelon salsa, aioli

MAINE LOBSTER ROLL 24.
buttered lobster, Albert's bun, tarragon aioli

BURGER & SANDWICH ADDITIONS

cheddar cheese...1 avocado...2
smoked bacon...2 fried egg...2
mushrooms...2 caramelized onion...1

all above items are served with fries
substitute any side for additional \$4.

ENTREES

TRIO OF AHI TUNA 34.
pan seared, wasabi + sesame crusted, sushi rice + pepper crusted, bok choy

CHICKEN & WAFFLES 18.
pickle brined half free range chicken, hot sauce maple, waffle

MAINE DAYBOAT SCALLOPS 32.
roasted local corn, savoy cabbage, jalapeno, chili butter

PAN SEARED ATLANTIC SALMON 23.
ginger fried rice, sunnyside farm egg, soy yuzu glaze, pickled red onion

SHORELINE SEAFOOD BOIL 30.
Maine lobster, snow crab, clams, shrimp, smoked sausage, onion, potato, corn

STEAK FRITES 36.
grilled 14 oz. Sterling Silver strip steak, hand cut fries, bearnaise butter

HEIRLOOM TOMATO PIE 20.
slow roasted heirloom tomato, pastry crust, basil pesto, Liuzzi ricotta

EGGPLANT CANNELONI 17. *VEGAN*
heirloom tomato, salsa verde, basmati rice, cauliflower

SIDES

SWEET POTATO FRIES 6.

FRIED GREEN BEANS WITH WASABI RANCH 7.

BRUSSEL SPROUTS WITH BACON AND MAPLE 8.

ONION RINGS WITH HORSERADISH DIPPING SAUCE 6.

MAC & CHEESE WITH ONION AND HAM 10.

ROASTED CORN AND CABBAGE WITH BACON 8.