



DINNER MENU

SMALL PLATES (\$14 EACH)

VEAL POLPETTI
HOUSE MADE VEAL MEATBALLS, ROASTED GARLIC
LEMON, CHILI OIL

CHICKEN PATE
CROSTINI, BLACK FIG MUSTARDA

SWEET CORN ARANCINI
WHIPPED GOAT CHEESE, CRISPY PARSLEY

MUSHROOM RAGOUT
CREMINI MUSHROOMS, LEEKS, CREAM, GRANA
PADANO, CROSTINI

APPETIZERS

CAESAR SALAD 18
ROMAINE LETTUCE, GARLIC CROUTONS, WHITE
ANCHOVY, HOUSE DRESSING

GRILLED SHRIMP FLATBREAD 19
ARUGULA PESTO, ROASTED TOMATO, SHAVED GRANA
PADANO

MAINE MUSSELS 21
WHITE WINE, MELTED LEEKS, HERBS

GRILLED OCTOPUS 21
FINGERLING POTATOES, CAPERS, OLIVES, LEMON
VINAIGRETTE

BEEF TARTAR* 24
SOFT BOILED EGG, PICKLED ORGANIC MUSHROOMS,
TRUFFLE AIOLI

MIXED GREENS SALAD 16
FIGS, TOASTED ALMONDS, LOCAL FETA CHEESE,
PICKLED RED ONION VINAIGRETTE

MAINE CLAM CHOWDER 9/14
CHOPPED CLAMS, CREAM, SMOKED BACON

SANDWICHES

FIVE-O BURGER * 21
BACON, SHARP CHEDDAR CHEESE, PICKLED ONION, OVEN ROASTED TOMATO, ROMAINE LETTUCE, BRIOCHE BUN

HOUSE MADE VEGGIE BURGER 18
MUSHROOMS, GOAT CHEESE, BABY ARUGULA, AIOLI, BRIOCHE BUN

CHICKEN PIADINA 19
ROASTED CHICKEN, PEPPERS AGRO DOLCE, ARUGULA PESTO, AIOLI

LOBSTER BLT 34
FRESH MAINE LOBSTER MEAT, AIOLI, BACON, ROAST TOMATO, ROMAINE LETTUCE, SOURDOUGH

PASTAS AND ENTREES

BOLOGNESE 34
PORK, BEEF, VEAL, TOMATO, GRANA PADANO, FRESH FETTUCCINE

LINGUINI VONGOLE 31
LOCAL CLAMS, GARLIC, WHITE WINE, OLIVE OIL, HERBS

HOUSE MADE GNOCCHI 29
ORGANIC MUSHROOMS, ARUGULA PESTO, ZUCCHINI, ROASTED CORN, SWEET ONION SOUBISE

FREE RANGE CHICKEN BREAST 34
CREAMY MUSHROOM RISOTTO, GRILLED ASPARAGUS, WHITE WINE

GRILLED LAMB CHOPS* 45
OLIVE OIL MASHED FINGERLING POTATO, BABY CARROT, CHARRED CAULILINI, DEMI GLACE

STEAK FRITES* 48
GRILLED PRIME COULOTTE STEAK, HAND CUT TRUFFLE FRIES, ROASTED CIPOLLINI ONION, AIOLI

PAN ROASTED HALIBUT 38
CELERIAC, OYSTER MUSHROOMS, ZUCCHINI, BLACK GARLIC PUREE

RISOTTO ALA FRUTTI DI MARE 52
MAINE LOBSTER TAIL, MUSSELS, SHRIMP, ROASTED TOMATO, MIREPOIX, SAVORY HERB RISOTTO

MEDITERRANEAN GRAIN CAKES 30
CARROT GINGER PUREE, MIXED SEASONAL VEGETABLES

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We will happily omit a component of a dish, but because we prep all items in house specifically for the dish it is featured with, we do not allow substitutions.

Cocktail Selections

The "261" Cosmo

Skyy Citrus naturally infused citrus vodka,
Citrònge, fresh lime, splash of
Cranberry juice

Coconut Ginger Martini

House made ginger puree,
Coconut Rum, pineapple juice,
toasted coconut

Espresso Martini

Vanilla vodka, a splash of Kahlua,
white crème de cocoa, fresh espresso

Sparkling pineapple martini

Pineapple vodka, Elderflower Liqueur,
pineapple juice, champagne

Pomegranate Martini

Our fresh pomegranate puree,
New Amsterdam vodka, Citrònge,
splash of cranberry juice, squeeze of lime

Maine Blueberry Martini

House Made Blueberry Puree,
Blueberry vodka, splash each of cranberry
juice and blue Curacao

The "Ginger" Mule

House made ginger puree, fresh lime, New
Amsterdam vodka, club soda

Martini of the day

the "bartender's choice",
Selection of the day

Bottle wine list available on request

Red Wines

C.S. by Charles Smith

Cabernet Sauvignon

Columbia Valley, Washington
\$12

Leese-Fitch Merlot

Sonoma County, California
\$9

TintoNegro Malbec

Mendoza, Argentina
\$8.5

Thomas Henry Pinot Noir

Sonoma, California
\$10

Rosati di Toscano Sangiovese

Puglia, Italy
\$8.5

Perrin Cotes du Rhone

Courthezon, France
\$9.5

Four Vines Old Vines Zinfandel

Paso Robles, California
\$8.5

"Prayers of Sinners" Blend

Columbia Valley, Washington
\$10

White Wines

Vino Robles Chardonnay

Monterey, California
\$10.5

Three Wishes Chardonnay

Modesto, California
\$7

El Portillo Sauvignon Blanc

Mendoza, Argentina
\$9

Von Schleinitz Riesling

Mosel-Sarr-Ruwer, Germany
\$10

Stella Pinot Grigio

Venezie, Italy
\$7.5

Eola Hills Pinot Gris

Willamette Valley, Oregon
\$9.5

Elicio Rosé

Provence, France
\$9.5

MASCHIO PROSECO (187 ML) \$14

Beer Selection

Budweiser (12 oz bottle)

Allagash White (12 oz bottle)

Fat Tire Amber Ale (12 oz bottle)

Amstel Light (12 oz bottle)

Bud Light (12 oz bottle)

Baxter 'Staycation' Lager (draft)

Sam Summer Ale (draft)

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Harpoon 'Rec League' IPA (draft)

Seadog Blueberry Wheat (draft)

Sam Summer (draft)

Miller Lite (12 oz bottle)

Brightside IPA (16 oz can)

Guinness Stout (16 oz can)

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