

*FRESH OYSTERS •

Blue Point
Connecticut
Island Creek
Duxbury Bay MA
Mookie Blues
Damariscotta River ME

• TODAY'S FISH CRUDO •

Kampachi

Pickled Plums, Jalapeno, Shiso, Pea Shoots, Maldon Sea Salt, California Extra Virgin Olive Oil

gf

• SOUP • Lobster Corn Chowder

ENTREES

All Entrees served with a Basket of Homemade "Grill" Bread and a Tuscan Pear and Gorgonzola Salad with Herb-Balsamic Vinaigrette

1-1/4 lb. Steamed Whole Maine Lobster \$36

Roasted Redskin Potatoes, Grilled Asparagus *Add a 4 oz. Beef Tenderloin \$12

gf

Baked Lobster Cannelloni \$32

Ricotta, Asiago, and Fresh Mozzarella, Roasted Yellow Tomato Sauce, Basil Oil

Grilled Atlantic Swordfish \$35

Lobster Knuckle Garlic Butter, Wild Rice Pilaf, Grilled Asparagus

gf