

Starters

	MUSSELS 18		CRAB CAKES 19
	Tomato-basil confit, roasted garlic cream broth, grilled baguette		Roasted sweet corn & pepper salsa, greens, whole grain mustard-citrus cream sauce
	<i>Substitute littleneck clams 22</i>		
	<i>Available GF</i>		
	VEGETABLE CURRY PUFF 10		SLIDERS 14
	Onion, garlic, celery, turmeric, and a variety of local vegetables (VG)		Three Angus beef sliders, caramelized onion, crispy prosciutto, beer cheese sauce
	MEZZE BOARD 16		PATATAS BRAVAS 13
	Grilled flatbread, hummus with herb oil, olives, almonds, feta, cucumber, grilled peppers (VG)		Salt, sugar & cayenne dusted potatoes with 3 sauces: chipotle & roasted garlic aioli, harissa ketchup and cheese sauce (VG)
	CLAW DOWN LOBSTER BITE 18		ARTISAN CHEESE FLIGHT 20
	Risotto cake, lemon mascarpone, fig reduction, garlic crisp and spicy mayonnaise		Grilled bread, fresh fruit, local honey, house-made blueberry compote (VG)
	CALAMARI 14		<i>Available GF</i>
	Cherry tomato, banana pepper, pepperoncini, green onion, frisee, miso vinaigrette		FIRECRACKER SHRIMP 16
	LOCAL OYSTERS 10		Cajun-spiced gulf shrimp wrapped in bacon, spicy fruit salsa, greens, cilantro-lime cream (GF)
	Three on the half shell, fresh lemon, shallot mignonette, traditional cocktail sauce (GF)		NEW ENGLAND CLAM CHOWDER 6/9
	OYSTERS ROCKEFELLER 16		Parsley oil drizzle
	Spinach, green onion, parsley, butter, breadcrumbs and Pernod		LOBSTER STEW 10/13
			Sherry, cream, butter (GF)
			DAILY SOUP 4/7
			Ask server for today's selection

Salads

SIMPLY GREENS 11	
Blueberries, candied walnuts, grape tomato, cucumber, white balsamic vinaigrette (VE, GF)	
CAPRESE 17	
Heirloom tomatoes, burrata, fresh basil, Eventide fig balsamic & organic Tuscan herb oil (VE, GF)	
CAESAR 13	
Romaine, creamy dressing, shaved Parmesan, lemon-pepper crouton	
GOLDEN BEET SALAD & CRUSTED GOAT CHEESE 14	
Arugula mix, white balsamic vinaigrette (VG)	
<i>Add grilled chicken 8 Add grilled shrimp 10</i>	
<i>Add grilled steak 12 Add lobster meat 12</i>	

Lighter Fare

All served with house-fried Parmesan ranch chips
Substitute French fries 3
Substitute side Simply Greens or Caesar salad 5

NEWAGEN BURGER 12	
Lettuce, tomato, onion, cheese, pickle spear	
<i>Add bacon 2</i>	
<i>Add one over easy egg 1</i>	
<i>Add sauteed mushrooms or onions 1 each</i>	
LOBSTER ROLL 19	
Fresh Maine lobster meat, served cold with herb mayo or warm with butter, on brioche roll	
SPICY CHICKEN 16	
Spicy grilled chicken, arugula, tomato, crispy bacon and blue cheese crumbles on grilled Ciabatta roll	



Flatbreads

 SHEEPSCOT	18	CHRISTMAS COVE	15
Fresh lobster meat, Parmesan cream sauce, grape tomatoes, grilled sweet corn, chive garnish		Sauteed mushrooms, caramelized onions, crispy prosciutto, Parmesan-cream sauce, shaved Parmesan	
COLONY	10	SPRUCE	15
Pepperoni, mozzarella, tomato sauce		Wilted spinach, goat cheese, artichoke cream sauce, sundried tomatoes, balsamic glaze	
LAWNMERE	15	CAPE HARBOR	17
Caramelized onion, pesto chicken, roasted red pepper, crispy onion straws, herb cream drizzle		Short rib, Parmesan cheese, arugula, pesto Caesar drizzle	

Mains

 SCALLOPS	32	 HADDOCK	22
Saffron risotto, broccolini, citrus beurre blanc (GF)		Fingerling potato, broccolini, citrus beurre blanc	
SIRLOIN AU POIVRE	28	MAINE LOBSTER BAKE FOR ONE	36
Brandy peppercorn demi, pomme Anna potatoes, grilled asparagus		Butter poached lobster, littleneck clams, mussels, red bliss potato, corn cobette (GF)	
SEAFOOD STEW	34	RAVIOLI	20
Halibut, mussels, littleneck clams, shrimp, scallops, tomato herb broth, grilled baguette (available GF)		Asparagus tips, pesto cream, roasted mushrooms, shallot, shaved Parmesan (VG)	
STATLER CHICKEN	26	FRENCHED PORK CHOP	28
Pan roasted chicken, creamy roasted red pepper, sauteed Brussels sprouts, potatoes, summer succotash (GF)		Creamy sweet potato, wilted greens, whole grain mustard peach sauce	
SHRIMP FETTUCCINE	28	SURF AND TURF	36
Grape tomato, garlic, shallots, Madeira cream		Filet mignon, shrimp, parsnip & potato mash, port wine demi, bearnaise sauce	
HALIBUT	36	 JAMAICAN CURRY	18
Lemon risotto cake, roasted mushroom fricassee, grape tomato, baby vegetables, beryc butter (GF)		Cauliflower, broccolini, carrots, blistered tomato, lima bean, jasmine rice (VE, GF)	
SHORT RIB PAPPARDELLE	28	<i>Add grilled chicken 8</i>	
Rustic short rib ragu, garlic, shallot, herbs, tomatoes, shaved Parmesan		<i>Add grilled steak 12</i>	
		<i>Add grilled shrimp 10</i>	
		<i>Add lobster 12</i>	



Please let us know if you have any dietary restrictions or special considerations, and we will do our best to accommodate you.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.