



Appetizers

Sesame Crusted Tuna Sashimi ***

Soy infused Asian veggie stir-fry \$13

Lobster Rangoons

Asian veggies, sweet thai chili sauce \$9

Chipotle Hummus

Pineland Farm's aged cheddar, Baxter Brewing crackers \$9

Mussels, Cajun Andouille & I.P.A.

Garlic, tomatoes, corn & parmesan \$11

Sea Scallops & Crispy Prosciutto

Spinach, fennel, garlic tomato cream \$12

Maine Oysters on the 1/2 Shell

Half dozen native oysters with cucumber mignonette \$12

Jumbo Shrimp Cocktail

cocktail sauce, lemon \$12

Fish Bones Soups & Salads

New England Clam Chowder

\$3.5 Cup, \$6 Bowl

Soup du Jour

Ask your server for today's specialty \$3 Cup, \$5 Bowl

Roasted Beet & Goat Cheese

Baby rocket greens, spiced cashews, applewood smoked bacon vinaigrette \$7

Local Greens & Stilton

Olivia's Garden greens, cranberry compote, sea salt roasted walnuts, white balsamic vinaigrette \$10

Grilled Flatbreads

Thin wheat crusts grilled with olive oil and topped the following choices.

Chipotle Hummus

baby spinach, tomatoes, caramelized onions & Italian cheeses \$5 half, \$9 full

Maine Lobster

caramelized onions, asparagus, arugula, goat cheese, mozzarella, balsamic gastrique \$6 half, \$12 full

Grilled Chicken & Pesto

mushrooms, prosciutto, red onions, mozzarella \$6 half, \$10 full

Margarita

Tomato, basil, roasted garlic, balsamic gastrique, basil pesto, fresh mozzarella \$5 half, \$9 full

Entrée Salads

Angus Steak Salad***

6 oz. sirloin, mixed greens, vegetables, Gorgonzola crisps, blue cheese, balsamic vinaigrette \$12

Grilled Chicken Caesar Wedge

Grilled romaine Heart, chicken breast, parmesan, white anchovies \$12

Our Offerings

are served with a choice of New England clam chowder, soup du jour, demi garden salad or demi Caesar

From the Sea

Mixed Grill

Sea scallops, tiger shrimp, haddock, wild rice pilaf, vegetables \$23

Fish & Chips

Grilled haddock, baby spinach, mushrooms, mashed potatoes, Green Thumb Farm's crispy potatoes \$21

Fish Bones Fra Diavolo

Lobster, mussels, sea scallops, fresh catch, tiger shrimp, spicy tomato sauce, angel hair pasta \$26

Sesame Seared Ahi Tuna

Toasted sesame jasmine rice, soy infused stir-fried vegetables, wasabi ginger aioli \$25

Grilled Native Salmon

Tomato basil risotto, andouille, roasted corn, shaved parmesan, lime \$24

Seared Sea Scallops

Pumpkin gnocchi, baby spinach, roasted root vegetables, sage brown butter \$25

From the Land & Air

Land & Sea***

Filet style Angus sirloin, grilled sea scallops, tiger shrimp, mashed potatoes, vegetables \$24

Deconstructed Beef Wellington***

Filet mignon, demi glace, baby spinach, mushroom ragu, savory Gorgonzola pastry \$28

Pork Medallions

Pork tenderloin cutlets, wild rice pilaf, grilled asparagus, sage, red grapes & apple brandy sauce \$21

Stuffed Free Range Chicken Breast

Baby spinach, sundried tomato, goat cheese, cauliflower puree, roasted vegetables, tomato cream \$23

Pan Seared Duck Breast

Roasted shallots, baby carrots, root vegetables, pomegranite baslamic gastrique \$27

Sweet Potato Ravioli

Walnut praline, grilled asparagus, wilted spinach, mushroom ragu, dried cranberry brown butter \$20

*Items marked with *** may be fired to your exact specifications. Please advise us to your preference." Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions."*