



## Appetizers

### Soba Noodle Stir fry (GF) (V)

Asian veggies & peanut sauce. \$8

### Sesame Crusted Tuna Sashimi \*\*\*

Soy infused Asian veggie stir-fry \$13

### Mussels & Cajun Andouille

Garlic, tomatoes, spinach, corn & parmesan \$11

### Maine Oysters on the 1/2 Shell

Half dozen native oysters with a cucumber mignonette \$ Market

### Lobster Rangoons

Asian veggies, sweet thai chili sauce \$9

### Sea Scallops & Crispy Prosciutto

Spinach, fennel, garlic tomato cream \$12

### Jumbo Shrimp Cocktail (GF)

cocktail sauce, lemon \$12

### Chipotle Hummus

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

## Fish Bones Soups & Salads

Upgrade your house salad or demi Caesar salad to one of signature salads for \$4

### 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 lettuce, baby rocket greens, spiced cashews, roasted shallot vinaigrette \$8

### Warm Mediterranean Salad

Native lettuce, warm bean ragu, olives, Pineland Farm's feta cheese, lemon thyme vinaigrette \$8

(V) Beet & Mediterranean Salads are vegan if cheese is omitted!

## 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, micro 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, baslamic 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

(GF) Denotes Gluten Free Offering (V) Denotes Vegan Offering

# 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 GF

*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, pickled ginger \$25*

### Grilled Native Salmon GF

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

### Seared Sea Scallops

*Roasted fennel, baby spinach, garlic, mushrooms, tomato cream, capellini pasta, crispy prosciutto \$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, baby spinach, mushroom ragu, savory Gorgonzola pastry, demi glace \$28*

### Grilled Pork Tenderloin

*Pumpkin gnocchi, roasted root vegetables, baby spinach, brown butter \$21*

### Stuffed Free Range Chicken Breast

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

### Pan Seared Duck Breast\*\*\* GF

*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."*