



AWARD WINNING LOBSTER BISQUE 11

SEASONAL SOUP \* MARKET PRICE

FRIED ZUCCHINI 8

SPICY GOAT CHEESE RANCH

MAINE MUSSELS \* NIGHTLY PRESENTATION 11

LOBSTER & BRIE DIP\* 14 SERVED WITH TOASTED BAGUETTE

MAINE OYSTERS ON THE HALF SHELL \* 3/EACH

SHAVED FRESH HORSERADISH, POMEGRANATE MIGNONETTE, COCKTAIL SAUCE

CLASSIC SHRIMP COCKTAIL \* 13

FOUR JUMBO SHRIMP, CLASSIC COCKTAIL SAUCE AND LEMON

TOMATO, BASIL, MOZZARELLA NAPOLEON \* 12

BASIL OIL AND BALSAMIC REDUCTION

## SALADS

SIGNATURE HOUSE \* 8

BABY SPINACH LEAVES TOSSED WITH MAPLE VINAIGRETTE, TOPPED WITH PISTACHIOS AND DRIED CRANBERRIES

CLAY HILL CAESAR \* 8

PARMESAN, VIDALIA ONION AND LEMON EMULSION, TOSSED WITH HEARTS OF ROMAINE, TOPPED WITH CROSTINI

CRAB & AVOCADO SALAD \* 14

CRABMEAT, AVOCADO AND CUCUMBER SALSA ON BOSTON BIBB

\*GLUTEN-FREE PREPARATION AVAILABLE

\*\*SUGGESTED WINES BY THE GLASS

## ENTRÉES

ROASTED PEKIN DUCK BREAST \* 30    ADD CONFIT LEG 7

RED WINE RASPBERRY SAUCE, MARBLE ROASTED POTATOES, SEASONAL VEGETABLE

*\*\*DeLoach, Pinot Noir 9*

SEAFOOD STUFFED HADDOCK 29

LOBSTER CREAM SAUCE, RISOTTO AND SEASONAL VEGETABLE

*\*\*Lagaria, Pinot Grigio 8*

PRIME RIB AU JUS \*    TRADITIONAL CUT 34    SMALLER CUT 29

SLOW COOKED ANGUS RIBEYE, NATURAL AU JUS, MASHED POTATOES, SEASONAL  
VEGETABLES, HORSERADISH CREAM

*\*\*Clos du Bois, Cabernet Sauvignon 9*

LOBSTER TWO WAYS\*    MARKET PRICE

MAINE LOBSTER MEAT SAUTEED IN BUTTER AND STUFFED LOBSTER TAIL, OVER A BED OF  
MUSSELS, MARBLE POTATOES, CONFIT CHERRY TOMATOES, ROASTED SWEET CORN

*\*\*Rodney Strong, Chalk Hill Chardonnay 11*

SUMMER VEGETABLE PASTA 22

HOMEMADE SPINACH PASTA, SUMMER SQUASH, KALE, ZUCCHINI, MUSHROOMS AND A  
SPICY CREAM SAUCE OF RED CHILIES & GARLIC

*\*Four Vines, Old Vine Cuvee, Red Zin 8*

LEMON BROILED HADDOCK 26

LEMON-PANKO CRUMB TOPPING, RISOTTO AND SEASONAL VEGETABLE

*\*\*Lagaria, Pinot Grigio 8*

HERB MARINATED CORNISH GAME HEN\* 22

VEGETABLE COUSCOUS, PAN SAUCE

*\*\*Perrin, Côtes du Rhône, Réserve Rosé 7*

12 OZ. NY STRIP STEAK \* 33

BLUE CHEESE AND GRILLED SCALLION BUTTER, THREE CHEESE GRATIN POTATOES AND  
SAUTEED SPINACH

*\*\*Trivento, Malbec 8*

DINNER SALAD\* PRICED NIGHTLY

CATCH OF THE DAY\*    MARKET PRICE

CHEF'S DAILY CREATION FROM THE SEA

FISH & CHIPS 19

DILL CAPER AIOLI AND CELERY ROOT SLAW

*\*\*Lagaria, Pinot Grigio 8*



**DESSERTS**            10 - 12

A VARIETY OF DAILY DELIGHTS

**COFFEE OR TEA**        3

SPRING 2016