



AWARD WINNING LOBSTER BISQUE 10

SEASONAL SOUP * 8

MAINE MUSSELS * NIGHTLY PRESENTATION 11

CLASSIC SHRIMP COCKTAIL * 14

FOUR JUMBO SHRIMP, CLASSIC COCKTAIL SAUCE, LEMON

TRUFFLE FRIES 9

HAND CUT FRIES TOSSED IN TRUFFLE OIL & PARMESAN CHEESE

FRIED HADDOCK BITES 11

LIGHTLY BREADED ~ BAJA SAUCE

KALE & ROASTED RED PEPPER DIP 9

TOAST POINTS

FLATBREAD 7

BUILD YOUR OWN

SALADS

SIGNATURE HOUSE * 8

BABY SPINACH LEAVES, MAPLE VINAIGRETTE, PISTACHIOS & DRIED CRANBERRIES

CLAY HILL CAESAR * 8

PARMESAN, VIDALIA ONION AND LEMON EMULSION, HEARTS OF ROMAINE, CROSTINI

ROASTED BEET SALAD * 9

GOAT CHEESE, PEPITAS, ARUGULA, CREAMY DILL DRESSING



*GLUTEN-FREE PREPARATION AVAILABLE

WINE BY THE GLASS

WINTER 2018

ENTRÉES

SEAFOOD STUFFED HADDOCK 29

LOBSTER CREAM SAUCE, ROASTED POTATOES, SEASONAL VEGETABLE

***Kendall-Jackson Chardonnay, Vinter's Reserve 10*

STATLER CHICKEN BREAST * 24

PAN JUS, SNOW PEAS, RAINBOW CARROTS, HASSELBACK POTATO

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

PRIME RIB AU JUS * TRADITIONAL CUT 35 SMALLER CUT 30

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

***Clos du Bois, Cabernet Sauvignon 9*

SEAFOOD CIOPPINO MARKET PRICE

MAINE LOBSTER MEAT, MUSSELS, CLAMS AND SHRIMP IN TOMATO SAFFRON BROTH & GRILLED SOURDOUGH SIDE

***J.Lohr, Sauvignon Blanc 8*

ROASTED PEKIN DUCK BREAST * 32 ADD CONFIT LEG * 7

FIG MARSALA, SWEET POTATO VEGETABLE HASH

***DeLoach, Pinot Noir 9*

BRAISED BEEF SHANK * 28

MUSHROOM JUS, FRIED HASSELBACK POTATOES, ROOT VEGETABLES

***Trivento, Malbec 8*

LEMON BROILED HADDOCK 26

LEMON-PANKO CRUMB TOPPING, RISOTTO AND SEASONAL VEGETABLE

***Lagaria, Pinot Grigio 8*

MARINATED BONE-IN PORK CHOP * 28

MASHED POTATO, GRILLED FENNEL

***J.Lohr, Sauvignon Blanc 8*

VEGETABLE CROUSTADE * 23

PUFF PASTRY FILLED WITH DUXELLE, ROASTED CARROTS, ASPARAGUS, VEGETABLE JUS, CRISPY GARLIC SMASHED POTATOES

***Lindemans Bin 50, Shiraz 7*



DESSERTS 10 - 12

A VARIETY OF DAILY DELIGHTS

COFFEE OR TEA 3