



STARTERS

AWARD WINNING LOBSTER BISQUE 11

SEASONAL SOUP * 9

MAINE MUSSELS * 11

NIGHTLY PREPARATION

MAINE LOBSTER & BRIE DIP 15
BAGUETTE

GRILLED EGGPLANT * 9
ROLLED & STUFFED WITH CHÈVRE,
BALSAMIC & CHIVE OIL

TAVERN TART 12
SHAVED RIBEYE, BRIE, MUSHROOM DUXELLE,
WHOLE GRAIN MUSTARD AÏOLI

CLASSIC SHRIMP COCKTAIL * 14
FOUR JUMBO SHRIMP, CLASSIC COCKTAIL
SAUCE, LEMON

SNACKS

MAINE OYSTERS ON THE HALF SHELL*

ACCOMPANIMENTS: 3/EACH

SHAVED FRESH HORSERADISH

TONIGHT'S MIGNONETTE

COCKTAIL SAUCE

TOSSED HAND CUT FRIES 9
HERB INFUSED OIL & FONTINA

FRIED HADDOCK BITES 11
LIGHTLY BREADED ~ BAJA SAUCE

ZUCCHINI STICKS 8
FRIED & STACKED - GOAT CHEESE RANCH

FRIED PICKLES 8
SPICY AÏOLI

SALADS

SIGNATURE HOUSE * 9
BABY SPINACH LEAVES, MAPLE VINAIGRETTE, PISTACHIOS & DRIED CRANBERRIES

CLAY HILL CAESAR * 8 ADD WHITE ANCHOVIES \$2
PARMESAN, VIDALIA ONION AND LEMON EMULSION, HEARTS OF ROMAINE, CROSTINI

TOMATO, BASIL & MOZZARELLA TOWER * 12
GARDEN BASIL OIL & BALSAMIC REDUCTION

FROM GORDON'S GARDEN

RHUBARB ~ MINT ~ THYME ~ BASIL ~ CHIVE ~ RASPBERRIES ~ LEMON BALM ~ PARSLEY
PLATE FLOWERS ~ TABLE FLOWERS

CLAY HILL FARM IS THE FIRST RESTAURANT IN THE COUNTRY TO BE A CERTIFIED
WILDLIFE/BIRD SANCTUARY. OUR DEDICATION TO PROTECTING MAINE'S
RESOURCES INCLUDES A PASSION FOR LOCALLY - SOURCED PRODUCTS. OUR
BACKYARD GARDEN YIELDS MANY OF THE FLAVORFUL BUILDING BLOCKS IN YOUR
MEAL TONIGHT. ENJOY!



ENTRÉES

CATCH OF THE DAY (MARKET PRICE)

ROASTED PEKIN DUCK BREAST * 32
MAINE BLACKBERRY COULIS, MASHED POTATOES

ADD CONFIT LEG * 7
***Deloach, Pinot Noir 9*

SEAFOOD STUFFED HADDOCK 29
MAINE LOBSTER CREAM SAUCE, RISOTTO

***Kendall-Jackson Chardonnay, Vintner's Reserve 11*

NEW YORK STRIP STEAK* 32

CHARRED SCALLION CHIMICHURRI & SOUTH WESTERN HASH ~ ROASTED CORN, RED PEPPERS,
POBLANO PEPPERS, ROASTED POTATOES

***Four Vines, Old Vine Cuvee, Red Zin 9*

FIRECRACKER MAINE LOBSTER STEW MARKET PRICE

MAINE LOBSTER KNUCKLE, CLAW & TAIL MEAT, SHRIMP, MUSSELS, SPICY BROTH ~ ROASTED
POTATO, CORN, BASIL AND LEMON BALM

***J.Lohr, Sauvignon Blanc 8*

BRAISED LAMB SHANK * 34

RED WINE - ROSEMARY BRAISED, ROASTED GARLIC MASHED POTATOES,
RAINBOW SWISS CHARD

***Trivento, Malbec 9*

LEMON BROILED HADDOCK 25

LEMON-PANKO CRUMB TOPPING, RISOTTO

***Lagaria, Pinot Grigio 8*

HOUSEMADE BEET PASTA 24

TOMATO, CORN, WILD MUSHROOM, PESTO CREAM SAUCE

***Lindemans Bin 50, Shiraz 7*

PRIME RIB AU JUS * TRADITIONAL CUT (12 OZ) 35 SMALLER CUT (8 OZ) 29

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

***Clos du Bois, Cabernet Sauvignon 10*

SMOKED BBQ CHICKEN * 24

HOUSEMADE BBQ SAUCE, CELERY ROOT SLAW, MAPLE BACON CORNBREAD

***Four Vines, Old Vine Cuvee, Red Zin 9*

ABOVE ENTRÉES SERVED WITH SEASONAL VEGETABLE UNLESS OTHERWISE NOTED



DESSERTS 10 - 12

A VARIETY OF DAILY DELIGHTS

COFFEE OR TEA 3

SPRING 2016