



STARTERS

AWARD WINNING LOBSTER BISQUE 12

SEASONAL SOUP * 9

MAINE OYSTERS ROCKEFELLER 15

BACON, SHERRY, CREAMED SPINACH, BREAD CRUMBS, PARMESAN CHEESE

RIB EYE PEROGIES 12

SHAVED RIBEYE, MASHED POTATOES, CHEDDAR CHEESE, HORSERADISH-SOUR CREAM, CHIVES

TEMPURA FRIED FISH TACO 12 (ADD A THIRD TACO FOR \$5)

MANGO SALSA, CILANTRO, RED CABBAGE, CORN TORTILLAS, BAJA SAUCE

GRAVLAX 13

HOUSE CURED MAINE GULF SALMON, DILL, CREME FRAICHE, PICKLED SHALLOTS, SPINACH, FRIED CAPERS, CROSTINI

FRIED BRUSSELS SPROUTS * 10

SWEETENED GINGER, SCALLION TAMARI, SESAME SEEDS, MINT, CILANTRO

HAND-CUT TRUFFLE FRIES 9

TWICE FRIED POTATOES FRIES, BALSAMIC REDUCTION, PARMESAN CHEESE, TRUFFLE OIL

SALADS

SIGNATURE HOUSE * 9

BABY SPINACH LEAVES, MAPLE VINAIGRETTE, PISTACHIOS & DRIED CRANBERRIES

CLAY HILL CAESAR 9

ADD WHITE ANCHOVIES \$2

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

ORANGE & WALNUT * 10

BIBB LETTUCE, PICKLED SHALLOTS, ORANGE SUPREME, CANDIED WALNUTS, HONEY-YOGURT DRESSING

ENTRÉES

CRAB & LOBSTER STUFFED HADDOCK 29

MAINE LOBSTER CREAM SAUCE, ROASTED POTATOES, SEASONAL VEGETABLE

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

PORK OSSO BUCO * 29

BRAISED PORK SHANK, CREAMY POLENTA, BRAISING JUS, SEASONAL VEGETABLE

***DeLoach, Pinot Noir 9*

SEAFOOD STEW MARKET PRICE

MAINE LOBSTER, MUSSELS, SHRIMP, WHITE FISH, ROASTED TOMATO & FENNEL, SAFFRON CREAM, GRILLED BAGUETTE BREAD

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

PRIME RIB AU JUS * (LIMITED AVAILABILITY) TRADITIONAL CUT 34 SMALLER CUT 29

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

***Clos du Bois, Cabernet Sauvignon 10*

LEMON BROILED HADDOCK 26

LEMON-PANKO CRUMB TOPPING, ROASTED POTATOES, SEASONAL VEGETABLE

***Lagaria, Pinot Grigio 8*

ROASTED EGGPLANT 23

ROASTED HALF EGGPLANT, COUNTRY STYLE MARINARA, OLIVE OIL BREAD CRUMBS, MOZZARELLA, PARMESAN, BASIL, POLENTA

***Trivento, Malbec 9*

BRAISED CHICKEN QUARTER 23

BONE-IN, SKIN ON, HERBED SPAETZLE, BRAISING JUS, SEASONAL VEGETABLE

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

CATCH OF THE DAY (MARKET PRICE)

CLAY HILL TAVERN BURGER 18

CHUCK & RIB GRIND, GORGONZOLA CHEESE, GRILLED LEEK JAM, BACON, GARLIC AIOLI, BIBB LETTUCE, GRILLED CHALLAH BUN, HAND-CUT TWICE FRIED FRENCH FRIES

***Woodland Farms, Kittery "Blinky" IPA 10*

Homemade Desserts

Clay Hill Cheesecake 9
Freshly whipped cream

Chocolate Oblivion* 9
*Flourless chocolate torte, raspberry coulis,
Freshly whipped cream*

Crème Brûlée* 9
Nightly selection

Clay Hill Farm Sundae* 10
*Choice of ice cream, hot fudge or caramel
with freshly whipped cream and nuts*

Add Brownies 4

Chef's Nightly Dessert 9

Ice Creams *and* Sorbet 7

Add a side of homemade hot fudge or caramel 2.50

Tea 4 / Locally Roasted Coffee 4

Espresso 5 / Cappuccino 6

** Gluten FREE Option*