

## starters

### **Crab Cakes** \$14

Hand crafted Maine crab cake, lemon garlic aioli, sweetie drop red pepper relish

### **Crispy Chicken Wings** \$13

6 wings fried to perfection served with Blue Cheese or Chipotle Ranch dressing, choice of preparation: plain, honey buffalo or blueberry BBQ

### **Haddock Bites** \$13

Lightly breaded and served with house made Tartar or Sriracha Tartar sauce

### **Poutine** \$12

Crisp waffle fries topped with ranch cheese curds and gravy

### **Nachos** \$11

House made tortilla chips, cheese, salsa, pickled jalapenos, sour cream

### **Additions for Your Nachos**

Chicken \$6      Blackened Shrimp \$6  
Guacamole \$2      Black Beans \$2

## salads

### **Classic Caesar Salad**

entrée \$11    half \$7

Romaine lettuce, house made Caesar dressing, Parmesan crisp, croûtons

### **Panzanella Salad with Grilled Vegetables**

entrée \$10    half \$6

Mixed Greens tossed with cherry tomatoes, fresh mozzarella, warm croutons and grilled vegetables with balsamic vinaigrette

### **Additions for Your Salad**

Salmon \$9      Shrimp \$9  
Chicken \$6      Lobster(4oz) \$17

## soups

### **New England Style Clam Chowder**

cup \$6    bowl \$8

### **Chef John's Lobster Stew** <sup>GF</sup>

cup \$12    bowl \$18



## menu summer 2020

## entrées

### **Captain Gary's Fish & Chips** \$23

12oz Atlantic haddock, hand cut fries, coleslaw, house made tartar sauce or Sriracha tartar

### **Lobster Mac & Cheese** \$23

Gemelli pasta, sharp cheese, cream and lobster meat, served with chef's fresh vegetable

### **Mac & Cheese** \$17

Gemelli pasta, sharp cheese, cream, served with chef's fresh vegetable

### **Filet Mignon** \$28

Hand cut 8oz tenderloin sautéed with mushrooms and red wine demi glace served with garlic mashed potatoes and chef's fresh vegetable

### **Salmon Piccata** \$23

Pan seared 8oz salmon filet with capers, garlic, shallots and deglazed with lemon and White wine served with Jasmine rice and chef's fresh vegetable

### **Pan Seared Chicken** \$20

Boneless chicken breast, fire roasted red pepper cream, fresh basil, feta cheese, served over linguine with chef's fresh vegetable

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# handhelds

## **Fresh Maine Lobster Roll** \$33

With 8oz fresh Maine lobster meat this jumbo lobster roll is twice the normal size, hand cut fries, coleslaw, served traditional Maine style chilled and lightly dressed with mayonnaise or hot with butter

## **Fish Tacos** \$14

Blackened Atlantic haddock topped with house made slaw and mango salsa in flour tortillas, served with black beans and rice

## **Bistro Burger** \$14

Brown Family Farm all-natural ground beef served with lettuce, sliced tomato, sliced red onion, hand cut fries, coleslaw

## **Grilled Chicken Sandwich** \$14

Served with lettuce, sliced tomato, sliced red onion, hand cut fries, coleslaw

## **North Atlantic Haddock Sandwich** \$14

Served with lettuce, sliced tomato, sliced red onion, hand cut fries, coleslaw

## **House-Made Veggie Burger** <sup>vegan</sup> \$14

Served with lettuce, sliced tomato, sliced red onion, hand cut fries, coleslaw

## **Additions for Burger & Sandwich**

Bacon, Gorgonzola, guacamole \$2<sup>each</sup>

Caramelized onions, sautéed mushroom, cheddar, Swiss, American, Gouda, jalapeños \$1<sup>each</sup>

# flatbreads

## **The Shore Path** \$13

Basil pesto, roasted tomatoes, spinach and mozzarella cheese

## **Cheeseburger Flatbread** \$14

Ground beef, lettuce, tomatoes, dill pickles, onions, cheddar cheese and special sauce

## **The Fun Guy Flatbread** \$15

Shiitake, Oyster and Button Mushrooms with garlic, scallions, crème fraiche and Gruyere cheese

## **Frenchman Bay** \$20

Lobster, with garlic, basil, diced tomatoes and Italian cheeses



## menu summer 2020

# kid's menu

Ages 10 and under please, includes fresh fruit cup

## **Maine Red Hot Dog, French Fries** \$8

## **Mini Burger, French Fries** \$10

## **Mac & Cheese** \$9

# desserts

## **Chocolate Panna Cotta** \$7 <sup>vegan</sup>

Velvet smooth chocolate coconut cream

## **Wild Maine Blueberry Pie** \$8

## **Lemon Blueberry Cheesecake** \$8

## **Brownie Supreme** \$11

## **Strawberry Shortcake** \$8

Strawberries in sauce over a warm biscuit with fresh Whipped cream

## **Vanilla Ice Cream** \$5

## **Make any dessert a la mode** \$3

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