

Appetizers

- Jumbo Shrimp Cocktail 14**
four shrimp with traditional sauce
- Pan Seared Herb Crusted Lamb Chops 15**
with pomegranate balsamic butter
- Oysters Rockefeller 14**
topped with fresh spinach and blistered hollandaise
- Harvest Baked Brie en Croûte 14**
with apples, cranberries & pecans
- Spicy Maine Crab Cakes 13**
served with grilled corn salsa

Soups and Salads

- Lobster Bisque 9**
*pieces of fresh Maine Lobster atop creamy bisque
with a hint of Calvados apple brandy*
- New England Clam Chowder 8**
rich and creamy clam chowder
- Vegetarian Roasted Pumpkin Soup 7**
- House Salad 8**
*baby arugula lightly tossed with goat cheese vinaigrette
topped with roasted pecans, dried cranberries and fresh pear*
- Caesar Salad 8**
*crisp romaine gently tossed with homemade Caesar dressing,
toasted croutons and grated parmesan cheese*
- Spinach Salad 8**
*tender leaves of fresh baby spinach, feta cheese, tomato, cucumbers,
toasted almonds and lemon oregano dressing*
- Chilled Asparagus Citrus Salad 8**
*fresh oranges, asparagus,
pomegranate balsamic and flowering herbs*

Note: consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food borne illness

Entrées

Traditional Lobster Dinner 28

fresh lobster, clams, corn on the cob & potatoes

Lazy Lobster 32

boiled lobster served outside of the shell with garlic herb butter

Baked Stuffed Lobster 36

an extravagant display of Maine's favorite crustacean baked open faced with scallop & sweet pepper stuffing topped with sweet vermouth tarragon butter sauce

Seafood Medley 36

fresh Maine lobster, scallops, shrimp and halibut sautéed with fennel, red peppers, capers & fresh lemon white wine butter sauce

Sesame Crusted Halibut 33

pan seared with fresh basil & grapefruit butter sauce

Fresh Salmon Filet 32

sautéed with triple sec, fresh orange & pomegranate balsamic butter sauce

Herb Crusted Rack of Lamb 36

pan seared with light mustard sauce, served with sweet baby beets, bacon & red onion

Surf and Turf 39

grilled bacon wrapped filet mignon with béarnaise sauce & Lazy Lobster tail

Veal Saltimbocca 34

sautéed veal medallions with shallots, prosciutto & garlic sage shiitake Madeira sauce

Locally Smoked Seafood and Bowtie Pasta 29

scallops, shrimp, salmon and bacon with tarragon infused light stone ground mustard sauce

Grilled Filet Mignon 35

topped with shiitake mushroom fresh thyme port wine demi sauce

Pork Tenderloin Medallions 34

sautéed with fresh pears, star anisette & sage brandy sauce

Vegan Baked Stuffed Buttercup Squash 27

vegetable apple stuffing with raisins & drizzled with roasted squash seed oil

Looking Glass Chicken 22

stuffed chicken breast with fresh spinach & three cheeses in a parmesan cream sauce

Lobster 'Mac & Cheese' 28

local Maine lobster with Chef's favorite blend of cheeses

Simply 'Mac & Cheese' 12

Sandwiches

Served with potato salad or pasta salad and fresh vegetable sticks

Maine Lobster Roll 16

fresh Maine lobster lightly tossed with fresh dill, scallions, sweet pepper & lemon mayo on toasted roll

The Bluenose Special 14

grilled beef tenderloin topped with roasted onions, gruyère cheese, lettuce, tomato & mild horseradish mayonnaise on a roll

Burgers 10

served on a toasted roll with lettuce, tomato, onion & traditional condiments

Burger Toppings each 1

Swiss, cheddar, bleu cheese, roasted onions, mushrooms, peppers, crispy bacon