



Harding & Sarah Smith | Proprietors
Declan Perry | Chef de Cuisine
Morris Centeno | Sous Chef

Soup & Salad

House Made Focaccia | 8

French Onion Soup

Sweet Onions, Red Wine, Veal Stock, Crouton, Gruyere | 15

Lobster Bisque

Fresh Lobster, Sherry, Cream | 25

Greens

Carrots, Cucumber, House Vinaigrette | 11

Caesar*

The Tradition Continues, Gem Lettuce, Croutons, White Anchovies, Fricco | 16

Steak & Cheese*

Beef Carpaccio, Fried Goat Cheese, Greens, Fried Capers, Red Onion, Aioli | 23

Wedge*

Iceberg, Blue Cheese, Bacon, Chives, Bleu Cheese Vinaigrette | 16

Local Goat Cheese Salad

Roasted Beets, Whipped Goat Cheese, Arugula, House Vinaigrette | 19

Start

Shrimp Cocktail

Six Jumbo Shrimp,
House Cocktail Sauce | 25

Fried Shrimp Bang-Bang

Fried Shrimp, Bang-Bang Sauce | 21

Wood Over Roasted Mussels

Local Mussels, Nduja Salami, Shallots,
Garlic, House Preserved Lemon,
Grilled Sourdough | 25

Wood Oven Baked Brie

Fig Gastrique, House Jam, Crostinis | 16

Beef Tartare

Classic, Dijon, EVOO, Egg Yolk, Gilled Bread
and Classic accompaniments | 30

Wood Oven Roasted Bone Marrow

Served with Grilled Sourdough, Oxtail Marmalade & Pickled Shallot Salad | 23

Grilled Scallops

Celery Root Puree, Bacon Lardons,
Carrot Caramel | 25

Calamari

Nantuket Sound Squid, Pickled peppers,
Roasted Jalapeno Aioli, Red Curry Coconut
Sauce | 18

Tuna Tartare*

Sushi Grade, Lime, Soy, Sesame, Scallions, Spice,
Crushed Avocado, Local Blue Corn Tortilla | 29

Escargot

Wood Oven Baked, Garlic Butter, Grilled Bread | 16

Wood Oven Roasted Local Oysters

Half Dozen, Black Garlic Aioli, Pork Belly,
Smoked Trout Roe | 28

SPLIT PLATE CHARGE | 5

*Some items are served raw or may be cooked to order. Consuming raw or undercooked meats/poultry/fish/shellfish or eggs may increase your risk of foodborne illness. Please inform your server if a member of your party has a food allergy.
We proudly serve local meats and produce when available.

Protein Temperature Guide

Rare - Red, Cold Center | Medium Rare - Red, Cool Center | Medium - Red, Warm Center | Medium Well - Pink Throughout

A La Carte Protein

Prime Top Sirloin* (8oz) | 35

NY Sirloin* (14oz) | 49

Filet Mignon* (8oz) | 55

Ribeye* (20oz) | 66

Half Bird* | 27

Thick Cut Pork Chop* (14oz) | 31

House Aged Duck Breast* | 35

NE Brook Trout | 29

Salmon* (8oz) | 28

Scallops* | 41

Tuna Steak* (8oz) | **MKP**

Halibut (8oz) | 48

A La Carte Sides

Starches

Popover – butter, blueberry jam | 8

Baked Potato | 8

Potato Aligot | 12

Mashed Potatoes | 9

Famous Maine Sea Salt Fries | 11

Lobster Mashed Potatoes | 19

Horseradish Mashed Potatoes | 11

Lobster & Chive Risotto | 32

Crispy Saffron Polenta cake –
Smoked Tomato vinaigrette | 7

Vegetables

Roasted Local Mushrooms | 15

Spicy Broccolini | 8

Garlic Spinach | 7

Grilled Asparagus | 9

Local Carrots | 9

Brussels Sprouts & Bacon | 11

Roasted Local Beets | 8

Creamed Spinach | 11

Sauce

Chimichurri | 3

Zippy | 6

Beurre Blanc | 5

Blue Cheese Fondue | 5

Bearnaise* | 5

Horseradish Cream | 3

Bordelaise | 7

Red Wine | 5

Peppercorn Bacon

Brandy Cream | 5

Entrees

No Substitutions on Entrees

House Aged Duck Breast*

Celery Root Parsnip Puree, Local Mushrooms, Crispy Parsnips, Bordelaise | 43

Ribeye*

Horseradish Mashed Potatoes, Grilled Asparagus, Local Mushrooms, Bleu Cheese Fondue | 70

Steak Frites*

Prime Top Sirloin, Famous Maine Sea Salt Fries, Bearnaise | 39

New York Sirloin*

Spicy Broccolini, Potato Aligot, Red Wine Sauce | 54

House Burger*

10oz Wagyu Beef, Bacon Onion Jam, Arugula, Goat Cheese, House Bun
Famous Sea Salt Fries or Greens | 35

NE Brook Trout

Lobster Mashed Potatoes, Garlic Spinach, Beurre Blanc | 40

Wood Grilled Salmon*

Basmati Rice, Broccolini, Kimchee Slaw, Yuzu Aioli | 38

Wood Grilled Tuna Steak*

Sushi Grade, Crispy Saffron Polenta Cake, Spinach, Smoked Tomato Vinaigrette, Beurre Blanc | 48

Grilled Local Halibut*

Chorizo-Sweet Potato-Cauliflower Hash, Spinach, Chimichurri | 52

Wood Grilled Sea Scallops*

Lobster Risotto, Spinach, Buerre Blanc | 58

Wood Grilled Pork Chop

Brined, 14 oz, Spice Rubbed, Mashed Potatoes, Sprouts & Bacon, Horseradish Cream | 43

20% Gratuity Added for Parties of 6 or more

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