

FEATURES

SIPS



A SIP FOR THE CURE

Raspberry vodka, limoncello, raspberry puree, fresh lemon, pink sugar rim

10% of the proceeds from "A Sip for the Cure" will be donated to the Triple Negative Breast Cancer Foundation

SPACE CADET- BREAKING BREWS

West Coast style IPA, 6.4% ABV
grapefruit, pine, firm & refreshing

DOWNEAST-APPLE PIE

Like Apple pie, but a cider
5.0% ABV

STARTERS

CRAB COCKTAIL FINGERS

½ LB, served with a brown butter aioli

FALL PEAR SALAD

Kale & spinach mix, local brined red pears, roasted pumpkin seeds, Blackberry mint vinaigrette, feta

SESAME TUNA

Sesame soy crusted, roasted garlic chickpeas, house made hummus, chile EVOO, cilantro

ENTREES

LOBSTER STUFFED SHELLS

Sage cognac cream sauce, jumbo lobster meat, lump crab meat, ricotta, topped with breadcrumbs, sauteed lemon garlic spinach

JAIL ISLAND SALMON

Crab and spinach stuffed salmon, local sweet potato & tuscan kale hash, roasted corn coulis

SURF & TURF

6oz filet mignon, 4oz crab imperial stuffed lobster tail, 4oz shrimp skewer, rosemary scallop potato, asparagus, Old bay Hollandaise

HALIBUT

Pan seared, topped with tomato & caper chutney, sundried tomato risotto, roasted garlic squash, lemon basil beurre blanc

