

Beginnings

Grilled Flatbread

with artichoke spread and aged shaved parmesan 8
• with shrimp OR crab meat add 5

Shrimp Cocktail

5 Jumbo cocktail shrimp
with lemon and cocktail
sauce 10

Baked Creme De Brie

creamy Brie baked
and served with apple,
almonds and bread 9

Crab Cakes

our famous house recipe,
seared and served with cajun
remoulade 10

Deviled Eggs

just enough heat,
with guacamole & tortilla
chips 6

Maine Mussels

sautéed with
garlic and herbs 10

Calamari

fra diavolo, with spicy
banana peppers 8

Potato Gnocchi

with crispy sage 9

Maine Lobster Stew

cup 10 • bowl 16

New England Clam Chowder

cup 5 • bowl 7

French Onion Soup

crock 6

From the Garden

Ocean Point Tomato Cheddar Curd Salad

oven roasted tomatoes, fresh basil, local cheddar curds and "evoo"
served on a bed of fresh baby spinach 9

Garden Salad

served with your choice of dressing 4

Caesar Salad

crisp romaine, fresh Parmesan, croutons,
anchovies and Caesar dressing 8

• add chicken or shrimp 13

• add fresh lobster meat or beef* 17

Insalada Caprese

vine ripened tomatoes, fresh mozzarella, fresh
basil, "evoo" and balsamic vinaigrette 9

Mango Salad

red cabbage, Boston lettuce, sliced almonds,
fresh mango and goat cheese,
topped with sesame ginger dressing 10

Maine Lobster

market price

Steamed Lobster

1 ¼ pound lobster served with drawn butter

Linekin Bay Lobster

effortless lobster-local fresh lobster meat sautéed with butter

*This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.
We cannot guarantee that food allergens will not be transferred through accidental cross contact.

Entrées

All our entrées are prepared to order and include fresh breads, choice of potato or rice, and vegetable of the day.

Juicy Delmonico Steak*

Grilled Angus Beef Rib Eye Steak, topped with bleu cheese or sweet bourbon sauce 25

Filet Mignon*

8 oz. black angus center cut of tenderloin with herbed garlic butter 28

Grilled Half Duck

with Thai peanut sauce or orange glaze 24

Chicken Atlantis

boneless all-natural chicken breast with lobster, scallops, mushrooms and tarragon cream 23

Statler Chicken Breast

all-natural chicken breast,
pan seared and roasted with white wine
and a medley of herbs 19

BBQ Baby Back Ribs

with cole slaw and fries
half rack 13 • full rack 22

Rack of New Zealand Lamb*

chef's choice, ask your server 30

Pork Osso Bucco

melt-in-your-mouth braised pork shank with
potatoes and vegetables 18

Veal of the Day market price

Lobster, Shrimp and Scallops Scampi

sautéed with Casa De Lisio sauce, served on linguine 25

Jumbo Shrimp

shrimp saute, tossed with
delicate basil cream sauce
served on linguine 23

Fresh Sea Scallops

delicately seasoned "dry" sea
scallops, broiled with crumbs,
butter or deep fried 25

Fresh Swordfish *

char-grilled or pan-blackened
Cajun style with mango salsa 24

Fillet of Salmon *

grilled with lemon, oil and
herbs or Parmesan encrusted 22

Haddock

- stuffed and baked with
creamy shrimp sauce 22
- baked with lemon butter
and wine 20

Vegetarian Special

chef's choice, ask your server,
market price

Lighter Fare

Fish & Chips

with tartar sauce 11

Classic Maine Lobster Roll

only the freshest meat,
lightly coated with mayonnaise -market price

Cheeseburger*

an American classic Pineland Farms burger with
choice of swiss, cheddar or American cheese 11

Grilled Chicken Sandwich

all natural marinated breast grilled, served with
cheddar cheese 11

Pizza Margarita

our house specialty, lightly coated with marinara, finished with fresh mozzarella, basil & sliced tomatoes 10

Cheese Pizza

basic but tasty, see our list of additional toppings 8 *(Gluten Free Pizza Dough Available Upon Request)*

Additional Toppings 1 ea.

Extra Cheese • Pepperoni • Ham • Bacon • Sausage • Mushrooms • Onions • Peppers • Olives • Pineapple • Feta Cheese • Anchovies

Smaller portions available in many of our items, ask your server

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