

# 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 28

## Filet Mignon\*

8 oz. black angus center cut of tenderloin with herbed garlic butter 30

## 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 25

## Statler Chicken Breast

all-natural chicken breast,  
pan seared and roasted with white wine  
and a medley of herbs 20

## BBQ Baby Back Ribs

with cole slaw and fries  
half rack 16 • full rack 25

## Rack of New Zealand Lamb\*

chef's choice, ask your server 32

## Pork Osso Bucco

melt-in-your-mouth braised pork shank with  
potatoes and vegetables 20

## Veal of the Day market price

## Lobster, Shrimp and Scallops Scampi

sautéed with Casa De Lisio sauce, served on linguine 28

## 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 -mkt.

## 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 15

## 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 13

## Grilled Chicken Sandwich

all natural marinated breast grilled,  
served with cheddar cheese 13

## Pizza Margarita

our house specialty, lightly coated with marinara, finished with fresh mozzarella, basil & sliced tomatoes 12

## Cheese Pizza

basic but tasty, see our list of additional toppings 10 (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

\*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.



# Beginnings

## Grilled Flatbread

with artichoke spread and aged shaved parmesan 9  
• 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 11

### Deviled Eggs

just enough heat,  
with guacamole & tortilla  
chips 8

### Maine Mussels

sautéed with  
garlic and herbs 11

### Calamari

fra diavolo, with spicy  
banana peppers 8

### Buffalo Wings

with celery & bleu cheese 10

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### 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 10

### Garden Salad

served with your choice of dressing 4

### Caesar Salad

crisp romaine, fresh Parmesan, croutons,  
anchovies and Caesar dressing 9

• add chicken or shrimp 15

• add fresh lobster meat or beef\* -mkt.

### Insalada Caprese

vine ripened tomatoes, fresh mozzarella, fresh  
basil, "evoo" and balsamic vinaigrette 10

### Mango Salad

red cabbage, Boston lettuce, sliced almonds,  
fresh mango and goat cheese,  
topped with sesame ginger dressing 11

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# 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

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