

Appetizers

<i>Shrimp Cocktail</i>	15
Five jumbo shrimp with traditional cocktail sauce	
<i>Spicy Maine Crab Cakes</i>	14
Maine crabmeat mixed with special Chef spice blend, served with garlic aioli	
<i>Bruschetta</i>	8
Grilled Italian bread served with chopped tomatoes, garlic, basil, mozzarella, and extra virgin olive oil	
<i>Stuffed Mushroom Florentine</i>	12
Seven whole button mushrooms stuffed with Chef's choice of blended cheeses including prosciutto, garlic and herbed butter	
<i>Grilled Asparagus</i>	12
Grilled asparagus wrapped in Ducktrap smoked salmon	



Soups and Salads

<i>Lobster Bisque</i>	9
Pieces of fresh Maine Lobster atop creamy bisque with a hint of Calvados apple brandy	
<i>Clam Chowder</i>	8
Rich and creamy Traditional New England Clam Chowder	
<i>Tomato Bisque</i>	8
A classic Creole blend of tomatoes and vegetables in a rich, creamy stock	
<i>Curry Coconut Veggie Stew</i>	5
With quinoa	
<i>House Salad</i>	8
Baby arugula lightly tossed with goat cheese vinaigrette and topped with roasted pecans, dried cranberries and fresh pear	
<i>Caesar Salad</i>	9
Crisp romaine gently tossed with homemade Caesar dressing, and topped with toasted croutons and grated parmesan cheese	
<i>Grilled Asparagus Salad</i>	9
Baby arugula lightly tossed with balsamic dressing and topped with grilled asparagus	
<i>Spinach Salad</i>	9
Tender leaves of fresh baby spinach lightly tossed with fig balsamic and topped fresh tomatoes, cucumbers, and roasted peppers	



Entrées

Surf and Turf	38
Mini Filet and Fresh Maine Lobster Tail, served with fresh herb drawn butter	
Traditional Lobster Dinner	28
Fresh Maine lobster and served with clams, corn on the cob, potatoes, and fresh drawn butter	
Lazy Lobster	32
Fresh Maine lobster boiled, served outside of the shell with fresh drawn garlic herb butter	
Lobster Mac & Cheese	28
Local Maine lobster with Chef's favorite blend of cheeses	
Simply Mac and Cheese (12)	
Rosemary Scallops with Shallots	28
Fresh scallops with shallots with garlic scallions, orange segments, and topped with triple sec butter sauce	
Mixed Seafood Grill	36
Grilled Scallops, Lobster Tail, and Shrimp topped with tarragon wine sauce	
Grilled Halibut Filet	36
Fresh Maine halibut grilled with fresh shallots and garlic butter	
Blueberry Balsamic French Cut Pork Chop	32
Pan seared pork chop with shallots, garlic, blueberries, and balsamic sauce	
Gorgonzola Stuffed Filet Mignon	32
Wrapped in bacon with portabella Madeira sauce	
Looking Glass Chicken	24
Stuffed chicken breast with spinach, garlic, shallots, and Chef's choice of cheese	
Rack of Lamb	36
With roasted garlic eggplant cabernet sauce	
Seafood Pasta Primavera	32
Scallops, Shrimp, and Lobster with scallions, olive oil, and fresh veggies, tossed with pasta	
Eggplant Roulades (Vegan)	28
Grilled eggplant rolled with quinoa vegetable pilaf, topped with raspberry balsamic drizzle	



Sandwiches and More

Maine Lobster Roll	15
Fresh Maine lobster lightly tossed with fresh dill, scallions, sweet pepper & lemon mayo on toasted roll	
The Bluenose Special	15
Grilled beef tenderloin topped with roasted onions, gruyère cheese, lettuce, tomato & mild horseradish mayonnaise on a roll	
Burgers	11
Served on a toasted roll with lettuce, tomato, onion & traditional condiments	
Add: Swiss, cheddar, bleu cheese, roasted onions, mushrooms, peppers, or crispy bacon (1 each)	

