

*Eve, Dick, and Executive Chef Esau Crosby welcome you to "Blue" at Grey Havens Inn. We promise a unique dining experience using the finest and freshest local ingredients. We hope your experience here will be a memorable one and we will honor special requests when possible. Enjoy!*

### **Soups**

Maine Seafood Chowder \$7/\$9  
Soup of the Day \$6/\$8

### **Appetizers**

### **Suggested Wine Pairing**

Local Oysters \$3 Giesen, Sauvignon Blanc  
Verjus Mignonette and Fresh Lemon

Cider Braised Pork Belly \$10 Angeline, Pinot Noir  
Apples, Mustard, Cider, Molasses

Clams Casino \$12 Columna, Albarino  
Garlic Butter, Applewood Smoked Bacon

\*\*Chilled Cheese Plate \$16 Cavicchioli, Prosecco  
Toasted Bread, Toasted Nuts, Fresh Fruit, Cured Meat and Fruit Compote

### **Salads**

Pear and Walnut \$12 La Paws, Chardonnay  
Baby Watercress, Honey Balsamic, Shaved Parmigiano

Beet and Brussel Sprouts \$12 Dr. Loosen, Riesling  
Goat Feta, Bacon Apple Cider Vinaigrette

**\*\*Contains Gluten**  
**Otherwise Entire Menu is Gluten Free**

## **Entrees**

*Served with Chef's Daily Starch and Vegetable*

### **Suggested Wine Pairings**

**\*\*Oven Roasted Local White Fish**      \$19      *Columna, Albarino*  
*Parmesan, Panko, Butter and Parsley Crumb*

*Pan Seared, Farm Raised Salmon*      \$24      *Giesen, Sauvignon Blanc*  
*Honey Lemon Sauce*

*Grilled and Marinated Gulf Shrimp*      \$28      *Steelhead, Sauvignon Blanc*  
*Orange, Lime and Fresh Herbs with Romesco Sauce*

*Roasted Tournadoes of Beef*      \$34      *Catena, Malbec*  
*Peppercorn and Red Wine Syrup*

*Roasted Mushroom and Corn Risotto*      \$22      *Barone Fini, Pinot Grigio*  
*Oyster, Shiitake, Cremini, Sweet Corn and Asiago Cheese*

**\*\*All Natural Beef Burger**      \$18      *Founders Porter*  
*Swiss, Red Onion and Bacon on Garlic Sesame Roll*  
*With Russet Fries*

*Jeanne Johnson, Juniper Edge Farms, Bowdoin*  
*Kyle of Squire Tarbox Farms, Westport Island, ME*  
*Georgetown Island Oyster Company*  
*High Tide Shellfish Farm*  
*Plants Seafood, Bath Maine*  
*Native Maine Produce Company, Westbrook, ME*  
*Maine Shellfish, Ellsworth, ME*

*Consumption of food that is served raw or undercooked may increase the risk of food borne illness.*

**\*\*Contains Gluten**  
*Otherwise, entire menu is gluten free*