

BLUE

To Start

Bangs Island Mussels pernod butter, leeks, garlic, shallot, baguette 21

Warm Lobster Salad leeks, bacon, buttered brioche, corn crema 22

Tuna Tartare Calabrian chili, meyer lemon & honey vinaigrette, Spanish olive oil, citrus basil salt, toasted focaccia* 18

Fried Halloumi house-made hot honey, cilantro aioli, slaw 13

Burrata citrus, lavender honey, pickled beets, toasted almonds (v, gf) 17

Robinhood Cove Oysters fennel & cucumber mignonette, lemon* (gf) 10.5 / 21 / 42

Cheese Plate seasonal chutney, thyme mustard, crackers, charcuterie 21

Soup & Salad

Seafood Chowder (gf) 10 / 13 | **Crab & Asparagus Bisque** Asiago, chive oil (v, gf) 12

Little Leaf Greens blackberries, blueberries, feta, English cucumbers, cherry tomatoes, lime-mint vinaigrette (gf) 14

Hail Caesar! baby romaine, spring peas, confit garlic, asparagus, cured egg yolk, white anchovy, torn croutons* 16

Roasted Cod Loin angel hair pasta, summer vegetables, basil pesto 28

Fume Blanc, Ferrari Carrano

Pan-Seared Salmon ratatouille, vinaigrette de Provence* (gf) 28

Pinot Grigio, Livon Collio

Juniper-Brined Duck Confit stone fruit chutney, herb risotto, shaved fennel & asparagus salad (gf) 40

Pinot Noir, Underwood

Roasted Cabbages stewed white beans, walnut gremolata, crispy kale 26 (v, gf)

Chardonnay, Fess Parker

Grilled Hanger Steak chimichurri, baby potatoes, asparagus, charred scallions* 38

Red Blend, The Arborist

Burger, 8 ounce gruyère, tomato jam, bacon aioli, confit onion, brioche, hand-cut fries* 22

Puffin Party IPA, Rising Tide

Gluten-free items may include trace gluten. Ask your server for more information.

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Finest Kind Ingredients – Thoughtfully Prepared
Meg Fairman, Executive Chef

