

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 Israeli couscous salad, summer vegetables, lavender citrus vinaigrette 28
Fume Blanc, Ferrari Carrano

The Maine Event

Pan-Seared Salmon succotash, tomato jam, basil oil* (*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

