

Open 6 nights. Closed Tuesdays

Bar opens at 5:00

Seating for dinner 5:30- 9:00

207-244-0476 for reservations

No cell phones please



Soup

Organic red onion with red wine and rosemary, cheese toast garnish 9

Appetizers

Crispy polenta with sautéed greens, shiitake and crimini mushrooms finished with a balsamic reduction and parmigiano reggiano 14

Smoked duck tacos with house made corn and flour tortilla, red cabbage slaw, house smoked chile hot sauce and a yoghurt crema 12

Carpaccio of beef -Italian olive oil, lemon, capers, celery leaf, salt and pepper 9

Lobster cocktail with a fresh horseradish cocktail sauce, greens with a Pernod vinaigrette 14

Salmon smoked over apple wood, with goat and cream cheese caper spread, red onion and house made sesame wheat crackers 10

PEI Mussels steamed in white wine and Dijon, with fresh fennel, garlic and shallot 12

Salads

Beech Hill lettuce, Great Hill blue cheese, aged balsamic vinaigrette 10

House salad of local lettuce with a sweet ginger vinaigrette 9

Sailor's salad of organic lettuce with organic apple, aged cheddar and pistachios With a whole grain mustard vinaigrette 10

Apple smoked duck breast with sun dried tomatoes and cherries, parmigiano reggiano, Beech Hill lettuce, and a blood orange vinaigrette 12

Main Courses

Lobster and risotto - the meat of a whole lobster sautéed with sherry, mushrooms and asparagus, served over a mushroom risotto 33

Fresh sole sautéed in brown butter with lemon, white wine and capers 27

Crabcakes of fresh Peekytoe crab, pan browned, served with a roasted garlic and caper aioli 32

Bavette steak grilled with a mustard crust and served with a blue cheese butter, over red wine caramelized onions 30

Pan roasted breast of duck with a port demi glace and a pear and blackberry sauce 27

Baby back ribs slowly braised, finished on the grill with a maple glaze 26

Organic roasted half chicken, with roasted potatoes and cranberry sauce 24

House made tagliatelle with sautéed tomato, zucchini and local summer squash, in a fresh tarragon cream 27

Cheese course A selection of 3 cheeses served with our house made sesame wheat crackers
small plate/large plate