

Wine by the Glass

White Wine

Ecco Domani Pinot Grigio, Italy, 2006

Cleanly made, soft, exuberant fruit driven wine enjoy as aperitif or with fish or pork \$8

Georg Breuer Riesling 'Charm' Rheingau Germany 2005

An affordable introduction to one of the best producers in Germany's famous Rheingau region, with lively acidity balanced by refreshing notes of apple, lime and layers of earth and minerals. \$11

Mosaic Vineyards, Sauvignon Blanc, Sonoma County, CA 2005

Fragrant aromas of pear and melon combine with sweet, bright flavors of citrus and pear and a refreshingly dry, clean and crisp finish \$8

Peter Lehmann Chardonnay, Barossa Valley, Australia, 2005

Limited barrel fermentation in French oak has produced a stylish Australian Chardonnay with great complexity and a soft, dry finish this fruit driven Chardonnay is a wonderful accompaniment to grilled or baked fish and most poultry dishes. \$9

Mirassou Chardonnay, Monterey County, CA

Aromatically complex and full bodied, with flavors of ripe apples and pears, lightly oaked \$8

Kendall- Jackson Vintner's Reserve Chardonnay, CA 2004

The 'Vintner's Reserve' offers layers of buttery, honeyed, tropical fruit. It is medium bodied, with excellent purity and ripeness \$10

Di Stefano Moscato d' Asti

This sweet wine is the dessert wine par excellence. Intensely fruity and aromatic \$10

Domaine Chandon, Napa Valley, CA

Classic balance in a refreshingly soft, dry wine. Nutty flavors with hints of brioche dough yield to an appealing dry finish with complex apple and pear characteristics \$10

Red Wine

A to Z Pinot Noir, Oregon 2006

Rich, ripe strawberry fruit and soft, silky tannins on the finish combine in this versatile, food friendly Pinot Noir. \$12

Mirassou Pinot Noir 2006 Monterey, CA

Soft and seductive in a lighter style, while showcasing sweet berry flavors \$8

Rancho Zabaco 'Dancing Bull' Zinfandel, CA

Complex and balanced, ripe berry, fresh earth pepper, and herb notes that stay focused during the long, persistent finish \$8

Ray's Station Vineyards Merlot, Sonoma County, CA 2005

Soft, svelte, and generous with its currant, cherry and floral flavors finishing with spicy touch \$9

Louis Martini Cabernet Sauvignon, 2003, Sonoma Valley, CA

Very solid, with ripe cassis and blackberry fruit offset by vanilla, mineral and chocolate notes \$12

Kendall-Jackson Vintner's Reserve Cabernet Sauvignon, 2004, CA

Medium to full bodied, with well integrated tannins and up front blackcurrant and cherry fruit. \$12

Sebastiani Cabernet Sauvignon, 2003, Sonoma County, CA

Dark and ripe, with aromas of cherry and toasty oak and hints of vanilla \$10

Mirassou Cabernet Sauvignon CA 2004

This unique expression of California's most celebrated growing areas pairs beautifully with filet mignon, lamb or hearty pastas \$8

Maipe, Malbec, Lujan de Cuyo, Mendoza, Argentina 2006

Grapes grown at the foothills of the Andes Mountains at an altitude of three thousand feet above sea level. Its intense color and aromas are the expressions of the soils and sun that gave it birth \$10

Great Beginnings

Samoset Raw Bar

Local Alluvion Farm oysters, poached jumbo shrimp, fresh Maine crab timbale, grilled tomato sauce and chipotle aioli \$19

Mussels Samoset

Steamed in our own white wine broth made with Raye's local specialty ginger mustard, fresh tarragon, toasted french bread \$9

Fire Seared Satay Trio

Marinated tender chicken, house seasoned beef and citrus basted shrimp, served with trio of sauces \$12

Maple Bourbon Pork Ribs

Sweet pepper and cilantro slaw house made Maine maple glaze \$9

Crab and Artichoke Fondue

Fresh native crabmeat, sweet artichoke hearts, savory blend of cheeses, bakery fresh toasted French bread \$11

Crisp Calamari and Shrimp

Tender calamari & Gulf of Maine shrimp with jalapeno caps and sauce remoulade \$9

Three Layer Dip

Warm basket of tri colored chips served with a hot black bean and cheese blend and chilled three layer dip \$10

Sweet Potato Fries

Crisp sweet potato served with chipotle aioli \$6

New England Clam Chowder

Traditional clam chowder made with fresh clams sautéed onions and simmered potatoes cup \$5 bowl \$7

Specialty Pizzas

All pizzas are made with hand tossed whole wheat
pizza dough

New England Seafood Pizzettes

Assortment includes: Fresh sweet lobster and garlic butter - tender shrimp with roasted tomato and Asiago - Maine crab with savory red pepper and artichoke \$19

Margherita

House made fresh mozzarella, tomatoes and fresh basil chiffonade \$17

◆ **Add Lobster \$6**

Smith Smokehouse

Smith's own black strap ham, pepperoni and cured bacon with melted three cheese blend \$17

Flavors of Appleton

Appleton Farms goat cheese, Sennebec sausage, caramelized onions, baby arugula, roasted red peppers \$14

Classic Greek

Tender baby spinach, feta cheese, balsamic onions, roasted fennel cured olives \$12

Three Cheese Pie

Parmesan, provolone, cheddar over rich tomato sauce \$12

Fresh off the Farm

Tomato & Mozzarella

Local fresh tomatoes layered with chef's hand made basil infused mozzarella, baby spinach, basil oil and reduced balsamic glaze \$9

Apple Nut Chicken Salad

A bountiful salad of tender all white chicken, golden delicious apples, candied walnuts fresh red grapes \$11

Warm Gorgonzola Steak Salad

Grilled sirloin, crisp lettuce, imported olives, gorgonzola cheese, herb roasted tomatoes, portobello mushrooms, garlic marinated French beans and crispy onions \$16

Caesar Salad

A classic recipe prepared with crisp romaine lettuce, parmesan cheese, our homemade caesar dressing, croutons and garlic bread \$9

- ◆ Grilled chicken \$12, shrimp \$13 or maple glazed salmon \$14

Samoset "Cobb Salad"

Bleu cheese, cured olives, smoky bacon, sliced egg, marinated tomatoes and mixed with baby greens \$10

- ◆ Lobster \$16, Grilled Chicken \$12 or Shrimp \$14

Breakwater Garden Salad

A selection of field greens and market fresh vegetables, herbed cheese and roasted tomato bruschetta \$6

Burgers and Sandwiches

Blackstrap Ham and Swiss

From Monroe Maine, Smiths Smokehouse ham, Morse's kraut, Raye's ginger mustard, gruyere cheese on toasted rye \$11

Farm Raised Maine Chicken and Arugula

Apricot chipotle mustard, baby arugula, tomatoes, grilled vidalia onion, toasted ciabatta roll \$11

Black Angus Burger

Thick and juicy, half pound burger, fire seared to perfection your choice of cheese, blackstrap bacon, sautéed onions, or mushrooms \$10

* USDA recommends that ground beef be cooked to medium well or better

Breakwater Lobster Club

A classic combination of Maine lobster meat, cheddar cheese, bacon, lettuce, tomato and homemade citrus aioli \$16

Maine Lobster Roll

Locally Harvested Lobster on a toasted roll \$15

Rockport Sandwich

Fresh Atlantic Haddock fillet, golden brown with melted Swiss cheese, herbed remoulade \$10

Breakwater Turkey Stack

A classic combination of hand sliced oven roasted turkey breast, cheddar cheese, bacon, lettuce, tomato, mayo and our light homemade cranberry spread \$9

Salmon and Spinach Wrap

Warm Maple glazed salmon encased with baby spinach, pickled red onion, red peppers, and chipotle ranch sauce, beet horseradish salad \$12

Black Bean Burger

Vegetarian burger made from black beans, cilantro, onions and peppers. Grilled and topped with fresh lettuce, tomato and sweet pepper slaw \$9

House Specialties

Maine Crab Encrusted Baked Haddock

Fresh haddock over wilted baby spinach and parmesan, topped with a Maine Crab and a red pepper cream \$20

Summer Grilled Vegetable Pasta

Herbed marinated garden fresh vegetables, porcini mushroom sachetti, vine ripe tomato broth, mozzarella crostini, crisp bruschetta \$16

Peter Lehmann Chardonnay, Australia \$9 Sonoma Cutrer Chardonnay, CA \$67

Taste of Maine

The ultimate in fresh seafood with North Atlantic haddock, scallops and shrimp all lightly breaded and served golden brown. \$21

Ecco Domani Pinot Grigio, Italy \$8 King Estate Pinot Gris, OR \$42

◆ **Steamed Maine Lobster**

Traditional Maine lobster dinner, drawn butter, local corn on the cob, fresh lemon \$market price

Kendall Jackson Chardonnay, CA \$10 La Crema Chardonnay, CA \$40

Fire Seared Sirloin

This tender cut of certified Angus Beef has been seasoned with fresh herbs, grilled the way you like it, topped with pomme frits, dijon bourbon glaze \$26

Louis Martini Cabernet Sauvignon, CA \$12 Ahlgren Cabernet Sauvignon, CA \$64

Maine Cedar Plank Salmon

Fresh Atlantic salmon oven roasted on a cedar plank served with ancho lime drizzle \$18

Mirrassou Pinot Noir, CA \$7 Michel Colin-Deleger Bourgogne, France \$45

Chicken Tortellini Pasta

Garlic and herb sautéed chicken breast and Sennebec sausage with roasted garlic tomato sauce and basil infused oil over tri-colored tortellini \$17

A to Z Pinot Noir, OR \$12 Domaine Vincent Girardin Pommard \$67

Honey Lime Glazed Chicken

House marinated grilled chicken breast, cilantro black bean cakes, honey lime glaze, summer salsa \$18

Georg Breuer Riesling, Germany \$10 Leth Roter Veltliner, Austria \$44

Maine Maple Ribs

Tender juicy baby back ribs, slathered in locally harvested organic maple syrup barbecue sauce, spicy dijon mustard glaze, bacon and cheddar scone, local corn on the cob \$19

Mirrassou Pinot Noir, CA \$7 Tinto Pesquera, Spain \$58

Penobscot Bay Bouillabaisse

Lobster and Shrimp ravioli, along with sautéed Maine shrimp, scallops and mussels. Tossed in chorizo white wine and tomato broth \$22

Mirrassou Chardonnay, CA \$8 Neyers Chardonnay, CA \$59

Seared Hibachi Steak

Certified Angus beef tips marinated with a ginger soy glaze, sautéed onions, peppers, and grilled pineapple slices \$19

Sebastiani Cabernet Sauvignon, CA \$12 Vina Alarba, Spain \$39

Blueberry Pork Tenderloin

Cinnamon rubbed pork tenderloin, fanned over Spruce Mountain Farm's spicy blueberry chutney, candied pecans and cool ginger cream \$18

A to Z Pinot Noir, OR \$12 Ridge Lytton Springs Zinfandel, CA \$72