

Great Beginnings

Tempura Crusted Tuna

Sautéed Asian style vegetables, and a sweet soy glaze \$12

Sweet Potato Fries

Crisp sweet potato served with chipotle aioli \$6

Crab and Artichoke Dip

Fresh Maine crabmeat and artichoke hearts baked with a savory cheese blend, and toasted French bread \$11

Samoset Shrimp Cocktail

Poached jumbo shrimp served with house made cocktail sauce and fresh lemon \$11

Three Cheese Chicken and Apple Flatbread

Topped with grapes, black olives, walnuts, fresh basil and a maple mustard drizzle
\$ 9

Fresh Maine Steamed Mussels

Tomato, garlic and herb broth with a splash of Pinot Grigio and French bread toasts \$10

New England Clam Chowder

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

Alluvion Farm Oysters

Five fresh St. George River oysters on the half shell with house made cocktail sauce and lemon chard \$14

Fresh off the Farm

Samoset Garden Salad

A selection of field greens and market fresh vegetables, with your choice of dressing \$6

Caesar Salad

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

"Cobb Salad"

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

Tomato & Mozzarella Salad

Marinated tomatoes and sliced fresh mozzarella surround a bed of baby spinach, fresh basil and balsamic drizzle \$10

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

Specialty Pizzas

All pizzas are made with hand tossed whole wheat pizza dough.

Margherita Pizza

Hand tossed, homemade pizza dough house made fresh mozzarella, vine ripe tomatoes and fresh basil \$9

Teriyaki Steak and Pineapple

Served on grilled whole wheat dough \$14

Three Cheese Pie

Parmesan, provolone, cheddar over rich tomato sauce \$13 with pepperoni \$15

New England Smokehouse

Pepperoni, smoked chicken, bacon and Smiths blackstrap ham \$16

Classic Greek

Feta, spinach, olives, caramelized onions, basil oil and balsamic glaze \$12

Burgers and Sandwiches

Black Angus Burger

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

Breakwater Lobster Club

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

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

Blackstrap Ham and Swiss

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

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

Maine Lobster Roll

Locally Harvested Lobster on a toasted roll \$15

Breakwater Turkey Stack

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

Asian Cashew Chicken Wrap

Crispy chicken with julienne vegetables and a pineapple orange glaze all wrapped in a whole wheat tortilla \$10

Smothered Blackened Chicken Sandwich

Local farm raised chicken with a cajun blend of spices topped with sautéed onions, peppers and cheddarjack cheese on a garlic herb roll \$12

House Specialties

Maine Maple Ribs

Tender juicy baby back ribs, slathered in locally harvested organic maple syrup barbecue sauce, spicy Dijon mustard glaze Half Rack \$14 Full Rack \$19

Taste of Maine

The ultimate in fresh seafood with North Atlantic haddock, scallops and shrimp all lightly breaded, deep fried and served golden brown. \$23

Maine Cedar Plank Salmon

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

Seared Hibachi Steak

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

◆ **Steamed Maine Lobster**

Traditional Maine lobster steamed whole and served with drawn butter \$36

Pan seared chicken and tropical fruit sauce

Marinated locally farmed chicken served with Rayes Ginger mustard sauce, maple and passion fruit glaze, and melted brie cheese \$19

Seared Scallops with Shrimp and Lobster Ravioli

Tossed with farm raised Maine mussels and a fresh herb citrus cream \$23

Baked Haddock and Crab Cake

Baked fresh haddock with a grape tomato relish along with a traditional Maine crab cake drizzled with red pepper aioli \$19

◆ **Fire Seared Black Angus Sirloin**

Grilled NY strip steak with a herb & cheese crisp and bourbon mustard glaze \$28 Add two bacon wrapped stuffed shrimp \$5

Fresh Vegetable and Chicken Sauté

All natural Maine chicken and Penne pasta topped with a blend of sautéed seasonal vegetables, fresh herbs and aged parmesan \$19