

Appetizers

Baked Brie

Pistachio almond crusted baked brie
caramelized onion, blackberry chutney \$9

Baked Escargot with Foie Gras

Slowly baked with foie gras butter,
basil oil crostini \$10

Prosciutto Scallops

Slow roasted scallops wrapped in prosciutto ham, asparagus
truffle honey and sweet potato crisps \$13

Baked Alluvion Oysters

Oven baked fresh Maine oysters with macadamia sage butter, watermelon radish heirloom
tomato salad \$14

Lobster Tartlet

Fresh Maine lobster served in tart shell with an aged cheddar cheese fondue and
fresh greens \$14

Seared Tuna Tataki

Peppercorn encrusted tuna loin lightly seared, wakame salad, Shichimi dusted crispy
wontons, Yuzu dressing. \$12

Soups and Salads

★ Caesar Salad

A classic recipe, fresh romaine, and our house made Caesar dressing prepared table side by
our skilled captains \$9

Haricot Vert Salad

Marinated baby green beans with roasted tomatoes, shaved Vlaskaas Gouda, pine nuts and
a roasted shallot vinaigrette \$8

Grilled Watermelon and Spinach Salad

Baby Spinach surrounded by Grilled watermelon, Heirloom Tomatoes, mint dressing and
shallot onion rings. \$8

Lobster Stew

Maine lobster meat slowly simmered in a light cream broth, French brandy, sherry shallots
and herbs, basil croutons \$9

New England Clam Chowder

Full of sweet tender clams, simmered potatoes, onions and fresh herbs \$7

Marcel's Experience

Grilled Salmon

Chipotle cocoa rubbed salmon, vanilla saffron risotto, marinated shiitake salad, gingered passion fruit glaze. \$24

Pan Seared Scallops with Lobster Ravioli

Sautéed Maine scallops over a citrus tangerine cream with lobster raviolis, grilled broccolini with roasted tomatoes. \$28

Steak Marcel

Tender custom sirloin steak grilled to your liking and sliced over foie gras demi-glace shallot onion rings, rosemary seared vegetable skewer. \$26

★ Baked Stuffed Lobster

1 ½ pound Maine lobster slowly baked with saffron lobster risotto and garlic herbed Italian bread crumb crust, sweet tomato coulis and served with a Tuscan salad. \$38

Roasted Vegetable Tart

White bean, red pepper and marinated artichoke tart with black pepper thyme crust minted fennel and feta salad, grilled seasonal vegetables \$22

Asiago Crusted all Natural Maine Chicken

Locally raised chicken breasts coated in herb-seasoned crumbs, and topped with a roasted tomato beurre blanc and citrus gremolata. \$24

Grilled Filet Mignon

Fire seared filet mignon, black truffle Yukon mashed, watercress blackberry salad, melted caramelized onion cheddar cheese, roasted garlic dressing. \$ 36

Table Side

★ Chateaubriand for Two

Center cut tenderloin presented table side with a colorful array of vegetables and potato. \$72

★ Garlic and Herb Crusted Rack of Lamb

A classic dish prepared table side served with glazed carrots, broccolini, potatoes champignon \$36

★ Steak Diane

Beef tenderloin sautéed with wild mushrooms shallots, Dijon mustard, flamed table side with brandy \$36