

# Great Beginnings

## Sampling of Local Oysters

*Cocktail sauce and fresh lemon*

*Alluvion Farm, St. George River \$3 each*

*North Haven \$2.50 each*

*Pemiquid, Damariscotta River \$3 each*

## Tasting of Local Cheeses

*Local honey comb and Seasonal chutneys 10 -*

## Fresh Steamed Maine Mussels

*Tomato, garlic and herb broth with a splash of Pinot Grigio*

*and French bread toasts 10 -*

## Shrimp Cocktail

*Poached jumbo shrimp served with house made cocktail sauce and fresh lemon 11 -*

## Mid-Coast Seafood Slider Trio

*Hand picked native lobster, Maine shrimp salad, and sweet local crab salad 15 -*

## Local Crab and Artichoke Dip

*Native Maine crabmeat and artichoke hearts baked with a savory cheese blend,  
and toasted French bread 11 -*

## Personalized Bruschetta

*Imported prosciutto, house made mozzarella, marinated tomatoes  
and grilled garlic toast 12 -*

## Maine Lobster Bisque

*Garlic toast, lobster salad, spring chive oil*

*half ladle 7 - full ladle 9 -*

## Rustic Clam Chowder

*Traditional recipe of clams,  
Maine russet potatoes and onions*

*half ladle 5 - full ladle 7 -*

## Parmesan and Truffle Frites

*Malt vinegar aioli 7 -*

# Fresh Off The Farm

## Small Plate Salads

### Farmers Market Garden Salad

*A selection of field greens, fresh vegetables,  
your choice of dressing 6 -*

### Caesar Salad

*Crisp romaine lettuce, parmesan cheese,  
homemade croutons 9 -*

# Main Plate Salads

## "Lobster Boat Cobb Salad"

*Fresh native lobster, crisp summer greens, diced tomatoes, black olives, hard cooked egg, crispy bacon 16 -*

## 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 -*

## Apple Nut Chicken Salad

*Golden apples, grapes, candied walnuts and all white meat chicken over fresh garden greens, choice of dressing 11 -*

## Chicken Caesar Salad

*A classic recipe prepared with crisp romaine lettuce, parmesan cheese, grilled breast of chicken, our homemade croutons and garlic bread 13 -*

## New England Country Salmon Salad

*Crisp greens, asparagus, roasted fresh beets, Appleton creamery goat cheese, pickled red onions and spiced walnuts 15 -*

# Sandwiches

*All served with french fries.*

*Substitute for a petite house salad or sweet potato fries 3 -*

## Maine Lobster Roll

*Locally harvested lobster on a toasted roll 16 -*

## Rockport Haddock Sandwich

*Fresh local haddock fillet, deep fried golden brown with melted cheddar cheese 10 -*

## Salmon and Spinach Wrap

*Warm maple glazed salmon encased with baby spinach, pickled red onion, red peppers, and chipotle ranch sauce, New England beet and horseradish salad 12 -*

## Black Angus Burger

*Thick and juicy half pound burger, fire seared to perfection with lettuce, tomato. Your choice of cheese, local smokehouse bacon, sautéed mushrooms or onions  
\* USDA recommends that ground beef be cooked to medium well or better. 10 -*

## Tuscan Chicken Sandwich

*Roasted pepper salad, thinly sliced prosciutto, fontina cheese, fresh arugula and basil aioli 12 -*

## Breakwater Turkey Stack

*A classic combination of hand sliced oven roasted turkey breast, cheddar cheese, bacon, lettuce, tomato and cranberry spread 11 -*

## **Blackstrap Ham and Swiss**

*From Monroe Maine, Smiths smokehouse ham, Morse's kraut,  
Ray's Maine ginger mustard, gruyere cheese, toasted rye 11 -*

# House Specialties

**\* SERVING AFTER 5:00 PM \***

*\*All entrées served with fresh bread basket and creamy butter\**

## **Crab Stuffed Day Boat Haddock**

*Locally harvested haddock fresh Maine crabmeat  
and lobster jus 22 -*

## **Fisherman's Stew**

*All of the goodness the sea has to offer in a spicy tomato broth 22 -*

## **\* Simply Maine Lobster**

*Kettle steamed local lobster, drawn butter and fresh lemon  
\*\* Market Price \*\**

## **Taste of Maine**

*Crispy day boat haddock, sweet whole belly clams, crispy shrimp and scallops.  
served with coleslaw and tartar sauce 24 -*

## **All Natural Local Chicken**

*Pan seared breast with a light parmesan crust and natural jus topped with a sauté' of wild  
mushrooms, grape tomatoes and tender asparagus 18 -*

## **Maine Maple Ribs**

*Tender juicy baby back ribs, slathered in locally harvested organic maple syrup  
barbeque sauce, spicy Dijon mustard glaze  
1/2 Rack 19 - Full Rack 25 -*

## **Garden Pea and Portobello Mushroom Raviolis**

*Crispy carrot and pea tendril salad, aged parmesan cream sauce 18 -*

## **\* Steak Frites**

*Fire grilled New York strip steak, hand cut fries, baby spinach  
with garden herb and shallot butter 26 - \*grilled lobster tail\* add 15 -*

## **Cedar Plank Salmon**

*Fresh Atlantic salmon roasted on a cedar plank for a mild smokey flavor,  
Gulf of Maine shrimp and garden tomato relish 18 -*

*20% gratuity is added to parties of 8 or more*

*\* Additional 10 - package guests*

# Wines by the glass

## Sparkling

**Carpene' Malvolti, Prosecco, Italy N/V**

*Light orchard fruit tone, white peaches and pears.*

*Bright acidity finish. 12/45*

## Whites

**Big Claw, CA. 2007**

*Perfect to enhance lobster, good balance. 9/32*

**Cellardoor, Viognier, ME. 2009**

*One of Maine's premier winery, strong fruit up front, with a crisp finish. 12/48*

**Naia, Verdejo, Rueda, Spain 2007**

*Similar to Sauvignon Blanc, bright fruit flavors of grapefruit, lime and kiwi. 9/32*

**Ecco Domani, Pinot Grigio, Italy 2006**

*Soft, exuberant, fruit driven wine, enjoy as an aperitif or with fish or poultry. 9/32*

**Monkey Bay, Sauvignon blanc, New Zealand 2009**

*Fresh, fruity and easy drinking, a zesty wine that delivers tropical fruit flavors. 9/32*

**LA Terra, Chardonnay, CA. 2008**

*Buttery expressions, a lite citrus finish makes this a great summer chardonnay. 9/32*

**Clos Du Bois, Chardonnay, CA. 2008**

*Tastes of ripe apple and pear with hints of butter, toasty oak and spice. 11/41*

**Hess Vineyards, Chardonnay, Monterey Coast, CA 2007**

*Crisp refreshing flavors of pineapple, green apple, and melon. 9/32*

**Kendall-Jackson, Vintner's Reserve, Chardonnay, CA 2004**

*Offers layers of buttery, honeyed, ripe tropical fruit, medium body. 12/45*

## Reds

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

*Medium to full bodied, well integrated tannins, up front black currant and cherry fruit 12/45*

**Louis Martini, Cabernet Sauvignon, Sonoma Valley, CA 2003**

*Very solid, ripe cassis and blackberry offset by vanilla, chocolatey mineral notes. 10/39*

**Rex Goliath, Cabernet Savignon, CA. N/V**

*A hearty cabernet, that is dark and has fruit-forward flavors. 8/30*

**Domaine d' Andezon, Cotes-du-Rhone, France 2007**

*Richly full bodied, deep and saturated with peppery cassis scent. 11/40*

**Rancho Zabaco, "Dancing Bull", Zinfandel, CA 2005**

*Complex and balanced, ripe berry, fresh earth, pepper, sage and herb notes. 9/32*

**Kilda, Shiraz, Southeastern, Australia 2007**

*Combines essence of berry fruit, plum and spice with chocolate, toasty oak. 9/32*

**Mirassou, Pinot Noir, Monterey, CA 2006**

*Soft and Seductive in a lighter style, while showcasing sweet berry flavors. 9/32*

**Palazzo Montana, Valpolicella, Italy 2008**

*A harmonious full bodied wine, with an intriguing dry finish. 10/39*

**Hogue, Merlot, WA. 2005**

*Fruit focused, dry wine offering flavors of black cherry, plum, hinting of clove spice. 9/32*

## Brews

**BOTTLED: Budweiser, Bud light, Shipyard Export, Corona, Corona Light, Gearys, Miller Lite, Sam Adams, Sam Adams Light, Heinken, Michelob Ultra, Clausterhauler**

**FROM THE TAP: Geays, Bass, Guinness, Budweiser, Bud Light, Sam Adams, Sam Seasonal, Stella Artois, Sebago IPA, Shipyard Seasonal**