



Lunch Menu

From the Raw Bar *

Market priced by origin

Cajun cocktail sauce • Asian mignonette

Oysters on the half shell **GF**

Count neck clams on the half shell **GF**

Giant cocktail prawns **GF**

Seafood tower **GF**

full -12 oysters • 6 clams • 6 prawns

half - 6 oysters • 3 clams • 3 prawns

Starters

David's clam chowder

thyme • brown sugar • bacon cup 6 bowl 8

Mussels - daily

Chicken andouille arancini

fried maple jasmine rice balls • stuffed with house-made sausage • cheddar • almond-tomato romesco 8

Bruschetta **VG**

chèvre • roasted butternut squash • roasted red pepper maple-balsamic • fried sage 7

Seafood & roasted corn cake

scallop • haddock • salmon apple-arugula-fennel salad • tabasco aioli 13

Caesar salad 9

Green salad **VG • GF**

greens • veggies • roasted shallot vinaigrette 9

V • Vegetarian

V+ • Can be made vegetarian

VG • Vegan

VG+ • Can be made vegan

GF • Gluten free

GF+ • Can be made gluten free

! • We do not have a dedicated **V**, **VG** or **GF** fryer

***** • Consumption of raw or undercooked foods may result in health issues

18% gratuity may be added to parties of 6 or larger

Entrée salads

Pacific rim tuna tartar salad **GF• !**

tomatoes • green beans • fresh mozzarella pommes gaufrettes • coconut chili white truffle dressing 17

Fried calamari salad

thai style • pickled cherry pepper • pickled onion sweet and sour • peanut • cilantro 17

Lobster salad **GF**

tomatoes • greens • mayo • vinaigrette 23

White meat chicken salad **GF**

tomatoes • greens • mayo • onion vinaigrette 15

Blackened chicken salad **GF**

avocado • tomato • goat cheese warm bacon-tomato dressing 16

Crispy potsticker & asian sliced beef salad *

peking sauce • arugula • red pepper • scallions 16

Caesar **GF+** or **Green salad** **VG+ GF**

with grilled chicken 15

with grilled sirloin 17

Pizza

Steak & lobster

grilled sirloin • maine lobster meat • goat cheese garlic butter • caramelized onions • arugula 16/30

Cajun reggae

blackened chicken • caramelized onion cilantro • goat cheese sweet and spicy chili coconut milk • arugula 14/23

The meat

pepperoni • sausage • hamburger caramelized onion 14/23

Napoletana margherita **V**

white pizza • tomato • garlic fresh mozzarella • parmesan • basil 14/23

The veggie **V**

blue cheese cauliflower purée • roasted butternut squash roasted cauliflower • kale • caramelized onion house cheese • cranberry-apple chutney 14/23

BBQ chicken

house bbq sauce • caramelized onions • bacon queso fresco • green onions house made buttermilk ranch 14/23

Main Courses

Chicken pot pie

bacon fat biscuit top 15

Ginger & scallion crusted salmon*

scottish sustainable fish • sesame asparagus maple-jasmine rice • japanese soy glaze 16

Haddock with mussels **GF**

wine • garlic • butter • roasted tomato • spinach roasted fingerling potato 16

Pepper crusted sushi rare tuna*

sesame-peanut-soba noodles • szechuan citrus sauce sesame asparagus 17

Skewer of shrimp & scallops **GF**

gulf shrimp • day-boat scallops • garlic mashed potato farragon oil 17

Grilled "portland" sirloin*

signature secret marinade • ruby port reduction garlic mashed potato 17

add a skewer of shrimp and scallops 8

Steamed maine lobster

butter • garlic mashed potato • vegetable market price • add a twin lobster for market \$ as lazy lobster, add \$5 per lobster

Pasta

Open faced lobster "ravioli"

maine lobster • day-boat scallops • gulf shrimp herbed ricotta • sherry lobster cream 24

Mac & cheese **V**

classic shell pasta • gruyère • aged cheddar parmigiano reggiano • garlic bread crumbs 15 add lobster 23

Sandwiches

David's meatloaf sandwich

Beef & pork • melted cheddar • crispy cumin onions bbq sauce • butter toasted roll • hand cut fries 14

David's lobster roll

fresh maine lobster • butter toasted roll drawn butter or mayo • potato chips roll 23 with double lobster 34

Classic burger *

certified black angus beef • cheddar apple wood bacon • hand cut fries 15

Veggie melt lavash **V • VG+ • !**

roasted cauliflower • roasted tomato • caramelized onions • spinach • butternut squash • tabasco aioli melted cheddar • hand cut fries 15

Sliced sirloin sandwich *

thai chili mayo • hand cut fries 16

Chicken salad sandwich

white meat • celery • onion • mayo • hand cut fries 14

Sandwich of the day

with hand cut fries 14

Half sandwich of the day 15

with fries and soup or chowder (add \$.50) or garden or caesar salad

Chef/Proprietor David Turin

Chef Taylor Stanton