



## On Ice

### FROM THE LOBSTER BAR

## Raw

<b>JUMBO SHRIMP COCKTAIL</b>	4 EA	<b>SCALLOP CRUDO</b>	14
<b>CHILLED MAINE LOBSTER TAIL</b>	MKT	<b>STEAK TARTARE</b>	13
<b>MAINE OYSTERS</b>	MKT	<b>TUNA TARTARE</b>	15
<b>LITTLE NECK CLAMS</b>	1.50 EA		

### THE HIGHLINER

12 oysters, 6 shrimp cocktail, 6 little neck clams, chilled Maine lobster tail, red wine mignonette & cocktail sauce 120

### MAINE LOBSTER TACOS

Kewpie mayo, micro celery 15

### PEEKYTOE CRAB TACOS

Kewpie mayo, shiso 12

## LIGHT

### MAINE CRAB CAKES

Green goddess dressing, mache, charred citrus 15

### STEAMED MUSSELS

Lemongrass, tamarind, tomato, basil, cilantro 15

### PINOY PORK BBQ SKEWERS

Pickled papaya achara 10

### BOB'S CHICKEN WINGS

Sweet and sour hot sauce, goat cheese ranch 10

### LOBSTER SPRING ROLL

Cucumber, mango, mint, cilantro, cabbage, citrus sauce 16

### NEW ENGLAND CLAM & CORN CHOWDER

Bacon, onion, celery, potato, cream 9

## FRESH

### SHRIMP & QUINOA BOWL

Local greens, pepitas, goat feta, roasted mushrooms, lemon basil vinaigrette 19

### BLACKENED TOGARASHI CHICKEN SALAD

Edamame, crispy wontons, pickled carrots, cashews, miso dressing 16

### FARM TO TABLE SALAD

From our Friends at Laughing Stock Farm  
• HALF 6 / FULL 13 •

### THAI STEAK & NOODLE SALAD

Avocado, mango, cherry tomatoes, pancit noodles, toasted peanuts, Thai dressing 18

### TUNA POKE BOWL

Sushi rice, wakame, avocado, pickled carrots, wontons, wasabi tobiko 18

### ARTISAN CAESAR SALAD

Cotija cheese, cornbread croutons, garlic anchovy dressing  
• HALF 5 / FULL 12 •

Add Chicken 8 Add Shrimp 8 Add Lobster 14

## CRISPY

"Make it a Maine" with French Fries & Coleslaw 8

### FRIED MAINE OYSTERS

Togarashi aioli 24

### FRIED WHOLE BELLY CLAMS

House tartar sauce 30

### BUFFALO FRIED SHRIMP

Pickled celery, Great Hill blue cheese 16

### FRIED CALAMARI

Thai peanut sauce 14

## TOASTED

Served with French Fries

### THE CLUB

House roasted turkey, bacon, lettuce, tomato, avocado, spring garlic mayo 14

### THE BIG FISH

Local haddock, tartar sauce, shredded lettuce, coleslaw on a potato roll 15

### THE BURGER

1/2 lb Angus beef, bacon, cheddar, P.L.O.T. on a potato roll 16  
• "Make it a Veggie" 13 •

### THE LOBSTER ROLL

Mayo, lemon, chive on a toasted New England style roll MKT

## DON'T LEAVE MAINE WITHOUT IT...

### "OYSTERS KENNEBUNKPORT"

Baked local oysters, spinach, garlic, Parmesan, seasoned crumbs 22

### NOT YOUR GRANDMA'S BAKED HADDOCK

Local haddock, cheddar, saltine crumbs, roasted marble potatoes 26

### JOHNNY'S FISH & CHIPS

House tartar sauce, coleslaw 26

### LOBSTER IN THE ROUGH

A whole Maine lobster with chowder, mussels, corn & potatoes MKT

## MAINE'S

### BBQ CHICKEN UNDER A BRICK

Grilled breast & leg confit, pickled green papaya, bacon & chipotle creamed corn 27

### HALIBUT "CHOWDER"

Pan-seared halibut, clams, smoked bacon, onion, potato, cream 33

### GRILLED RIBEYE

Confit marble potatoes, roasted king oyster mushrooms, Bordelaise 39

### SEARED SHRIMP & SCALLOPS

Lobster fried rice, sesame egg, chili glaze, baby shanghai 36

### NDUJA MAC-N-CHEESE

Nduja-Cheddar mornay, roasted tomatoes, baby spinach, bread crumbs 21

### TEMPURA FRIED MAITAKE MUSHROOMS

Black forbidden rice, sautéed baby shanghai, mushroom sauce 22

Add Lobster Tail MKT

## FOR THE TABLE

<b>BUCKET OF FRIES</b>		<b>STEAMED EDAMAME</b>		<b>GRIDDLE CORN BREAD</b>	
Sriracha mayo	7	Togarashi & soy	8	Savory butter cream	7
<b>ROASTED NEW POTATOES</b>		<b>GRILLED SHISHITOS</b>		<b>BOATHOUSE SLAW</b>	
Confit marble potatoes	6	Nori salt	9	House recipe	5