



Dinner

Served from
5 p.m. to 9 p.m.

Appetizers

Jumbo Shrimp Cocktail

With Ancho Chili, Citrus & Garlic Sauce.

10.95

Tuna Tartare

Seaweed Salad, Cucumbers, Pickled Ginger & Soy Reduction.

9.95

Pesto Bruschetta

Roma Tomatoes and Parmesan Cheese.

6.95

Sea Scallops Wrapped in Apple-Smoked Bacon

Served with Sweet Maple Syrup.

8.95

Mini Crab Cakes

Pan-Seared Homemade Crab Cakes with Roasted Red Pepper Remoulade.

9.95

Prince Edward Island Mussels

Steamed with Tomatoes, Garlic, Basil, Lemon, White Wine, Served in a Saffron Sauce.

9.95

Soups & Salads

Bowl of Maine Clam Chowder or Soup O' The Night

5.95

Classic Caesar Salad

Crisp Romaine Lettuce, Kalamata Olives, Shaved Parmesan Cheese & Garlic Croutons.

7.95

Field of Greens Salad

Fresh Field Greens With Spiced Walnuts, Feta Cheese, and Cherry Tomatoes,
Drizzled with House Apple Champagne Vinaigrette.

7.95

Fresh from the Garden Salad

Mixed Lettuce, Carrots, Green Peppers, Cherry Tomatoes, Red Onions, & Garlic Croutons.

7.95

**Add Grilled Chicken for an additional 5; Grilled Shrimp 8;
Grilled Steak Tips 9 or Lobster 10.**

Entrées

All Entrées Served with Chef's Choice of Fresh Summer Vegetables.

Dusty Rib Eye

14 oz. Char-Grilled Rib Eye Steak Dusted with a Blend of Local Herbs;
Served with Sautéed Onions & Wild Mushrooms.

20.95

Martini-Marinated Steak Tips

10 oz. of Marinated Steak Tips Served with Vodka and Vermouth Béchamel;
Served with Roasted Potatoes and Summer Vegetables.

18.95

Baby Back Ribs

Our Award-Winning Ribs are Slow-Cooked in Apple Cider, Finished with BBQ Sauce;
Served with French Fries.

17.95

Broiled Deep Sea Scallops

Fresh Scallops Broiled with Bread Crumbs, White Wine, Lemon & Butter; Served with Rice Pilaf.

18.95

Hazelnut-Crusted Salmon

Adorned with a Bourbon Glaze and Red Grape Chutney; Served with Roasted Potatoes.

19.95

Chicken Athena

Chicken Breast Stuffed with Spinach, Sun-Dried Tomatoes & Feta Cheese,
then Basted with Pesto, White Wine & Butter; Served with Rice Pilaf.

17.95

Maine Lobster Roll

Fresh Maine Lobster, Mixed Lightly with Mayo and Celery;
Available Undressed with Drawn Butter; Both Served on a Bed of Lettuce in a Grilled Bun,
with French Fries.

17.95

Crab-Stuffed Haddock

Baked with Herb Crust in a Garlic Chardonnay Beurre Blanc; Served with Rice Pilaf.

22.95

Sea-Salt-Crusted Halibut

Pan-Seared Halibut with Lightly Crusted Sea Salt, Topped with Sweet Béchamel and
Pinot Noir Reduction; Served with Grilled Asparagus and Mashed Sweet Potatoes.

23.95

Pasta Selections

Lobster Alfredo

Fettuccine Pasta Topped with a
Creamy Lobster Alfredo Sauce with
Fresh Maine Lobster.

21.95

Fettuccini Provencale

Sautéed Mixed Vegetables with Garlic,
Tomato, Basil, Kalamata Olives &
White Wine Over Fettuccine.

15.95

Frutti Di Mare Linguini

Shrimp, Scallops, Mussels,
Asparagus and Sun-Dried Tomatoes
in a Saffron Lobster Sauce.

20.95

Children's Menu

The Super Burger

Served with Lettuce, Tomato,
French Fries and a Pickle.

6.95

Fingers and Fries

Crunchy Chicken Fingers Served with
French Fries and a Pickle.

6.95

Grilled Hot Diggety Dog

Served with French Fries and a Pickle.

5.95

Pasta & Marinara

Linguine Topped with Our Zesty
House Marinara.

4.95

Giant Grilled Cheese Sandwich

Served with French Fries and a Pickle.

4.95

10" Personal Pizza

Cheese **8.95** Pepperoni **9.95**

For parties of 6 or more, an 18% gratuity will be added.