



## Starters

LOCAL OYSTERS	10	 CRAB DIP	13
Three oysters on the half shell, lemon oil, spring onion mignonette, horseradish (GF)		Maine Peekytoe crab, cream cheese, garlic, onion, red bell pepper, spinach, blue corn chips (GF)	
CALAMARI	16	SEASONAL CHEESE PLATE	12
Crispy fried calamari, banana peppers, pineapple sweet chili mignonette		Seasonal cheese, local honey, fruit compote, nut brittle, fresh bread, crackers	
CRAB CAKE	12	DEVILED EGG FLIGHT	11
Maine Peekytoe crab, avocado emulsion, roasted corn, crispy onion, creme fraiche, chive		Sweet potato haystack topped with deviled eggs four ways—classic, sour cream and onion, BLT, and nori furikake (GF)	
RED MUSSELS	14	PEAS AND CARROTS	10
Bang Island Mussels, tequila, sofrito, onion, tomato, cilantro, Cotija cheese, toasted bread		Sweet pea hummus, lemon oil, pistachio gremolata, roasted carrots, grilled flatbread	
 WHITE MUSSELS	14	<i>Available GF/VE</i>	
Bang Island Mussels, roasted garlic cream, charred tomato confit, fresh basil, toasted bread <i>Available GF</i>			

## Soups

 NEW ENGLAND CLAM CHOWDER	6/9	CORN BISQUE	6/9	CHARRED VEGETABLE GAZPACHO	5/8
Bacon lardons, herbs, cracked pepper		Sweet corn bisque, Maine Peekytoe crabmeat, olive oil, fingerling potato chips (GF) <i>Available VE</i>		Charred garden vegetables, cilantro, baby tomato, micro greens (GF, VE, VG)	
				<i>Add fresh Maine lobster +8</i>	



Please let us know if you have any dietary restrictions or special considerations, and we will do our best to accommodate you.

## Greens

GARDEN SALAD	10	SEASONAL SALAD	13
Artisan greens, baby tomato, sliced cucumber, shaved carrot, red onion, white balsamic vinaigrette (GF, VE, VG)		Spinach, strawberry, apple, mango, orange, pickled red onion, Cotija cheese, citrus vinaigrette (GF, VG)	
CAESAR SALAD	11	<i>Add chicken +6 (GF)</i>	
Charred Little Gem lettuce, shaved Pecorino Romano cheese, croutons, cured egg yolk, Caesar dressing <i>Available GF</i>		<i>Add shrimp skewer +9 (GF)</i>	
BEET MEDLEY SALAD	14	 LOBSTER SALAD	19
Artisan greens, sweet baby beet medley, shaved candy stripe beet, honey whipped goat cheese, charred grapefruit supreme, pearl onion, candied walnuts, grapefruit vinaigrette (GF, VG)		Poached Maine lobster, fresh greens, English peas, sweet corn, charred onion, baby carrot, fingerling potato chip, lemon mint vinaigrette (GF)	

## Lighter Fare

*Served with french fries*  
*Substitute side garden or Caesar salad 3*

NEWAGEN BURGER	12
8oz Angus Beef patty, cheddar cheese, lettuce, tomato, onion, house-made pickles, mustard aioli, onion jam	
LOBSTER ROLL	Market Price
Fresh Maine lobster salad, mayonnaise, celery, lemon	

## Flatbreads

CLASSIC	10
Mozzarella (VG) or mozzarella and pepperoni	
 LOBSTER	19
White sauce, Pecorino Romano cheese, fresh Maine lobster, red onion, charred corn, chive	
IBÉRICO	15
Garlic oil, Parmesan, caramelized onion, sautéed mushrooms, ibérico ham	



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## Entrees

MUSHROOM RAGOUT	22	✈ HALIBUT	32
House made fettucine, wild mushroom ragout, shallot, mushroom cream, fine herbs (VG)		Butter basted halibut, potato espuma, asparagus, grapefruit beurre blanc, charred grapefruit supreme, fingerling potato chip, chervil (GF)	
SWEET PEA RAVIOLI	23	SWORDFISH	28
Sweet pea pasta dough, sweet pea ricotta filling, sweet pea cream, rye crumb, pea shoots, fresh English peas (VG)		Grilled herb oil marinated swordfish, Italian salsa verde, roasted squash, baby eggplant, charred tomato, green olive and golden raisin pan sauce (GF)	
CURRIED CAULIFLOWER	21	✈ VEAL	25
Grilled cauliflower, sticky rice, coconut curry sauce, blistered tomato, charred onion, English peas, bean sprouts (GF, VG, VE)		Veal chop Milanese pounded thin and fried crispy, artisan greens, baby tomato, torn mozzarella, balsamic glaze, black mission figs, red onion	
STATLER CHICKEN	22	6OZ FILET	30
Pan-seared frenched skin-on chicken breast, pommes dauphinoise, buttered asparagus, wild mushroom, onion, hunter's sauce (GF)		Grilled filet mignon, chive whipped potato, asparagus, hollandaise aioli (GF) <i>Make it an Oscar! Add warm Maine Peekytoe crab +6</i>	
CRAB CAKES	25		
Pan-seared Maine Peekytoe Crab, avocado emulsion, roasted corn, pearl potato, crispy onion, cream fraiche, chive			
✈ SCALLOPS	29		
Seared scallop, sweet pea cream, saffron aioli, spring pea and sweet corn succotash, pearl potato, ibérico ham crisps, pistachio gremolata (GF)			