



STARTERS

MENU

SALADS

*Scallop Crudo	19
Diver Scallops, Grapefruit, Basil, Fruity Olive Oil	
French Onion Petite Bouche	15
Sourdough Baguette, Sweet Onion Broth, Gruyere Cheese	
Char Siu Pork Belly	17
Crispy Pork Belly, Napa and Cilantro Slaw, Hoisin Glaze, Toasted Peanuts	
Bang’s Island Mussels	19
Tender Mussels, Shaved Fennel, Tarragon Fume	
Squash Blossom Rangoon	21
Juniper Hill Squash Blossoms, Ginger and Lemongrass Cream Cheese, Peekytoe Crab, Charred Lemon	
Oysters and Pearls	21
Gulf of Maine Oysters, Leek and Celeriac Cream, Smoked Trout Caviar, Frizzled Leeks, Charred Lemon	

Farmer’s Market	11
Crisp Greens, Cucumbers, Radishes, Sun Gold Tomatoes, Toasted Pepitas, Lemon and Chive Vinaigrette	
Peach and Burrata	17
Creamy Burrata, Grilled Peaches, Coriander Roasted Onions, Sherry Vinegar Glaze	
Watermelon and Crab	19
Cool Watermelon, Peekytoe Crab, Micro Cilantro, Thai Vinaigrette	
Chopped Caesar	15
Hearts of Romaine, Smoked Black Pepper, Grana Padano Cheese, Toasted Panko Breadcrumb	
Beet and Chevre	17
Roasted and Shaved Beets, Whipped Goat Cheese, Toasted Pistachio and Orange Vinaigrette	

Bread Board	15
Herb Foccacia, Crisp Baguette, Whipped Butter, Toasted Rosemary Oil, Local Radishes	

SANDWICHES

Prime Burger	23
Prime Brisket and Short Rib, Sauteed Onions and Mushrooms, Horseradish Cream, Brioche Bun, Kettle Chips	
Chicken Breast	21
Herb Poached Chicken, Leaf Lettuce, Heirloom Tomato, Local Pea Shoots, Garlic and Basil Mayo, Grilled Flatbread, Kettle Chips	

Lobster Roll	43
Fresh Maine Lobster, Leaf Lettuce, Lemon Mayo, Grilled Brioche Bun, Kettle Chips	
Caponata	21
Roasted Eggplant, Pickled Onions, Kalamata Tapenade, Fresh Basil, Grilled Flatbread, Kettle Chips	

MAINS

North Atlantic Halibut	47
Halibut Fillet, Celeriac and Crab Salad, Chive Vinaigrette, Local Pea Shoots	
Block Cut Sirloin	43
Prime Aged New York Strip, Crispy Fried Potatoes, Herb Chimichurri	
Gulf of Maine Salmon	39
Salmon Fillet, Shrimp Toast, Baby Bok Choy and Shiitake Mushrooms, Coconut Scented Red Curry	
Grilled Octopus	43
Herb Marinated Octopus, Roasted Tomato Coulis, Crispy Fried Potatoes, Charred Leek Aioli	

Organic Chicken	37
Half Semi Boneless Chicken, Blistered Spring Vegetables, Shallot and White Balsamic Pan Jus	
Japanese Eggplant	35
Crispy Butterflied Eggplant, Creamy Chick Pea Hummous, Pickled Cauliflower, Sultana and Orange Gremolata	
Diver Scallops	45
Pan Seared Scallops, Roasted Corn Succotash, Madras Brown Butter, Shiso Salad	
Heritage Pork	39
Spice Brined Pork Ribeye, Sweet Potato Fingerlings, Cherry Rhubarb Chutney	

*consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness.