

Salads & Soups

Duck ~ warmed duck confit, dried cherries, baby spinach with honey white balsamic and pumpkin vinaigrette, toasted pumpkin seeds, sweet potato confetti 9.92

Quinoa ~ spinach, pan fried quinoa cake, marinated sweet red and yellow tomatoes and toasted pine nuts 8.98

Roasted Garlic Parmesan Dressing

***Caesar** ~ our own anchovy Caesar dressing, romaine, homemade croutons and Parmesan Reggiano 7.94

Retro ~ large wedge of crispy iceberg, flavorful croutons and fresh vegetables 5.89

Goat Cheese ~ mesclun greens, glazed pecans, apple chutney and balsamic syrup 9.92

Dinner ~ mesclun greens and fresh vegetables 4.67

Add to any salad

*sesame seared yellowfin tuna RARE 7.67

*grilled chimichurri steak 7.67
grilled salmon 7.91
grilled chicken 4.92

All homemade dressings

Thousand Island ~ Blue Cheese ~ Asian
Maple Balsamic Vinaigrette
Roasted Garlic Parmesan
Honey White Balsamic Vinaigrette

Clam Chowder

traditional New England
Cup 4.63 Bowl 6.98

Crock of French Onion

Vegetarian, Ciabatta crostini
Swiss and parmesan 6.45

*Pemaquid Oysters

On the Half Shell
and a Three-Ring Circus
classic mignonette, snappy jalapeno
Relish, our very own rousing fresh
horseradish sauce
1/2 Doz. 12.02 Dozen 23.54

Flatbread

roasted vegetables, parmesan sauce,
provolone and mozzarella
OR
caramelized onion, pancetta,
marinara, provolone and mozzarella
Small 8.96 Large 12.96



Beef Chimichurri ~ skewered marinated steak,
red lentil salad 8.67

***Seafood Quartet** ~ oysters, classic shrimp cocktail,
Ducktrap brown sugar apple smoked roasted salmon,
pickled ginger yellowfin tuna tartar 12.87

***Yellowfin Tuna** ~ sesame seared RARE, wasabi,
house made pickled ginger and soy sauce 10.87

Lobster Cakes ~ fresh lobster, lightly herbed and patted
in crumbs, sautéed, laid down with sweet corn sauce.
Be still my heart catch price

The Plank ~ roasted garlic hummus, spicy nuts, crudités
fig chutney, Cabot Private Stock Cheddar, Pâté De Campagne,
sweet olive oil torta (all vegetarian, substitute olives) 9.81

Potato Pancakes ~ shredded potatoes, seasoned, pan fried and decked
out with **Ducktrap** smoked salmon and chive cream 9.87

Latkes ~ shredded potatoes, seasoned and pan fried, topped with
apple chutney and sour cream, Oy Vey 6.67

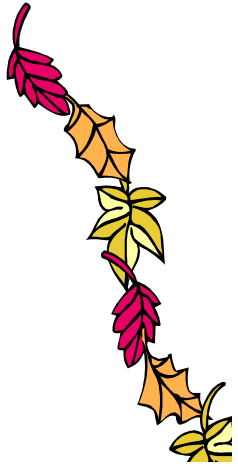
Artichoke Fondue ~ crudités, you won't want to share, so order
the grande if you don't want to slap his hand 6.94 Grande 8.64

Mussels ~ garlic, more garlic, butter, shallots, white wine and
julienne of vegetables, you'll want more bread to sop up the last drop 9.71

BBQ Shrimp ~ flavorful Mexican spices with cilantro lime dipping sauce
Six 7.36 Eight 9.36 Twelve 13.36

Maine Shrimp Bruschetta ~ shrimp, artichoke hearts, tomatoes
and fresh basil, sautéed in garlic butter, grilled ciabatta for swooping 8.68

Crêpes ~ spinach, crab and fontina cheese stuffing with a
refreshing roasted red pepper coulis 7.98



Three Course Price Fix ~ Create Your Own ~ Add 7.97 To entrée price

First Course ~ Dinner Salad or
Seasonal Soup or Chowder

Second Course ~ Full Entrée
or Small Plate

Third Course
Homemade Dessert

Duck Confit Risotto, Crispy & Creamy
~ falling off the bone, roasted butternut squash, scallions, dried
cranberries, fontina cheese, toasted pumpkin seeds 20.63

Brisket, Succulent & Flavorful
~ **Meyer's** all natural angus beef, braised with red wine,
beef and root vegetable natural au jus 18.74

***Tenderloin, Sustaining & Hardy**
~ two 5oz. medallions, cracked pepper herb rub,
roasted garlic brandy sauce, fried parsnips on top 25.87

Chef's All Natural, Innumerable & Delicious
~ an ever changing selection and presentation Butcher Price

***Hanger Steak, Robust & Toothy**
~ bourbon brown sugar glaze, French fried onions 21.68

Chicken, Voluptuous & Moist
~ sautéed panko sage dusted breast, topped with
North Country ham and fontina cheese,
portabellini mushroom Marsala wine sauce 17.97

Penne, Gratifying & Scrumptious
~ a sauté of portabellini mushrooms, tomatoes, shallots
and spinach, tossed with fresh mozzarella 16.97

Quinoa Cakes, Natural & Supple
~ pan fried, roasted vegetable sherried tomato ragout,
and Parmesan Reggiano ribbons 16.97

add Grilled Chicken to Penne or Quinoa 4.92

North Atlantic Salmon, Sizzling & Delectable
~ South Pacific spice slather, ginger cashew butter
and sticky rice 21.84

Seafood Fettuccini, Bountiful & Tasty
~ scallops, shrimp, and crab with parmesan cream,
fresh fettuccini 20.78

***Yellowfin Tuna, Aromatic & Succulent**
~ seared RARE, a not too spicy-sweet tomato
Moroccan couscous, orange toasted almonds 20.62

Thai Fish Stew, Exotic & Zesty
~ coconut red curry broth loaded with fish, shrimp,
scallops and mussels, with pad Thai noodles 19.88

Scallops, Exquisite & Savory
~ pan seared, crispy prosciutto, saba and fig drizzle
along with a spinach, red lentil and leek salad 20.78

Lobster Cakes, Elegant & Herbaceous
~ fresh lobster, lightly herbed, patted in crumbs, sautéed
and placed on sweet corn sauce catch price

***Steak & Cakes, Earthy & Tender**
~ 5oz. ounce tenderloin, tarragon aioli and fan
favorite lobster cakes with sweet corn sauce catch price

Haddock, Fresh & Piquant
~ baked with a dusting of seasoned crumbs, homemade
caper tartar sauce along side 17.93

All entrees available as small plates ~ Deduct 4.00

* This food is or may be served raw or undercooked or may contain raw or under cooked food. Consumption may increase the risk of food borne illness.

Coffee by Seacoast Coffee ~ Regular or Decaffeinated 1.75

Fresh Brewed Iced Tea or Iced Coffee 1.75

Espresso 1.95 ~ Cappuccino 3.24 ~ Latte 3.49

Mocha with Ghiradelli Chocolate 3.75 ~ Americano 1.95 ~ Macchiato 2.25

Ghiradelli Hot Chocolate with Steamed Milk and Fresh Whipped Cream 3.75

Pepsi, Diet Pepsi, Sprite, Ginger Ale, Mountain Dew 1.89

Saratoga Sparkling or Spring Water
14 oz. 2.00
28 oz. 4.00

Draught Root Beer by Geary's 1.75
Maine Root Orange or Blueberry Pop 2.00

For parties of six or more we ask for 18% gratuity. Thank you

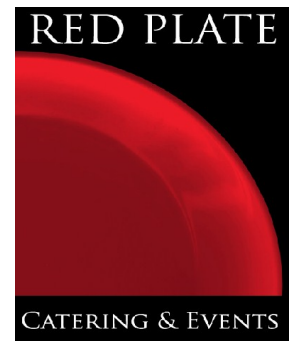


This restaurant is honored by Wine Spectator for having one of the most outstanding restaurant wine lists in the world.

With special designation for affordability



AND LET US MAKE ALL YOUR OCCASIONS MEMORABLE



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Dinner



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