

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

Chef ~ salad greens & vegetables, black forest ham, roast turkey, Swiss cheese and hard boiled egg 10.87

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

House ~ 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

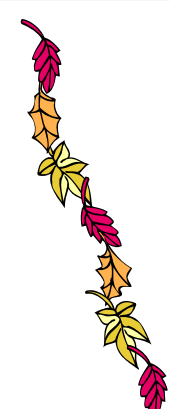
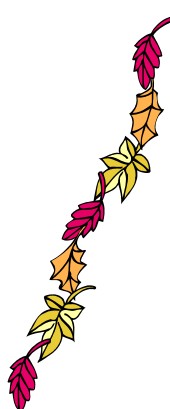
Honey White Balsamic Vinaigrette

*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 10.87

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

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

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

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

Clam Chowder
traditional New England
Cup 4.63 Bowl 6.98

Crock of French Onion
Vegetarian, Ciabatta crostini
Swiss & parmesan 6.45

Soup
Cup 4.13 Bowl 6.45

Sandwich Board

BLT ~ all natural smoked bacon 7.95

Club ~ roasted turkey, all natural bacon, Swiss cheese,
cranberry chutney and mayonnaise 9.67

Prime Rib ~ sliced thin, sautéed, caramelized onions
roasted red peppers, Swiss, horseradish sauce, ciabatta bun 10.81

Reuben ~ thinly sliced corned beef, Swiss, sauerkraut,
Thousand Island dressing, grilled on marble rye 9.67

BBQ Pulled Pork ~ slow roasted in homemade
Maine maple BBQ sauce, ciabatta bun 7.99

Grilled Cheese ~ cheddar cheese 5.38
with Black Forest Ham 7.38

Portabellini & Veggie Wrap ~ sun-dried tomato pesto,
sautéed portabellini mushrooms, vegetables and asiago cheese 7.99

Hot Turkey ~ open face, house roasted turkey, gravy,
cranberry chutney and River Grill potatoes 8.97

Brisket ~ **Meyer's all natural angus beef**, open face with
au jus, grilled ciabatta, River Grill potatoes 10.81

Cajun Fish Wrap ~ Cajun spiced haddock, white
bean salsa, cilantro lime sauce 9.96

Haddock ~ baked with a dusting of seasoned crumbs,
homemade caper tartar sauce along side, ciabatta bun 9.96

Thai Wrap ~ grilled breast of chicken, sautéed
vegetables, rice, peanuts and peanut sauce 8.71

Crab Melt ~ sweet Maine crab, all natural
bacon, tomato and havarti cheese 12.49

***Burgers** ~ 8 oz., lettuce, tomato, onion, ciabatta bun

Good Ole Burger 7.88 **Cheddar Burger** 8.88

Grill Burger Pepper jack cheese and bacon 9.98

Entrée Like

Thai Fish Stew ~ coconut, red curry broth loaded with fish,
shrimp, scallops and mussels and pad Thai noodles 13.82

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

Spinach & Crab Crêpes ~ combination of spinach,
crab and fontina cheese with a refreshing roasted
red pepper coulis 9.66

Haddock ~ baked with a dusting of seasoned crumbs,
homemade caper tartar sauce along side 11.77

Catch ~ Daily Preparation Catch Price

S Bowl of Crunchy Cape Cod Chips 1.57
I Broccoli Waldorf Salad 2.87
D Cole Slaw 1.87
E River Grill Potatoes 2.87
S

Basket of Bread ~ Ciabatta & Bread Sticks 3.48

* 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 & 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

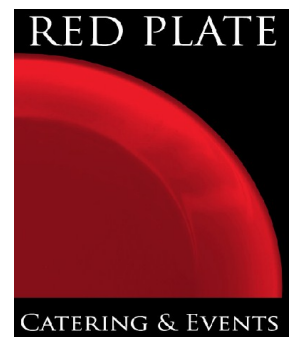


This restaurant is honored by Wine Spectator for having one of the most outstanding restaurant wine lists in the world.

With special designation for affordability



AND LET US MAKE ALL YOUR OCCASIONS MEMORABLE



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lunch



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