



## STARTERS

### **AWARD-WINNING LOBSTER BISQUE**

7 OZ - 11

28 OZ 'TO GO' - 38

### **SEASONAL SOUP 9**

### **RIB EYE RANGOONS (3) 11**

SHAVED RIBEYE, MASHED POTATOES,  
CHEDDAR CHEESE, HORSERADISH-SOUR  
CREAM, GARDEN CHIVES

### **CLASSIC SHRIMP COCKTAIL \* 14**

FOUR JUMBO SHRIMP, CLASSIC COCKTAIL  
SAUCE, LEMON

### **CARAMELIZED BRUSSELS SPROUTS \* 10**

SWEET CHILI SAUCE, CRUSHED PEPITAS

### **CHEESE FLATBREAD 7**

**ADD: \$1 EA**

MUSHROOMS • CARAMELIZED ONIONS •  
SPINACH • RED PEPPER • CHIVES  
TOMATOES • BASIL • OREGANO ••  
SUN-DRIED TOMATOES

**ADD: \$3 EA**

BLEU CHEESE • GOAT CHEESE •  
FRESH MOZZARELLA

**ADD: \$4 EA**

HOUSE-SMOKED BACON •  
SHRIMP

## SALADS

### **SIGNATURE HOUSE \* 9**

BABY SPINACH LEAVES, MAPLE VINAIGRETTE, PISTACHIOS & DRIED CRANBERRIES

### **CLAY HILL CAESAR \* 9**

PARMESAN, VIDALIA ONION & LEMON EMULSION, HEARTS OF ROMAINE, HOUSE CROUTONS

ADD WHITE ANCHOVIES \$2

### **SEASONAL SALAD \* 11**

#### **A MESSAGE TO OUR CUSTOMERS:**

Please be patient with us as we navigate this new world together.

Service may be slower as we take the extra steps necessary  
to follow protocol and ensure your safety,  
and we are grateful for your understanding.

Our new menu is designed for both dine-in and curbside take-out,  
with all products and produce subject to availability.

Your experience is very important to us, and we are thankful to be  
at your service once again.

Stay safe - Thank you for your patronage.



## ENTRÉES

### **SEARED DUCK BREAST RISOTTO** \* 36

SPINACH, ROASTED RED ONION, PLUM SAUCE

*\*\*DeLoach, Pinot Noir 9*

### **PESTO-CRUSTED HADDOCK** 26

LOCAL MAINE HADDOCK, HOUSE PESTO, MASHED POTATOES, CANDIED SUNDRIED TOMATO SAUCE, CRISPY LEEKS

*\*\*Kendall-Jackson Chardonnay, Vintner's Reserve 11*

### **AGED NEW YORK STEAK FRITES** 34

12 OUNCE STRIP, HOUSE FRITES, SNIPPED BEANS, ROASTED SHALLOT BUTTER

*\*\*Trivento, Malbec 9*

### **LOBSTER CARBONARA** MARKET PRICE

MAINE LOBSTER MEAT, SMOKED PANCETTA, TOMATO, ENGLISH PEAS, PARMESAN CREAM, LINGUINI

*J. Loehr, Sauvignon Blanc 8*

### **SEAFOOD STUFFED LOCAL HADDOCK** 29

MAINE LOBSTER CREAM SAUCE, MASHED POTATO, SEASONAL VEGETABLE

*\*\*Rodney Strong Chardonnay, Chalk Hill 12*

### **BONELESS CHICKEN THIGHS** \* 24

BUTTERNUT SQUASH HASH, DRIED CRANBERRIES, SAGE OIL

*\*\*Rodney Strong Chardonnay, Chalk Hill 12*

### **PRIME RIB AU JUS** \* 36 *(LIMITED AVAILABILITY- FRIDAY & SATURDAY NIGHT WHILE SUPPLIES LAST)*

10 OZ CUT, SLOW COOKED ANGUS RIBEYE, NATURAL AU JUS, MASHED POTATOES, SEASONAL VEGETABLE, HORSERADISH CREAM

*\*\*Clos du Bois, Cabernet Sauvignon 10*

### **HOUSE GNOCCHI** \* 25

SPINACH, WILD MUSHROOMS, YELLOW PEPPER PESTO

*\*\*DeLoach, Pinot Noir 9*

### **TAVERN BURGER** 18

8 OZ *MAINE FAMILY FARMS* BURGER, BRIOCHE BUN, HORSERADISH AIOLI, LOCAL TOMATO, LETTUCE, HOUSE FRITES

*\*\*Woodland Farms, "Blinky" IPA 8*

ADDITIONAL SIDES- \$5 / SUBSTITUTIONS- \$2  
MASHED POTATOES ~ SAUTÉED SPINACH ~ SEASONAL VEGETABLE  
RISOTTO ~ HOUSE FRITES

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

WAITSTAFF NOTES:

Plain Haddock available if desired  
Soup is not ALWAYS GF, you will need to check.  
Pesto haddock can be without crumbs for GF  
CZ without croutons  
Confirm au just still GF

Alcohol in plum sauce?

Heather  
Make pkg upgrade key  
Change as entree screens  
Change sides