

95 OCEAN

RESTAURANT

TASTES

HOUSE MADE PIEROGI 12	MAINE COAST CLAM CHOWDER GF 11
Duck Egg Dough, Smoked Ricotta Caramelized Onion, Potato, Scallion Blood Orange Gastrique	North Country Bacon Sherry Gluten Free Brioche
BROCCOLI CHEDDAR ALE SOUP GF, V 10	LOBSTER MAC N' CHEESE 14
Lone Pine Portland Pale Ale Focaccia Grilled Cheese	Radatore Pasta Allagash Cheddar Fondue House BBQ Potato Chip
KOREAN BABY BACK RIBS 12	AHI TUNA "NACHOS" GF 12
Yum Yum BBQ Sauce Sweet Chili Asian Slaw	Serrano Jam Corn Tortillas, Avocado Lime Chipotle Aioli
BABY ICEBERG WEDGE 11	POPEYE SPINACH SALAD GF, V 10
Cucumbers, Tomato, Maytag Blue Cheese, Egg Crispy Pork Belly Black Pepper Ranch	Pickled Beets, Humboldt Fog Goat Cheese Maple Pecans Apple Cider Vinaigrette

PLATES

MAINE LOBSTER GF 31	EAST COAST HALIBUT GF 32
Clam Chowder House Vegetables Roasted Garlic Risotto	Asparagus, Lobster Garlic Risotto Lemon Herb Butter
DIVER SCALLOPS GF 33	GULF OF MAINE SALMON 27
Crisp Pork Belly, Parsnip Duo Pea Shoot Salad Clam Soubise	Roasted Cauliflower Lo Mein, Spicy Edamame 2 Hour Kimchee Orange Ginger Glaze
STUFFED CHICKEN BREAST GF 24	BRAISED BEEF SHORT RIB GF 25
Mushroom, Spinach Boursin Cheese Maple Glazed Carrots + Mushroom Cognac Cream	Potato Parsnip Puree Bacon Glazed Brussel Sprouts Verjus Demi Glace
CLASSIC CHEESEBURGER 17	MISO SEARED VEGETABLE NEST VEGAN 26
Lettuce, Tomato, Onion, Extra Sharp Cheddar Kennebec Potato Fries Old Bay Aioli	Tamari Almonds, Crispy Tofu, Edamame, Serrano Jam Pea Tendril + Radicchio Salad Fresh Ginger Vinaigrette