

95 OCEAN

APPETIZERS

Ahi Tuna Nachos	GF	12	Bangs Island Mussels + Fries	GF	13
<i>Serrano Jam ■ Corn Tortilla ■ Avocado Lime Chipotle Aiolo</i>			<i>Blood Orange Curry Butter ■ House Made Chorizo ■ Tomato Relish Old Bay Remoulade</i>		
House Made Pierogi	V	12	Little Gem Lettuce Caesar	GF V	11
<i>Smoked Ricotta ■ Sweet Onion ■ Sambucca Toasted Fennel Yogurt</i>			<i>Locatelli Pecorino ■ Grilled Onion + Lemon ■ Crisp Parmesan Green Goddess Dressing</i>		
Maine Coast Clam Chowder	GF	11	Spicy Sweet Street Corn	GF V	9
<i>North Country Bacon ■ Sherry ■ Thyme Brioche Bacon Crumble</i>			<i>Queso Cotija ■ Cilantro ■ Elote Sauce Scurvy Dog Vinigrette</i>		
Little Leaf Farms Baby Greens	GF VC	10	Lobster Mac n' Cheese		11
<i>Crisp Potato ■ Avocado ■ Tomato Piccalilli Fresh Ginger Vinigrette</i>			<i>Radatore Pasta ■ Liquid Allagash Cheddar Fried Crab Fritters</i>		

ENTREES

Maine Lobster	GF	31	Pan Roast Chicken Breast	GF	26
<i>Clam Chowder ■ Seasonal Vegetables ■ House Rissotto Bangs Island Butter Mussels</i>			<i>Citrus Herb Rub ■ Asparagus ■ Greek Potato Hash Lemon Garlic Vinigrette + Tomato Feta Zest</i>		
Hand Rolled Potato Gnocchi + Shrimp		29	Braised Vegetable Tostada	GF V	26
<i>Asparagus ■ Cippolini Onion ■ Sweet Sausage Vodka Parmesan Pomodoro</i>			<i>Avocado ■ Black Bean Salsa ■ Corn Tortillas Coconut Rice + Cotija Cheese</i>		
Gulf of Maine Salmon		26	Sea Scallops	GF	30
<i>Cauliflower Lo Mein ■ Braised Dino Kale ■ Shishito Peppers Orange Ginger Glaze + Miso Essence</i>			<i>Pork Belly Rissotto Carbonara ■ Asparagus Roasted Red Pepper + Herb Oil</i>		
New York Sirloin	GF	29	Henry Heckman's Double Cheeseburger		14
<i>Foraged Fiddleheads ■ Parmesan Roasted Potato ■ Dorcini Cream Rosemary Tomato Espagnole</i>			<i>Slow Cooked Onions ■ Romaine ■ 1000 Island American Cheese + Fries</i>		

DESSERTS

Chocolate Almond Crunch Bar	GF V	12	Mascarpone Mousse Cake		10
<i>Almond Shortbread, Date Caramel, Puffed Rice, Strawberry Coulis, Almond Brittle, Strawberry Chips</i>			<i>Hibiscus Sponge Cake, Mascarpone Mousse, Infused Berries, Wild Berry Coulis, Meringue</i>		
Signature Blueberry Cheesecake		10	Housemade Ice Creams + Sorbets		6
<i>Graham Crust, Roasted Blueberry, Lemon Curd, Ricotta Whipped Cream</i>			<i>Served with GF Tuile</i>		
Maple Meringata	GF	10			
<i>Frozen Maple Custard, Brown Butter Streusel, Salted Bourbon Caramel, Luxardo Cherry, Honeycomb</i>					

Consumption of raw or undercooked foods may increase the risk of foodborne illnesses.