

95 OCEAN

APPETIZERS

Ahi Tuna Nachos <i>Serrano Jam ■ Corn Tortilla ■ Avocado Lime Chipotle Aioli</i>	GF	14	Bangs Island Mussels + Fries <i>Blood Orange Curry Butter ■ House Made Chorizo ■ Tomato Relish Old Bay Remoulade</i>	GF	15
House Made Pierogi <i>Smoked Ricotta ■ Sweet Onion ■ Sambuca Toasted Fennel Yogurt</i>	V	12	Little Gem Lettuce Caesar <i>Locatelli Pecorino ■ Grilled Onion + Lemon ■ Crisp Parmesan Green Goddess Dressing</i>	GF V	11
Maine Coast Clam Chowder <i>North Country Bacon ■ Sherry ■ Thyme Brioche Bacon Crumble</i>	GF	11	Spicy Sweet Street Corn <i>Queso Cotija ■ Cilantro ■ Elote Sauce Scurvy Dog Vinaigrette</i>	GF V	9
Little Leaf Farms Baby Greens <i>Crisp Potato ■ Avocado ■ Tomato Piccalilli Fresh Ginger Vinaigrette</i>	GF V	10	Lobster Mac n' Cheese <i>Radiatore Pasta ■ Liquid Allagash Cheddar Fried Crab Fritters ■ Lobster</i>		13
ENTREES					
Maine Lobster <i>Seasonal Vegetables ■ House Risotto Bangs Island Butter Mussels</i>	GF	32	Pan Roast Chicken Breast <i>Citrus Herb Rub ■ Garlic Green Beans ■ Greek Potato Hash Lemon Garlic Vinaigrette ■ Tomato Feta Zest</i>		27
Hand-Rolled Potato Gnocchi + Shrimp <i>Peas ■ Cipollini Onion ■ Sweet Sausage Vodka Parmesan Pomodoro</i>		30	Braised Vegetable Tostada <i>Avocado ■ Black Bean Salsa ■ Corn Tortillas Coconut Rice ■ Queso Cotija</i>	GF V	26
Gulf of Maine Salmon <i>Cauliflower Lo Mein ■ Braised Dino Kale ■ Shishito Peppers Orange Ginger Glaze ■ Miso Essence</i>		28	Sea Scallops <i>Pork Belly Risotto Carbonara ■ Summer Squash Parsley Chive Herb Oil</i>	GF	31
New York Sirloin <i>Patty Pan Squash ■ Parmesan Roasted Potato ■ Porcini Cream Rosemary Tomato Espagnole</i>		31	Henry Heckman's Double Cheeseburger <i>Slow Cooked Onions ■ Romaine ■ 1000 Island American Cheese ■ Fries</i>		14
East Coast Halibut <i>Sundried Tomato ■ Mascarpone Arborio Rice ■ Haricot Vert Lobster Medallions</i>	GF	32			

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