



## Small Plates

Grilled house made focaccia served with rosemary extra virgin olive oil - \$5

Herbed fries with dipping sauces - \$6

Soup de jour - \$9

House made garden herb chickpea hummus with freshly baked focaccia and accoutrements - \$10

Garden salad, mixed greens, tomato, cucumber, red onion with a blood orange vinaigrette - Small \$5 / Large \$10

Local Farm mixed greens topped with dried Maine blueberries, crumbled goat cheese and a lemon vinaigrette - \$12

High Hopes Lamb Meatballs served with a Tamarind Glaze - \$12

Bourbon glazed bacon wrapped dates, stuffed with goat cheese and an almond, served with apple butter and greens - \$12

Jumbo Prawn Cocktail - \$14

Broad Arrow Farm Pork Belly, roasted, deep fried, tossed in a sweet chili sauce, greens, nectarine moutarde - \$14

High Hopes Farm Heirloom Tomato slices served with Mozzarella, extra virgin olive oil and Maine sea salt - \$15

Lobster Nuggets served with fries and ramekins of sweet chili sauce, catsup and a butternut squash salad - \$18

½ dozen raw Oysters - \$18

½ dozen fried Oysters - \$20

Trio of Pemaquid Oysters, raw, fried and grilled - \$30

## Entrees

Mojo style pulled pork sandwich served with island slaw and remoulade with a side of pickled carrots - \$15

Mango chicken sandwich served with a citrus slaw and aioli with a side of pickled carrots - \$15

Cheeseburger topped with bacon, lettuce, grilled onions and mushrooms and cheddar cheese with a side salad - \$18

2 California Style Street Tacos choice of fish, pork or chicken served with rice and black beans - \$18

Grilled salmon chimichurri sauce, wild rice pilaf, cucumber side salad - \$25

House made pasta tossed with seasonal vegetables, bacon and sautéed in a sherry cream sauce - \$28

Seared Petite Filet Mignon served on top of garlic mashed potatoes, bordelaise sauce and grilled vegetables - \$30

**Add Lobster or jumbo prawns to anything! \$10**

## Desserts

House made ice cream - \$8

Coconut panna cotta with a passion fruit gel - \$8 Pot d Crème with a Kahlua Whipped Cream - \$8

Boylan's Root Beer Float with house made ice cream - \$9

Apple Cinnamon Sea Salt Frosted Layer Cake - \$9

House made carrot cake with cream cheese frosting - \$9

Subject to change