



DINNER MENU

SMALL PLATES AND APPETIZERS

- LOCAL FISH AND CRAB CAKE 14
A MIX OF LOCAL FISH AND CRAB, SHAVED FENNEL, APPLE SALAD, DILL CREAM
- FRIED OYSTERS 14
SEMOLINA BREADED WITH SALSA GRIBICHE
- MUSHROOM RAGOUT 10
CREMINI MUSHROOMS, LEEKS, CREAM, GRANA PADANO
- ARUGULA SALAD 14
BABY ARUGULA, FIGS, TOASTED PECANS, GREAT HILL BLUE CHEESE, PICKLED RED ONION VINAIGRETTE
- FRIED PICKLES 8
HOUSE MADE BBQ SAUCE
- ARANCINI 10
ROASTED TOMATO, KALAMATA OLIVE, GOAT CHEESE
- CAESAR SALAD 13
ROMAINE LETTUCE, GARLIC CROUTONS, WHITE ANCHOVY, HOUSE DRESSING
- CALAMARI 16
LEMON, PARSLEY, SALSA GRIBICHE
- MAINE MUSSELS 15
MELTED LEEKS, WHITE WINE, SWEET HERBS, GRILLED BREAD
- GRILLED OCTOPUS 19
FINGERLING POTATOES, CAPERS, OLIVES, LEMON VINAIGRETTE
- DAILY HOUSE MADE SOUPS 6 / 9

SANDWICHES

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| FIVE-O BURGER * 17 BACON, PICKLED ONION, ROASTED TOMATO, CHEDDAR CHEESE | LOBSTER BLT 24 MAINE LOBSTER MEAT, AIOLI, BACON, LETTUCE, TOMATO, SOURDOUGH |
| HOUSE MADE VEGGIE BURGER 12 MUSHROOMS, SWISS CHEESE, BABY GREENS, AIOLI | BRAISED CHICKEN TACOS 16 THREE TACOS, BRAISED CHICKEN, GRILLED WHITE CORN TORTILLA, RED CABBAGE SLAW, SPICY AIOLI |
| GRILLED CHICKEN SANDWICH 13 ROASTED TOMATO, BASIL, FRESH MOZZARELLA, AIOLI | |

PASTAS AND ENTREES

- BOLOGNESE 17 / 25
PORK, BEEF, VEAL, TOMATO, GRANA PADANO, FRESH TAGLIATELLE
- BEEF SUGO 14 / 26
BEEF BRAISED IN RED WINE AND TOMATO, HOUSE MADE GNOCCHI, GOAT CHEESE
- LOBSTER LINGUINI 16 / 30
LOCAL MAINE LOBSTER, CORN, GREEN ONION, FENNEL, LEMON SOUBISE, BLACK PEPPER
- ORECCHIETTE 13 / 25
BROCCOLINI, ZUCCHINI, SUMMER SQUASH PEPPERS AGRO DOLCE, CREAM, BREAD CRUMB
- FREE RANGE CHICKEN BREAST 26
CREAMY MUSHROOM RISOTTO, GRILLED ASPARAGUS, PAN JUS
- SIRLOIN STEAK FRITES * 32
GRILLED COULOTTE STEAK, STEAK FRIES, HOUSE MADE STEAK SAUCE
- BBQ RIBS 26
ONE HALF RACK OF SLOW COOKED RIBS, RED CABBAGE SLAW, CORN BREAD
- PORK SCHNITZEL 24
SPINACH, CORN, CANNELLINI BEANS, WHITE GRAVY
- BRAISED PORK SHORTRIB 30
SWEET POTATOES, APPLE, DRIED FRUIT, PECANS, SAGE, CIDER SAUCE
- GRILLED ATLANTIC SWORDFISH 34
STEWED TOMATOES, CAPERS, OLIVES, GARLIC, BRAISED TUSCAN KALE

*This food is or may be served raw or undercooked or may contain raw or under cooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods. Also, please inform your server of any allergies as byproducts of nuts, shellfish, etc., may be used in some preparations.

Cocktail Selections

The “5-0” Cosmo

Skyy Citrus naturally infused citrus vodka,
Citrònge, fresh lime, splash of
Cranberry juice

Coconut Ginger Martini

House made ginger puree,
Coconut Rum, pineapple juice,
toasted coconut

Espresso Martini

Vanilla vodka, a splash of Kahlua,
white crème de cocoa, fresh espresso

Sparkling pineapple martini

Pineapple vodka, Elderflower Liqueur,
pineapple juice, champagne

Pomegranate Martini

Our fresh pomegranate puree,
New Amsterdam vodka, Citrònge,
splash of cranberry juice, squeeze of lime

Maine Blueberry Martini

House Made Blueberry Puree,
Blueberry vodka, splash each of cranberry
juice and blue Curacao

The+ “Ginger” Mule

House made ginger puree, fresh lime, New
Amsterdam vodka, club soda

Martini of the day

the “bartender’s choice”,
Selection of the day

Bottle wine list available on request

Red Wines

C.S. by Charles Smith

Cabernet Sauvignon

Columbia Valley, Washington
\$11.5

Leese-Fitch Merlot

Sonoma County, California
\$8.5

TintoNegro Malbec

Mendoza, Argentina
\$8.5

VINUM CELLARS Pinot NOIR

Central Coast, California
\$9

ROSATI DI TOSCANO SANGIOVESE

Puglia, Italy
\$8

Perrin Reserve Côtes Du Rhone

Rhône, France
\$9.5

Four Vines Old Vines Zinfandel

Paso Robles, California
\$8.5

“Prayers of Sinners” Blend

Columbia Valley, Washington
\$10

White Wines

Vino Robles Chardonnay

Monterey, California
\$10

Three Wishes Chardonnay

Modesto, California
\$7

El Portillo Sauvignon Blanc

Mendoza, Argentina
\$8

Von Schleinitz Riesling

Mosel-Sarr-Ruwer, Germany
\$9.5

Stella Pinot Grigio

Venezie, Italy
\$7.5

R. Stuart Big Fire Pinot Gris

Willamette Valley, Oregon
\$9.5

ELICIO ROSE

Provence, France
\$9.5

COASTAL WHITE ZINFANDEL

California
7.5

Beer Selections

Sam Summer (12 oz bottle)

Allagash White (12 oz bottle)

Corona (12 oz bottle)

Amstel Light (12 oz bottle)

Bud Light (12 oz bottle)

Coors Light (12 oz bottle)

Miller Lite (12 oz bottle)

Michelob Ultra (12 oz bottle)

Harpoon IPA (16 oz can)

UFO Blueberry Ale (12 oz can)

Guinness Stout (16 oz can)

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