



DINNER MENU

SMALL PLATES AND APPETIZERS

- BREEZY HILL PORK RILLETTE 14
PEAR MUSTARDA, HOUSE MADE CROSTINI
- 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 SPICY AIOLI
- 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 | 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, ORECCHIETTE PASTA, GOAT CHEESE
- LINGUINI VONGOLE 13 / 24
LOCAL CLAMS, GARLIC, CHILE FLAKE, PARSLEY, OLIVE OIL, WHITE WINE
- TRUFFLE MAINE LOBSTER RISOTTO 16 / 30
MAINE LOBSTER, CARNAROLI RICE, MASCARPONE CHEESE, SWEET HERBS, PINE NUTS, TRUFFLE OIL
- 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
- BRAISED PORK SHORTRIB 30
SWEET POTATOES, APPLE, DRIED FRUIT, PECANS, SAGE, CIDER SAUCE
- PAN SEARED ATLANTIC HADDOCK 30
STEWED TOMATOES, CAPERS, OLIVES, GARLIC, BRAISED TUSCAN KALE
- LONG ISLAND DUCK BREAST 32
BLOOD ORANGE BRAISED SAVOY CABBAGE, MUSTARD SEED SPAETZLE, BLACK GARLIC VINAIGRETTE

*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

Foris Pinot Gris

Willamette Valley, Oregon

\$9.5

COASTAL WHITE ZINFANDEL

California

7.5

Beer Selections

Allagash White (12 oz bottle)
Fat Tire Amber Ale (12 oz bottle)
Amstel Light (12 oz bottle)
Bud Light (12 oz bottle)

Coors Light (12 oz bottle)
Miller Lite (12 oz bottle)
Harpoon IPA (16 oz can)
Kerplunk Blueberry Sour (12 oz can)
Guinness Stout (16 oz can)

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