



House Baked Bread with whipped herb butter | 3

Bar Snacks

- Spiced Cashews | 4
Chinese five, cardamom, Korean chili flake
- Sampler Flight | 10
marinated olives, cashews, pickled veggies
- Crab Cake | 7
Old Bay crema, parsley oil, fried leeks
- Short Rib Eggroll | 5
horseradish sour cream, Indonesian soy sauce
- Wings | 6
sweet and smokey chipotle, ginger, pickled onions, lemon ranch

Small Plates

- Onion Soup | 10
brandy, beef broth, parmesan crouton, swiss
- Maine Clam Chowder | 8
potato, chopped bacon, herbs, cream
- Patatas Americanas | 8
fried potatoes, sweet bacon jam, cheddar curd, red wine glaze, chipotle aioli
add pulled short rib | 4
- Honey Glazed Carrots | 9
charred cippolini onion, chicken pieces, bearnaise
- Martini Shrimp | 13
greens, tossed in garlic sauce, cocktail, horseradish
- Local Oysters | half dz. 19 | dz. 32
cocktail, mignonette, hot sauce

Medium Plates

- Lobster Roll | MKT
brioche hot dog roll, shredded iceberg, dijonnaise, french fries
- Gallows' Point Burger | 15
potato bun, two patties, sharp cheddar, american, bacon, onion jam, lettuce, tomato, french fries
- Haddock Fish n' Chips | 18
IPA batter, french fries, coleslaw, creole tartar
add potato bun with lettuce and tomato | 2
Substitute Sweet Potato Fries | 2
- Shrimp, Scallops & Polenta | 18
shiitake mushroom, Casco Bay cream cheese, chicken jus, crispy chicken rind
- Braised Short Rib | 21
potato puree, broccoli medley, crispy onions, red wine jus

Garden Plates

- Coconut Curry Bisque | 8
butternut squash, apples, carrot, ginger, green cardamom
- Ginger Sesame Brussels | 11
Shoyu, molasses, citrus, cheese curd
- Shearwater Garden Roast | 11
carrot, onion, broccoli, asparagus, farm cheese, garlic balsamic vinaigrette
- Wedge Salad | 12
butter lettuce, tomato, cranberries, bacon, blue cheese, olive oil, preserved lemon ranch
- Charred Miso Tempeh | 15
roasted vegetables, tofu puree, burnt miso, pickled granny smith, quinoa crunch

Add ons:
| chicken 7 | shrimp 7 | salmon 9 |
| scallops 13 | lobster meat 25 |

'Maines'

- Margherita Flatbread | 14
marinated artichoke, tomato, fresh mozzarella, chopped pesto, garlic oil
- Panko Crusted Haddock | 22
horseradish Dijon rub, white wine herb sauce, potato puree, asparagus, tomato, fried leeks, capers
- Grilled Maine Salmon | 25
yellow pepper sauce, asparagus fennel salad, arugula, wild rice pilaf
- Jamaican Brown Chicken | 23
seared statler breast, braised thigh, peppers, onions, dumplings, tomato, eggplant, chicken glaze
- Boon Island Stew | 27
seared scallops, mussels, shrimp, haddock, salmon, crab, fisherman's broth, focaccia
- Ribeye n' Frites | 37
hand cut steak fries, pan roasted broccoli, green curry au poivre
- Maine's 'Original' | MKT
butter poached or steamed lobster, potato puree, asparagus

All items are carefully curated by our chef and paired to compliment the dish as a whole.
Substitute for a 'simple' dish: composed of the protein, potato puree, and asparagus.

For parties of 8 or more, a 20% service charge for your server may be automatically added.

Consumption of raw or under cooked foods may increase the risk of foodborne illness.

Please inform your server if you have any allergies or special dietary needs.