

MAINE LOBSTER BAKE SAMPLE MENU



APPETIZERS

- Assorted Local Oysters *served with house cocktail sauce, mignonette*
- Roasted Shrimp Cocktail *served with house made cocktail sauce*
- Seared Scallops *seared diver scallops on a sweet corn puree with brown butter*
- Butter Poached Lobster *lightly poached Maine lobster with a vanilla & tarragon butter sauce*

SALAD

- Signature Farm Fresh Salad *mixed greens, cucumbers, tomatoes, blueberries, glazed pecans, goat cheese with a house maple dijon vinaigrette*
* served with fresh baguette & compound herbed butter

CHOWDER

- New England Clam Chowder *fresh Maine clams, potatoes, onion, bacon, fresh herbs & cream with oyster cracker crouton*

THE MAINE MEAL

- Fresh Maine Steamed Lobsters *steamed onsite and served with drawn butter*
- Fresh Steamed Clams *steamed onsite in white wine & aromatics*
- Local Maine Mussels *Cooked in house made broth and served with crusty bread*

SIDES

- Roasted Heirloom Potatoes *with garden fresh herbs*
- Chose from:
 - Elotes *House made*
 - Corn on the cob *served with butter*
 - Steamed corn *with butter*

DESSERT

- Strawberry Shortcake *house biscuits, macerated local strawberries, vanilla whipped cream*
- Blueberry Cake *house made with local blueberries & cinnamon sugar topping*
- Traditional Maine Whoopie Pie *moist chocolate cakes surrounding creamy vanilla frosting*