

JULY 17TH - 26TH 2025 | 8TH ANNUAL

LOBSTER FEST

START + SHARE

TWIN TAILS | \$29

2 X 3 OZ POACHED COLD WATER LOBSTER TAILS | DIAVOLO BUTTER | ROMESCO | CHARRED LEMON | MICRO SALAD

LOBSTER TOSTADAS | \$24

POACHED LOBSTER + SHRIMP | RED CABBAGE CHILI SLAW
SHAVED FENNEL + RADISH | AVOCADO MOUSSE | LIME
SALSA VERDE

MAINS

LOBSTER PAPPARDELLE | \$38

2 X 3 OZ COLD WATER LOBSTER TAILS | SPICY ROSA CREAM SAUCE | CHERRY TOMATOES | BASIL | 24-MONTH PARMIGIANO REGGIANO | LEMON ZEST | MICRO GREENS

LOBSTER RISOTTO | \$29

3 OZ BUTTER-POACHED LOBSTER TAIL | SAFFRON STOCK
CITRUS | ROASTED GARLIC | GRANA PADANO | MICRO GREENS

LOBSTER ROLL | \$32

BUTTER-POACHED LOBSTER | ROASTED GARLIC AIOLI
CELERY | SMOKED PAPRIKA | NEW ENGLAND ROLL
KENNEBEC FRIES

WHOLE LOBSTER BOIL | \$49

1.5 LB MAINE LOBSTER | ROASTED POTATOES | GRILLED CORN
DRAWN BUTTER | CAJUN SEASONING CHARRED LEMON

BRUNCH (WEEKENDS ONLY | 11 AM - 4 PM)

LOBSTER BENEDICT | \$24

BUTTER-POACHED LOBSTER | SAUTEED SPINACH | SMOKED GOUDA | ENGLISH MUFFIN | FRESNO HOLLANDAISE



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LOBSTER FEST

COCKTAIL

MAINE EVENT | \$14

VODKA | LEMON | CEYLON BLACK TEA

COLA TINCTURE | BUBBLES

BEER

ALLAGASH WHITE | \$8

BELGIAN WHEAT - 5% - PORTLAND, ME

WHITE WINE

BENOIT CHAUVEAU - MIRIOR DE FRANCE

\$19 | \$28 | \$72

SANCERRE - SANCERRE, FRANCE

BUBBLES

VEUVE CLIQUOT CHAMPAGNE

375ML | \$50

CHAMPAGNE, FRANCE



151

KITCHEN | BAR