

STARTERS

Fried Calamari \$7.95
Tossed with fresh shredded Parmesan Cheese and Pepperoncinis, served with Marinara Sauce

Chicken Satay \$6.95
Marinated grilled strips of Chicken with Peanut Sesame Sauce

Crab Cakes \$8.95
A delicate blend of Maine Crab Meat presented with a Sweet Cucumber Salad and Wasabi Aioli

Seafood Portabella \$10.95
Crab, Scallops, Shrimp Stuffed Caps with Brie Cheese and Lobster Beurre Blanc

Mussels – Red or White \$7.95
Fresh Prince Edward Island Mussels steamed in your choice of a Saffron Tomato Broth or White Wine Garlic Basil Butter

Coconut Shrimp \$10.95
Encrusted in Coconut and Panko Crumbs, paired with Jalapeno Orange Marmalade

Gourmet Pizzas
Four Cheese \$5.95
Pizza du Jour \$6.95

Shrimp Cocktail \$9.95
Six Chilled Shrimp served on a bed of Crushed Ice, accompanied by Cocktail Sauce and Horseradish

Buffalo Wings or Tenders \$7.95
Your choice, tossed in a Zesty Sauce and served with Bleu Cheese Dressing, Celery, and Carrots

Sea Scallops \$10.95
Rolled with New Hampshire Cob-Smoked Bacon baked to perfection and topped with Basil Walnut Pesto

Nachos \$7.95
Your choice of Beef or Chicken with Tri-Colored Tortilla Chips piled high and smothered with Cheese, Tomatoes, Jalapeños, Scallions, Black Olives, Sour Cream and Salsa
Add Guacamole \$.95

Bruschetta \$6.95

Herb Focaccia Bread Topped with a Grape Tomato Tapenade and Fresh Mozzarella

SOUPS

Soup du Jour ~ Our daily creation
Cup \$3.95 Bowl \$4.95

New England Clam Chowder
Cup \$3.95 Bowl \$4.95

French Onion Soup ~ \$4.95

Simmered for hours and topped with a Seasoned Crouton, Provolone, and Swiss Cheeses

SANDWICHES

Lobster Roll \$14.95
Fresh Maine Lobster tossed with Dill Mayonnaise or Drawn Butter on the side, and served on a Warm Baguette

Speaker's Cheeseburger \$8.95
A fresh half-pound Burger built to your specifications, and choice of Fresh Baked Bulky Roll or Organic Multigrain Roll
Additional Toppings \$.50 each

Grilled Chicken Sandwich \$8.95

Honey Tarragon Marinated Boneless Breast Paired with Roasted Red Peppers, Provolone Cheese, Basil Pesto- Laced Mayonnaise, Lettuce, Tomato on an Organic Multi-Grain Roll

Sliders \$9.95

Three Mini Sandwiches with Thinly Sliced Jack Daniels-Laced Barbeque Pork, Honey Mustard Jam, Caramelized Onions, and Cheddar Cheese, on Fresh Baked Petite Rolls

☞ SALADS ☞

Chicken Fattoush \$9.95

A hearty salad of Chicken, Tomato, Feta Cheese, Cucumbers, Bermuda Onions, and Kalamata Olives on a wedge of Iceberg with Zesty Lemon Dressing, garnished with Garlic Pita Bread

Lobster Cobb \$14.95

Fresh Chilled Maine Lobster Meat, Avocado, Hard-Boiled Egg, Crisp Bacon, Tomatoes, Cucumbers, Cheddar Cheese and Carrot Wafer presented atop Baby Lettuces and Paired with Your Choice of House-Made Dressing

Tossed Baby Greens \$3.95

Assorted Field Lettuce topped With Tomatoes, Cucumbers, Carrots, and Onions

Mediterranean \$11.95

Grilled and Roasted Italian Vegetables, Cured Meats, Goat Cheese Wheel, Olives, Fresh Mozzarella, Grape Tomatoes, Romaine Hearts Tossed with White Balsamic Chive Vinaigrette, Garlic Herb Baguette

Caesar \$7.95

Crisp Hearts of Romaine tossed with Seasoned Croutons, Parmesan Cheese and House Creamy Caesar Dressing
 ~ With Chicken \$9.95
 ~ With Shrimp \$10.95
 ~ With Entrée \$1.95

Spinach & Salmon \$10.95

Fresh Grilled Atlantic Salmon Fillet served atop Baby Spinach tossed with Tomatoes, Almonds, Dried Figs, Mandarin Oranges, and Zinfandel Vinaigrette

☞ PASTA ☞

~ All Pasta served with Wedge Salad and Fresh Baked Bread ~

Mushroom Raviolis \$18.95

Portobello Asiago Pillows of Pasta Paired with A Rustic Sundried Tomato Cream Sauce, and a Bouquetière of Fresh Garden Vegetables

Absolut Chicken \$16.95

Sautéed Chicken, Sweet Italian Sausage, Mushrooms, Scallions, and Roasted Red Peppers in a fresh Herb-infused Vodka Marinara Sauce tossed with Penne Pasta

Thai Bouillabaisse \$22.95

Pan-Seared Shrimp, Scallops, Salmon, Swordfish, Calamari, Mussels, Baby Clams, Shiitake Mushrooms, Snow Peas, Pearl Onions, stewed in a Red Curry Plum Tomato Broth with Asian Vermicelli and Grilled Baguette

Steak Tips Constance \$17.95

Pan-seared Beef Tenderloin Tips with Mushrooms and Roasted Red Peppers finished in a Red Wine Garlic Demi-Glace served over Buttered Fettuccine

☞ MAIN COURSE ☞

~ The Following Main Courses paired with Wedge Salad, and Fresh Baked Bread ~

New York Sirloin \$22.95

Ten ounces of Bursting Flavors paired with Truffle Butter, Shoestring Red Onions, Whipped Potatoes and Steamed Spinach

Chef Recommended Wine Pairing: Chateau Ste. Michelle, Cabernet Sauvignon \$9.00 - Glass \$36.00 - Bottle

Prime Rib (served Tuesday through Saturday – while it lasts) 12-ounce Speaker Cut - \$19.95

Encrusted in Garlic and Herbs, roasted for hours, served with Au Jus, 16-ounce Crowne Cut - \$21.95
 Horseradish Crema, Parmesan Steak Fries, Broccoli "Crowne" and a Popover

Chef Recommended Wine Pairing: Sterling Vintners Collection, Cabernet Sauvignon \$8.00 - Glass \$32.00 - Bottle

Stuffed Filet Mignon \$27.95

Filled with Maine Lobster, Brie, Spinach, and Shiitake Mushrooms, wrapped in Smoked Bacon, presented with Dried Cherry Demi-Glace, Whipped Potatoes, and Asparagus

Straight with Demi-Glace and Sautéed Mushrooms - \$22.95

Chef Recommended Wine Pairing: Echelon, Pinot Noir \$7.50 - Glass \$30.00 - Bottle

Bistro Steak \$21.95

Pepper-Crusted Top Sirloin, Roasted Shallot Red Wine Sauce, Sweet Pommes Frites, and Parmesan Garlic Green Beans

Chef Recommended Wine Pairing: Toasted Head, Merlot \$8.50 - Glass \$34.00 - Bottle

Carciofi

Pan-Seared Medallions, Artichoke Hearts, Asparagus Tips, Fresh Herbs, finished in a White Wine Garlic Sauce, accompanied with Sundried Tomato Mascarpone Ravioli

Chef Recommended Wine Pairing: Nobile, Sauvignon Blanc

Chicken - \$16.95**Veal - \$18.95**

\$7.50 - Glass

\$ 30.00 – Bottle

Duck Breast

Boneless Sesame-Seared, presented with Tangerine Enhanced Demi-Glace, Wasabi Whipped Potatoes, Carrots, Snow Peas, Napa Cabbage, Green Onions, Lotus Root

Chef Recommended Wine Pairing: Echelon, Pinot Noir

\$7.50 - Glass

\$30.00 – Bottle

\$21.95**Boneless Pork Chop**

Chili Herb Brined paired with Port Wine Fig Sauce, Goat Cheese Laced Whipped Potatoes, and Baby Bok Choy

Chef Recommended Wine Pairing: Trapiche, Melbec

\$7.50 - Glass

\$30.00 – Bottle

\$18.95**Chicken Roulade**

Stuffed Boneless Breast with Prosciutto, Spinach, Roasted Red Peppers, Asparagus and Asiago Cheese, presented with Basil Pesto Beurre Blanc and Basmati Rice

Chef Recommended Wine Pairing: Antinori Santa Christina, Chianti

\$8.00 - Glass

\$32.00 - Bottle

\$17.95**Rack of Lamb**

Oven Roasted New Zealand Sage-Rubbed, Granny Smith Apple Smoked Bacon Chutney, Wild Mushroom Risotto Cakes, and Steamed Spinach

Chef Recommended Wine Pairing: Jacobs Creek, Shiraz

\$7.00 - Glass

\$28.00 - Bottle

\$27.95**Fish-n-Chips**

Samuel Adams Beer-battered New England Haddock fried golden brown, served with Onion Rings, French Fries, Coleslaw, Tartar Sauce, and Malt Vinegar

Chef Recommended Wine Pairing: Toasted Head, Chardonnay

\$8.50 - Glass

\$36.00 - Bottle

\$16.95

SEAFOOD CREATIONS

~ The Following Main Courses paired with Wedge Salad, Fresh Baked Bread, Basmati Rice, Steamed Carrots, Summer Squash Zucchini, and Napa Cabbage ~

Your choice: Grilled ~ Pan-Seared ~ Cajun Blackened ~ Poached

A full 8-ounce portion prepared per your request and presented

with a Sweet Cucumber Fennel Dill Relish

Choose from the following:

Salmon Fillet**\$19.95**

Farmed North Atlantic

Swordfish**\$20.95**

Native North Atlantic

Sea Scallops**\$21.95**

Giant New Bedford U-10's

Shrimp**\$18.95**

Medium-sized Black Tigers

Seafood Sampler \$22.95

Salmon, Swordfish, Sea Scallops and Shrimp

Fresh Maine Lobsters**Market Price**

A hearty 1-1/2 pound local Lobster, prepared to your preference - Steamed, Seafood Baked Stuffed, or Lazy (out of the shell)

A gratuity of 18% will be added for parties of 8 or more.

We appreciate your patronage and look forward to your return visit.

Your feedback is appreciated on our Comment Cards.

Steaks and Hamburgers are cooked to order

NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses.