

## APPETIZERS

### RAW BAR

PLEASE SEE OYSTER MENU

### PLUM ISLAND CLAMS 11

COUNTNECK CLAMS SIMMERED IN  
A LIGHT CREAM, BACON, BLUE CHEESE  
& THYME BROTH  
*(ALSO AVAILABLE AS DRUNKEN CLAMS)  
(OVER PENNE PASTA ADD \$8)*

### DUCK CONFIT & GOATS CHEESE 11

WARM DUCK CONFIT AND GOATS CHEESE, SERVED  
WITH A SPICED GOOSEBERRY JAM

### CRAB CAKE 12

CRAB CAKE SERVED WITH HARICOT VERT,  
& A GOLDEN BEET PUREE

### TRADITIONAL BEEF TARTAR 12

HAND CUT FILET, CAPERS, RED ONION  
& SAFFRON AIOLI

### CIDER SCALLOPS 12

PAN SEARED SCALLOPS WITH A SPICY CIDER  
GLAZE AND SWEET POTATO PUREE

### TEMPURA SHRIMP 12

A LIGHTLY SPICED TEMPURA OF JUMBO SHRIMP  
WITH A SWEET CHILI SOY GLAZE & WAKAMI  
*(ALSO AVAILABLE AS AN ENTRÉE \$24)*

### MUSSELS 11

PRINCE EDWARD ISLAND MUSSELS  
SIMMERED IN A THAI GREEN CURRY  
& COCONUT MILK BROTH

## SOUP & SALAD

### LOBSTER CORN CHOWDER 9

A LIGHT CREAM LOBSTER,  
SWEET CORN, POTATO & LEEK CHOWDER

### PLUM ISLAND ORGANIC GREENS 8

ORGANIC BABY GREENS TOSSED WITH  
A BALSAMIC-ROSEMARY VINAIGRETTE  
& PARMESAN SHAVINGS  
*(ADD GRILLED SALMON OR CHICKEN \$9, SHRIMP \$3 EACH)*

### CAESAR SALAD 10

TRADITIONAL CAESAR SERVED WITH WARM  
SMOKED GOUDA CROUTONS & WHITE ANCHOVIES \*  
*(ADD GRILLED SALMON OR CHICKEN \$9, SHRIMP \$3 EACH)*

### POACHED PEAR SALAD 9

ORGANIC BABY GREENS WITH ANJOU PEARS  
POACHED IN PORT WINE, SPICED PECAN ,  
BLUE CHEESE AND FINISHED WITH  
A LAVENDER VANILLA VINAIGRETTE



## MAINS

### PLUM ISLAND GRILLE BOARD\*

- Ⓞ SMOKED TOMATO & PEPPADEW PEPPER SALSA
- Ⓞ KALAMATA OLIVE TAPENADE
- Ⓞ PICKLED JALAPEÑO TARTAR SAUCE  
*(CHOOSE ONE, TWO, OR ALL THREE SAUCES.)  
(LEMON CHIVE BUTTER IS ALSO AVAILABLE.)*

### LOBSTER RAVIOLI 25

FRESH LOBSTER RAVIOLI WITH  
AN ORGANIC WILD MUSHROOM LIGHT CREAM

### BRAISED BEEF SHORT RIB 26

OSSO BUCCO STYLE SLOW BRAISED BEEF SHORT RIB  
WITH GARLIC AND PARMESAN WHIPPED POTATOES

### APPLE & ALE PORK 25

PORK SHANK SLOW ROASTED WITH PEAK ORGANIC  
PALE ALE, APPLE CIDER & ROOT VEGETABLES

### PAN SEARED TILAPIA 25

PAN SEARED TILAPIA SERVED OVER A BUTTERNUT  
SQUASH RISOTTO WITH AN ASPARAGUS VOLUTE

### THAI SEAFOOD STEW 27

MUSSELS, SHRIMP, SCALLOPS & FRESH FISH  
SIMMERED WITH SEASONAL VEGETABLES IN  
A THAI GREEN CURRY COCONUT MILK BROTH

### SCALLOP & SHRIMP CARBONARA 26

PAN SEARED SCALLOPS & SHRIMP WITH PANCETTA  
SERVED OVER PENNE PASTA WITH GARDEN PEAS  
AND A VERMOUTH CREAM SAUCE  
FINISHED WITH TRUFFLED GOUDA  
*(AVAILABLE AS A VEGETARIAN OPTION WITH MUSHROOMS \$22)*

### CHICKEN MARSALA 24

PAN ROASTED STATLER CHICKEN BREAST  
WITH A MARSALA WINE & ORGANIC  
WILD MUSHROOM SAUCE

### FILET MINGNON 32

PAN ROASTED PETIT FILET, SERVED  
WITH A CRAB CAKE AND SAUCE DIANE

## LIGHT FARE

### CASSOULET 18

TRADITIONAL CASSOULET WITH  
GRUYERE CHEESE AND SWEET POTATO FRIES

### FLAT BREAD 18

HOUSE MADE BASIL & ROASTED TOMATO MARINARA  
MOZZARELLA CHEESE  
*(ANDOUILLE SAUSAGE \$2, BACON \$1)*

### PLUM ISLAND FLATBREAD \$23

DUCK CONFIT, CARAMELIZED ONIONS  
GOATS CHEESE & ARUGULA

### ANGUS BURGER 15\*

Ⓞ 8OZ ANGUS BEEF BURGER  
CHOOSE SWISS, GRUYERE OR BLUE CHEESE  
*(TRUFFLED GOUDA \$2, BACON \$1)*

## The Year Round Dining Destination

Bon Appétit!

*Francis Broadbery*

Chef / Owner

Sous Chef / **Shelley Cole**

**Before Placing your order please inform your server if a person in your party has a food allergy**

*Children's Menu Available - Please ask your server*

*\*Consuming raw or undercooked meats, poultry, shellfish, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions, are elderly, pregnant, or a young child.*

A 20% gratuity will be added to all parties of six or more people