

STARTERS

CHEESE BOARD \$12

selection of hard and soft cheeses, dried fruits, crisp breads, olives (serves 2)

CHARCUTERIE BOARD \$16

selection of cured meats, pickled vegetables, jam, fresh fruit, crisp and soft breads (serves 2)

WHITE WINE & GARLIC MUSSELS \$12

served with garlic bread

LOBSTER DIP \$13

served with toasted pita strips



HADDOCK BITES \$11

lightly breaded and served with tartar or jalapeño tartar

HAND CUT FRENCH FRIES \$6

seasoned · parmesan · cajun

SOUPS

SERVED IN A CUP ...\$6

OR A BOWL ...\$8

SOUP OF THE DAY

NEW ENGLAND CLAM CHOWDER

HOMEMADE TOMATO BASIL SOUP

→ ADD A GRILLED CHEESE SANDWICH ...\$4



KIDS—MENU

12 years old and under

MINI BURGER w/ FRENCH FRIES \$9

CHICKEN TENDERS w/ FRENCH FRIES \$7

THREE CHEESE FLATBREAD w/ MARINARA \$9

ADD A VEGGIE OF THE DAY OR SLICED FRESH APPLES \$2

FLATBREADS

IRONBOUND \$14

grilled steak, gorgonzola, caramelized onions and bacon with a balsamic reduction

SIEUR DE MONTS \$14

pear, brie, arugula, walnuts and honey

THE PORCUPINE \$12

three cheese with pesto & spinach

FRENCHMAN BAY \$16

shrimp, scallops, crab, peppers, onions and garlic with mozzarella cheese

OTTER CLIFF \$13

tangy peanut sauce, tender chicken, carrots, sprouts, mozzarella cheese

SHORE PATH \$9

cheddar, mozzarella and provolone



SALADS

ENTREE \$11

HALF \$7

CLASSIC CAESAR SALAD

romaine lettuce, parmesan crisp, and croûtons

BISTRO SALAD

blend lettuce, blueberry croûtons, dried cranberries, with apple vinaigrette

ADDITIONS:

CHICKEN \$4 SHRIMP \$6

STEAK \$6 SALMON \$6

SUMMER SALAD \$7

blend lettuce, watermelon, cucumbers, feta poppy seeds, cider vinegar and olive oil

BISTRO CAPRESE SALAD \$7

tomatoes, fresh mozzarella, basil pesto with a balsamic glaze.



MAIN DISH

STEAK AU POIVRE \$25

8 oz. hand cut tenderloin with garlic mashed potato and seasonal vegetables

BOUILLABAISSE \$28

mussels, shrimp, haddock, scallops and lobster in a tomato broth and served with garlic bread



MAINE LOBSTER \$26

1 ¼ lb. steamed Maine lobster, roasted potatoes and corn on the cob

PAN ROASTED OR BLACKENED SALMON \$21

choose your sauce:

pineapple salsa · lemon butter · pesto
served with rice and seasonal vegetables

FRESH MAINE LOBSTER ROLL \$22

served with hand cut fries and slaw

CHICKEN \$20

YOUR CHOICE:

PARMESAN · MARSALA · HERB GRILLED

SERVED WITH SEASONAL VEGETABLES AND CHOICE OF:

PASTA · GARLIC MASHED · RICE

BISTRO BURGER /THREE WAYS \$11

your choice of: 8oz. ground beef · grilled chicken breast · portabello mushroom cap
served with lettuce, tomato, and red onion, hand cut fries and slaw



ADDITIONS \$1/EA

bacon, caramelized onions, sautéed mushrooms, cheddar, swiss, american, smoked gouda, jalapeños

STUFFED PORTABELLA MUSHROOM CAP \$19^{GF}

quinoa, spinach, artichoke hearts, and feta
served with rice and seasonal vegetables

CAPTAIN GARY'S FISH & CHIPS \$20

atlantic haddock served w/ hand cut french fries and slaw

choose your sauce: tartar · house-made jalapeño tartar

GNOCCHI \$18

YOUR CHOICE:

GARLIC ROASTED TOMATOES

MARINARA · BASIL PESTO

ADD CHICKEN \$4 | ADD SHRIMP \$6

DRINKS

SOFT DRINKS \$2

PEPSI · DIET PEPSI · MOUNTAIN DEW
SIERRA MIST · GINGER ALE · LEMONADE · ICED TEA

COFFEE/ TEA \$2

LOCAL SELECTIONS \$4

GINGER BEER · MAINE BLUEBERRY SODA · MAINE ROOT BEER



SWEET TREATS

DESSERT FLATBREAD ^(SERVES 2) \$10

SEASONAL CHEESECAKE \$8

DOWNEAST TIRAMISU \$8

CHOCOLATE MOUSSE \$5

BLUEBERRY PIE \$7

APPLE CARAMEL BREAD PUDDING \$7

BROWNIE SUPREME ^(SERVES 2) \$10

VANILLA ICE CREAM \$4

MAKE ANY DESSERT A LA MODE +\$2

CONSUMER ADVISORY:

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.