

BAR 300

SOUP

MAINE CLAM CHOWDER

Traditional New England chowder, a cup for 5, a bowl for 7

STARTERS

SURF POINT NACHOS 11

Tri colored tortilla chips with jack cheddar cheese, olives, jalapeños, scallions & tomatoes

NACHOS WITH GUACAMOLE 13.50

House made dip with steamed spinach & Feta cheese, baked & served with tricolored tortilla chips

FIRE ROASTED

FLATBREAD BRUSCHETTA 9

Sautéed leeks, tomatoes, smoked bacon & Jack cheddar cheese

CRUNCHY CHICKEN TENDERS 8

With honey mustard, barbecue or

BACON WRAPPED SEA SCALLOPS 12

Apple smoked bacon with a maple syrup glaze

P.E.I. MUSSELS 13

Steamed with tomatoes, basil, cherry peppers in garlic & white wine

SEAFOOD STUFFED MUSHROOMS 10

Shrimp & scallops in a Panko bread & cracker crumb stuffing

CALAMARI 11

Golden fried with our spicy marinara sauce

LOBSTER RANGOON 11

Housemade with our sweet chili sauce

GREENS

CLASSIC CAESAR 8

Romaine, Kalamata olives, shaved Parmesan, garlic seasoned pumpernickel croutons

BABY SPINACH & GOAT CHEESE 14

Baby spinach, strawberries, red onions, dried cranberries, raspberry vinaigrette, encrusted goat cheese medallion

MIXED GARDEN SALAD 8

Mixed greens, carrots, green peppers, cherry tomatoes, red onions, seasoned croutons

ADD TO ANY SALAD

Grilled or Cajun Chicken 5

Grilled Shrimp 8 Lobster 12

ON A ROLL

BLACK ANGUS BURGER 11

On a toasted bun with lettuce, tomatoes, onions & choice of cheese

ADD BLUE CHEESE, BACON, MUSHROOMS GUACAMOLE, SALSA OR AVOCADO

2.00 for each add on

CAJUN CHICKEN BLT 11

Blackened Cajun chicken breast, bacon, lettuce & tomato on a Kaiser roll

FRIED HADDOCK SANDWICH 10

With lettuce, tomatoes, onions & tartar sauce

MAINE LOBSTER ROLL 17

Mixed lightly with mayonnaise & celery or undressed with drawn butter

LOBSTER OPEN FACE BRUSCHETTA 18

Baked lobster with tomatoes, parmesan cheese, basil & garlic oil on Ciabatta bread

GRILLED GARDEN BURGER 10

Served with a roasted red pepper coulis