

STRIPERS

RAW BAR

Served with kick it up cocktail sauce, cider mignonette, & buttered saltines

Maine Oysters	4
Chilled Maine Lobster whole or half lobster, warm butter	MKT
Soft Shell Clams chimichurri, buttered saltines	3

STARTERS

Steamers soft shell clams, white wine, caramelized fennel, herbs, buttered ciabatta	23
Bone Marrow herbed parmesan gremolata, buttered ciabatta *ask about our bourbon bone marrow lougel*	16
Farmers Board pairing of two local cheeses with two old world cured meats, house pickles, mustard, preserves, spiced nuts, bread	24
Butternut Fritters Apple slaw, maple gastric	14
House Pickle Plate assorted house made pickles	7

SOUP + SALAD

Citrus Glazed Beets roasted beets, sweet & sour citrus sauce, spiced hazelnut, goat cheese, endive	16
Apple Salad hot house lettuce, local apple, red onion, opus 42, rye crisps, blueberry vinaigrette,	14
Soup de Jour rotating seasonal soup	8/12
Seafood Chowder rotating local seafood chowder	11/16

HANDHELDS

served with thrice cooked fries & slaw

Stripers Smashburger two 4 oz ME beef patties, american cheese, fried onion, junk food aioli, brioche bun *house veggie patties available*	20
Fish + Chips beer battered local haddock, mushy peas, malt vinegar	24
Shredded Duck Reuben garlic kroust, swiss cheese, b&b pickles, house dressing	23
KPT Lobster Roll 4 oz local lobster, your choice of mayo or brown butter	38

ENTREES

Braised Short Rib
blueberry mole, herb
toasted farro, grilled
asparagus, shoestring
potato
35

Duck Confit
crisped sweet potato,
asparagus salad,
30

Seared Scallops
pomme puree, beef
reduction, beet root,
sauce verte
41

Mushroom Carbonara
smoked mushroom,
house chitarra pasta,
grana padano, egg yolk
28

Lobster Pierog
potato, spring vegetables,
tomato lobster broth,
charred red onion
38

Seared Halibut
hazelnut scone,
butternut broth, smoked
chard, rhubarb wojapi
38

