



## Raw Bar

### Maine Oysters on the Half Shell

kick-it-up cocktail sauce, cider mignonette, buttered saltines  
3

### Chilled Maine Lobster

whole or half lobster, warm butter, buttered saltines  
MKT

### Clams on the Half Shell

chimichurri, buttered saltines  
2.5

## Soup & Salad

### Beets & Butter

Roasted chionga beets, pistachio butter, goat cheese, black pepper vinaigrette  
16

### Kale Salad

lacinato kale, local Manchego, red onion, sultanas, champaign vinaigrette  
13

### Soup De Jour

Rotating seasonal soup  
cup 8 / bowl 12

### Seafood Chowder

Rotating local seafood chowder  
cup 11 / bowl 16

## Starters

### Clam Roast

Roasted garlic, herbs, alagash white ale, butter, toasted bread  
17

### Bone Marrow

Garlic lobster butter, capers, house pickles, toasted bread  
\*ask about a bourbon bone marrow lounge!\*

16

### Farmers Board

Pairing of two local cheeses with two old world cured meats, house pickles, mustard, preserves, spiced nuts, bread  
24

### Crispy Pork Belly

stewed apples, mulled wine honey, herbs  
13

### House Pickle Plate

Assorted house made pickles  
7

## Handhelds

served with thrice cooked fries

### Stripers Smashburger

Two 4 oz patties, American cheese, crispy onion, junk food aioli, brioche bun (house veggie patties available)  
18

### Fish & Chips

Beer battered local haddock, mushy peas, malt vinegar  
24

### Short Rib Sandwich

tender braised short rib, swiss cheese, red onion, red wine jus, pickled shishito, brioche bun  
21

### KPT Lobster Roll

3oz local lobster, your choice of mayo or brown butter, slaw  
37

## Entrees

### Braised Short Rib

root vegetable pave, beet root gastrique, red wine demi, goat cheese croquette  
32

### Seared Scallops

Lobster kale Florentine, herbed yorkshire pudding, honey roasted carrots  
39

### Butter Basted Halibut

Dirty farro, roasted winter veg, cider beurre blanc  
41

### Pastrami Spiced Duck Leg

new potatoes, braised cabbage, maple mustard gravy  
30

### Lentil Wellington

lentil cake, squash puree, roasted mushrooms  
27

### Maine Bouillabaisse

16 hour broth, butter roasted potatoes, clams, haddock, lobster, charred lemon, bread  
38