



Raw Bar

MAINE OYSTERS ON THE HALF SHELL	3
Kick-it-up cocktail sauce, cider mignonette, buttered saltines	
CHILLED MAINE LOBSTER	MKT
Whole or half lobster, warm butter, buttered saltines	
CLAMS ON THE HALF SHELL	2.50
Chimichurri, buttered saltines	

Soup & Salad

BEETS & BUTTER	16
Roasted chiodga beets, pistachio butter, goat cheese, black pepper vinaigrette	
KALE SALAD	13
Lacinato kale, local manchego, red onion, sultanas, champaign vinaigrette	
SOUP DE JOUR	cup 8/bowl 12
Rotating seasonal soup	
SEAFOOD CHOWDER	cup 11/bowl 16
Rotating local seafood chowder	

Starters

CLAM ROAST	17
Roasted garlic, herbs, allagash white ale, toasted bread	
BONE MARROW	16
Garlic lobster butter, capers, house pickles, toasted bread *ask about a bourbon bone marrow luge*	
FARMERS BOARD	24
Pairing of two local cheeses with two old world cured meats, house pickles, mustard, preserves, spiced nuts, bread	
CRISP PORK BELLY	13
Stewed apples, mulled wine honey, herbs	
HOUSE PICKLE PLATE	7
Assorted house made pickles	

Handhelds

Served with thrice cooked fries

STRIPERS SMASHBURGER	18
Two 4oz patties, american cheese, crispy onion, junk food aioli, brioche bun (house veggie patties available)	
FISH & CHIPS	24
Beer battered local haddock, mushy peas, malt vinegar	
SHORT RIB SANDWICH	21
Tender braised short rib, swiss cheese, red onion, red wine jus, pickled shishito, brioche bun	
KPT LOBSTER ROLL	37
3oz local lobster, your choice of mayo or brown butter, slaw	

Entrées

BRAISED SHORT RIB	32
Root vegetable pave, beet root gastrique, red wine demi, goat cheese croquette	
SEARED SCALLOPS	39
Lobster kale florentine, herbed yorkshire pudding, honey roasted carrots	
BUTTER BASTED HALIBUT	41
Dirty farro, roasted winter veg, cider beurre blanc	
PASTRAMI SPICED DUCK LEG	30
New potatoes, braised cabbage, maple mustard gravy	
LENTIL WELLINGTON	27
Lentil cake, squash puree, roasted mushrooms	
MAINE BOUILLABAISSE	38
16-hour broth, butter roasted potatoes, clams, haddock, lobster, charred lemon, bread	