

RAW BAR

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

Maine Oysters*
always shucked to order 3.99

Chilled Maine Lobster*
whole or half lobster, warm butter MKT

Scallop Crudo* 
Thin sliced scallop, mint oil, chili, smoked maine sea salt 18.50

Maine Uni* 
seaweed salad, watermelon radish, pickled carrot 15.75

SOUP & SALAD

add fish MKT, add chicken 10, add scallops 21, add lobster 24

Whipped Ricotta 
radicchio, embered beets, orange supreme, sea salt pistachio, 17.75

Welsh Salad
greenleaf, radicchio, pickled vegetable, roasted squash, red onion, boiled egg, crouton, sunflower seed, maple dijonaise 15.75


Quinoa Salad 
olives, red onion, brussel sprouts, cranberries, herbs, lemon feta vinaigrette 14.50

Soup Du Jour  
vegetarian chef inspired soup 12.75

Seafood Soup 
local chef inspired soup 16.25

BITES

Crab Au Gratin
cheddar & bleu cheese baked crab dip, sweet potato chips 18.25

Beef Tartare* 
hand cut filet, cured egg yolk, potato chips, grana padano 19.50

Philly Rolls
shaved fillet, caramelized onion, beer cheese 18.25

Deux Fromage
two local cheeses, house pickles, mustard, preserves, toast 17.25

Eggplant Fries
heirloom tomato sauce 13.50

House Pickle Plate 
assorted house pickles 9.25


PLATES

Stripers Smashburger*
two ME beef patties, american cheese, fried onion, house b&b pickle, junk food aioli, brioche bun *house veggie patties available* 20.50

Fish + Chips
beer battered local haddock, mushy peas, slaw malt vinegar 25.25


Brisket Burnt Ends
shredded brisket, blueberry bbq, cheddar, pickle relish, red onion, brioche bun, slaw, fries 19.75

KPT Lobster Roll
local lobster, choice of mayo or brown butter, slaw, fries 37.75 double roll 65.50

Maine Family Farms Steak Frites* 
new york strip, sumac coffee rub, beet tzatziki, thrice cooked fries 44.50
add crab au gratin +12

Braised Brisket
buttermilk smashed potato, cabbage, hunters gravy 31.75

Scallop Fa Diavolo*
seared scallops, house fettuccini, aleppo tomato sauce, grano padano 41.75

Roasted Chicken Breast 
Delicata veloute, spaghetti squash risotto, green beans 27.75

Farmers Cassoulet  
smoked mushroom, soldier beans, wilted greens, seasonal vegetables, herbs 24.75

The Days Catch*
local fish, herbed spaetzle, seasonal vegetable, rhubarb citrus sauce 38.75

DESSERTS

Lemon Pound Cake
lemon creme anglaise, candied lemon peel, raspberry 11.50

Blueberry Cobbler
wild maine blueberry, crisp cobbler topping 11.75

Chefs Spoon
seasonally rotating desert

COFFEE & ESPRESSO

ask about our available coffee and espresso drinks