

# APPETIZERS

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**MAINE LOBSTER BISQUE** \$10  
shrimp, vol au vent

**TENDER FIELD GREENS** \$10  
summer radish, candied hazelnuts, grapes, meyer lemon vinaigrette

**TUNA TARTARE** \$15  
wonton crackers, sesame, ginger, avocado, sriracha

**WARM BAKED GOAT CHEESE** \$11  
ruby red beets, baby arugula, balsamic vinaigrette

**CLASSIC CAESAR SALAD** \$10  
hearts of romaine, ficelle croutons, parmigiano reggiano

**CHILLED WATERMELON SALAD** \$10  
wild arugula, ricotta salata, toasted almonds

# SANDWICHES & SALADS

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**LOBSTER SALAD** \$25  
hearts of palm, avocado, cucumbers, corn, citrus vinaigrette

**SEAFOOD COBB** \$22  
shrimp, crab, avocado, asparagus, roasted peppers, hearts of palm  
ruby red grapefruit vinaigrette

**TURKEY COBB** \$15  
romaine, blue cheese, eggs, bacon, tarragon buttermilk dressing

**BLUE FIN TUNA BURGER** \$26  
japanese cucumber, ginger, avocado, radish sprouts, spicy aioli

**TURKEY CLUB** \$16  
tomatoes, romaine, bacon, avocado, sourdough

**LOBSTER ROLL** \$26  
brioche, applewood smoked bacon, lemon, cucumber, tomato

**SIRLOIN BURGER** \$16  
buttermilk onion rings, french fries

# ENTRÉES

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**SESAME CRUSTED BIG EYE TUNA** \$28  
shiitake mushroom, jasmine rice, carrots, snow peas, ginger soy vinaigrette

**CRISPY SKIN SALMON** \$27  
warm new potato salad, smoked bacon, ginger carrot puree, english peas

**CRAB CAKES** \$28  
sweet & sour cucumber salad, cilantro aioli, toasted peanuts

**EAST COAST HALIBUT** \$32  
lemon herb gnocchi, petite portobello mushrooms, jumbo lump crab

**SAUTÉED ATLANTIC COD** \$26  
wilted spinach, tomato confit, zucchini, roasted eggplant

**MAINE LOBSTER** \$26/lb.  
lemon glazed asparagus, roasted garlic butter