

# FEATURES

## LOCAL SCALLOP RANGOONS \$17

served with sweet chili tamari sauce (4 per order)

\*CONTAINS GLUTEN & DAIRY

## SMOKY SHRIMP ROLL \$20

chopped house smoked sustainably raised shrimp  
tossed with celery, dijon, mayo, herbs & spices  
stuffed into a toasted split-top bun

## BAKED HADDOCK \$32

topped with house nut-free pesto, crab stuffing,  
and our seasoned panko crumbs  
served with mashed sweet potato & cucumber salad

\*CONTAINS GLUTEN

## PAN ROASTED WHOLE DORADE \$29

(the whole fish: skin, skeleton, head & tail  
— not available filleted)

(aka Sea Bream) stuffed with butter, lemon & thyme  
served with dirty rice + cucumber salad

## HOT MULLED LOCAL APPLE CIDER \$6

add a shot of your favorite booze (priced accordingly)

## LA MESSE ALBANA DI ROMAGNA

100% Albana skin-contact orange *Romagna, Italy*  
*a Montinore Estate collaboration*

\$65/bottle

# STARTERS



## HOUSE SMOKED FISH CHOWDER

**(NOT AVAILABLE GLUTEN FREE)**

house smoked fish, celery, potato, onion, cream, spices, fresh herbs, corn  
\$10 • add bread +\$2 • add butter \$1

## CURRY-ISH BISQUE

lobster base, cumin, paprika, other spices, cream

lobster \$15 • double lobster (2 oz) +\$10 • add bread +\$2 • add butter \$1

## NEW ENGLAND CLAM CHOWDER

**(NOT AVAILABLE GLUTEN FREE)**

local littlenecks, celery, potato, onion, cream, spices, fresh herbs

\$10 • extra clams (2 oz) \$5 • add bread +\$2 • add butter \$1

## BAKED BRIE **(NOT AVAILABLE GLUTEN FREE)**

roasted pistachios, marcona almonds, hot honey, chili fig jam, fresh fruit,  
fresh herbs, crusty demi-baguette \$18

## SAUTÉED LOCAL MUSSELS

garlic, scallion, white wine, green crab cream sauce, toasted baguette \$16

add bread +\$2 • add butter \$1

## PEEKYTOE CRAB CAKE

**(NOT AVAILABLE GLUTEN FREE)**

roasted red pepper aioli \$12

## CRUNCHY FISH NUGGETS

potato chip crust, chili crisp aioli \$12

# MAINE OYSTERS!

**ASK ABOUT TODAY'S SELECTION ~ \$3 each**

white balsamic mignonette / house cocktail sauce / lemon

**to avoid food waste, please only request sauces that you intend to consume**

**ADD CAVIAR !** ORANGE, YUZU OR WASABI TOBIKKO \$8

VEGAN BLACK GARLIC 'CAVIAR' PEARLS \$10 - SALMON OR SMOKED TROUT ROE \$15

POMEGRANATE, LEMON OR WHITE BALSAMIC PEARLS \$17

AMERICAN HACKLEBACK 1 OZ \$54 - THESAURI GOLD OSETRA 12G \$54

GIAVERI BELUGA HYBRID 12G \$62

AMERICAN ROYAL SNAKE RIVER WHITE 12G \$98



# SALAD



## LOCAL SEAWEED SALAD full \$10 / half \$6

Springtide Seaweed Skinny Kelp and Sugar Kelp ribbons, sesame seeds, pickled onions, tamari sesame ginger dressing

## SIGNATURE SALAD full \$9 / half \$5

sliced yellow beets, raisins, chopped bacon, spring mix, house bleu cheese dressing, balsamic reduction

## CUCUMBER SALAD (one size) \$5

sliced cukes, sesame seeds, shallot, tamari sesame ginger dressing

## PANZANELLA CAESAR full \$9 / half \$5

spring mix, roasted red peppers, house croutons, house Caesar dressing, shaved parm, lemon

**ADDs: BUTTER \$1 / BREAD \$2 / CHEDDAR \$3 / AVOCADO, HAVARTI, FETA, KIMCHI or BACON \$4**

**FRESH MOZZ or PROSCIUTTO \$6 / HADDOCK \$10 / SALMON \$15 / SHRIMP \$18**

**TUNA \$23 / PULLED PORK \$10 / DUCK SAUSAGE \$12 / SARDINES \$8 / ANCHOVIES \$9**

**CRAB CAKE \$11 / KELP BURGER CRUMBLES \$12 / LOBSTER \$30 / SIRLOIN \$32**

# PANINIS



*served ala carte on sourdough*

*available gluten free but not as a pressed sandwich*

*(baked in the oven on udi's gluten free hamburger bun +\$3)*

## LOBSTER PANINI \$34

1/4 lb fresh picked local lobster, roasted red peppers, spicy aioli, cheddar

## SUSHI GRADE TUNA PANINI

1/4 lb slice of sushi grade tuna (uncooked, only seared by the panini press)  
pickled red onion, wasabi aioli \$24

## SALMON REUBEN PANINI

house cured organic gravlax, house sauerkraut, 1000 Island, dill havarti, marbled rye \$18

## GRILLED CHEESE PANINI

Pineland Farms cheddar \$7 / dill havarti \$8

**ADDs: CHEDDAR \$3 / AVOCADO or HAVARTI or FETA or KIMCHI or BACON \$4**

**FRESH MOZZ or PROSCIUTTO \$6 / PULLED PORK \$10 / DUCK SAUSAGE \$12**

**ANCHOVIES \$9 / SARDINES \$8 / CRAB CAKE \$11 / LOBSTER \$30 / SIRLOIN \$32**

**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

# LARGER PLATES



## LOCAL DIVER SCALLOPS \$32

pan seared, nori bacon panko dust, sweet chili tamari  
served with dirty rice + cucumber salad

## LAZY LOCAL LOBSTER \$38 • add bread +\$2 • add butter \$1

*(bib and lesson not required!)*

claws, knuckles + tail meat picked from a 1.5 lb lobster  
sautéed in lemon thyme butter / mashed sweet potato + cucumber salad

## STEAK 'FRITES' \$36

8 oz choice Sirloin topped with green peppercorn + Bleu Cheese sauce  
served with polenta fries + cucumber salad

## ROASTED ALL NATURAL WESTER ROSS SALMON \$28

miso pineapple teriyaki glaze / cucumber salad + mashed sweet potato

## SMOKED POBLANO PEPPER \$24

topped with dirty rice, sautéed King Oyster mushrooms & feta crumbles  
served with cucumber salad

## BLACKENED SWORDFISH \$34

yuzu mayo drizzle, black garlic + pomegranate pearls  
served with polenta fries + cucumber salad

## BUILD YOUR OWN FRIED RICE \$12 base

roasted tomato, caramelized onion, scrambled egg, kimchi, scallion, yuzu mayo drizzle

**BUILD IT! Avocado, Feta, Kimchi, King Oyster Mushrooms or Bacon +\$4 each**

**Smoked Poblano Pepper +\$5 / Prosciutto +\$6 / Haddock +\$10 / Salmon +\$15 / Shrimp +\$18**

**Tuna +\$23 / Pulled Pork +\$10 / Duck Sausage +\$12 / Sardines +\$8 / Anchovies +\$9**

**Crab Cake +\$11 / Vegan Kelp + Chickpea Crumbles +\$12 / Lobster +\$30 / Sirloin +\$32**

# TACOS!



**2 tacos per order, served ala carte on Tortilleria Pachanga  
Maine corn tortillas (made in Portland) or flour tortillas**

## HADDOCK

panko or cornmeal crust, blackened or not,  
house made fruit salsa, local greens, red pepper aioli \$14

## KELP CRUMBLE (VEGAN)

North Coast vegan basil pesto (NUT FREE) chick pea + kelp crumbles,  
house made fruit salsa, pickled onion, local greens \$14

## PAN SEARED SUSHI GRADE TUNA

tamari sesame ginger marinade, pickled onion, local greens, wasabi aioli \$24

## FRESH SHRIMP

potato chip crust, blackened or not,  
house made fruit salsa, local greens, spicy aioli \$20

## PULLED PORK

house smoked slow cooked pulled pork,  
Maine Man Flavahs blueberry habañoero sauce, kimchi \$12

# SANDWICHES + ROLLS



*served ala carte*

**UDI's Gluten free hamburger bun +\$3**

## LOCAL LOBSTER ROLL

**COOKED & PICKED IN-HOUSE EVERY SINGLE DAY**, toasted split-top roll

**cold** : tiny dash of mayo \$30

**hot** : sautéed in house lemon thyme butter \$32 • extra butter \$1

## DUCK SAUSAGE 'BOMB'

'State Fair-style' duck sausage with sautéed peppers + onions, toasted split-top roll \$14

## CRABBY PATTY 'BURGER'

**(NOT AVAILABLE GLUTEN FREE)**

two crab cakes smooshed into one big patty, roasted red pepper aioli, roasted tomato, pickled onion, spring mix, toasted challah bun \$26

## PAN FRIED HADDOCK SANDWICH

panko or cornmeal crust, blackened or not, house tartar, roasted tomato, pickled onion, spring mix, toasted challah bun \$13 ~ **double haddock +\$10**

## CAJUN SALMON SANDWICH

Wester Ross all natural Scottish salmon, lemon dill crema, roasted tomato, pickled onion, spring mix, toasted challah bun

\$17 ~ **double salmon +\$15**

## BASIL PESTO KELP 'BURGER'

North Coast vegan basil pesto (NUT FREE) chick pea + kelp burger,

roasted tomato, pickled onion, spring mix, red pepper aioli, toasted challah bun \$14

## PULLED PORK SANDWICH

house smoked slow cooked pulled pork, Maine Man Flavahs blueberry habañero sauce, kimchi, toasted challah bun \$12

## B.L.T. SANDWICH

three slices of thick cut North Country bacon, spring mix,

roasted tomato, spicy aioli, toasted challah bun \$10

**ADDS: CHEDDAR \$3 / AVOCADO or HAVARTI or FETA or KIMCHI or BACON \$4**

**FRESH MOZZ or PROSCIUTTO \$6 / PULLED PORK \$10 / DUCK SAUSAGE \$12**

**ANCHOVIES \$9 / SARDINES \$8 / CRAB CAKE \$11 / LOBSTER \$30 / SIRLOIN \$32**

## SIDES

BAKED POLENTA FRIES \$6 • KETTLE CHIPS \$4 • DIRTY RICE \$4

MASHED SWEET POTATO \$6 • TORTILLA CHIPS & FRUIT SALSA \$5

**other snacks + goodies available in our tiny market!**

# DRINKS

## PRECIPICE COFFEE

hot or iced \$3 - with pistachio milk +\$1

## NUMI HOT TEAS \$2.50

aged earl gray (high caffeine)  
jasmine green (medium caffeine)  
moroccan mint (caffeine free)  
ginger lemon (caffeine free)

## GREEN BEE SODA \$5

**made in Maine, sweetened with honey**  
ginger buzz / lemon sting  
blueberry dream / honeycomb cider

## MAINELOVE \$5

**Water Purely from Maine, Sebago Lake**  
still or bubbly

## OLD SOAKER SODAS \$5

**Atlantic Brewing Company, Bar Harbor**  
blueberry soda / root beer

## ROOT WILD KOMBUCHA \$6

**made in Portland, Maine**  
• Ginger with Lemon + Cayenne  
• Beach Rose + Hibiscus  
• Blueberry + Echinacea

## MAINE ROOT GINGER BEER \$4

## TRETAP SPARKLING CBD WATER \$7

**made in Vermont with maple tree water**  
lemon lavender / blueberry basil

## HOUSE BREWED ICED TEA \$3

## HOUSE PINEAPPLE TEA \$3

**with mango + ginger**

## NATALIE'S LEMONADE \$4

## 100% JUICE \$3

Ocean Spray cranberry / Florida grapefruit  
Dole pineapple / Simply orange  
Pom pomegranate

## ODYSSEY ELIXIRS \$6

**lion's mane + cordyceps + green tea caffeine**  
dragonfruit lemonade / mandarin orange

## POP CULTURE SODA \$6

**probiotic soda with real fruit juice**  
watermelon & lime

## SPINDRIFT SPARKLING \$3

orange mango / pineapple / raspberry lime

## COCA-COLA CAN \$3

## SCHWEPPE'S MINI CANS \$2

tonic / club soda

## SODAS FROM THE GUN \$3

pepsi / diet pepsi / ginger ale  
starry (aka sierra mist) / dr. pepper  
mountain dew / tonic / club soda  
**ONE FREE REFILL**



# HOMEMADE DESSERT

## DICK'S HOMEMADE MAINE BLUEBERRY PIE

fresh whipped cream \$8 ~ ala mode with Gifford's Classic Vanilla +\$4

## GIFFORD'S CLASSIC VANILLA ICE CREAM \$4/scoop

## MAINE SALTED GARUMEL MINI CRÈME BRÛLÉE \$6

## SMOKED RICOTTA CHOCOLATE MOUSSE

fresh whipped cream + blackberry purée \$10

## CHILI CRUNCH TROPICAL BREAD PUDDING

caramelized mango + pineapple, ginger streusel drizzle \$8

# FRESH FISH TODAY:

**SUBJECT TO CHANGE THROUGHOUT THE DAY  
(AND WE MAY SELL OUT!)**

**THIS LIST IS ONLY FOR FISH THAT WE SELL  
IN THE MARKET FOR PREPARATION OFF PREMISE**

*ATLANTIC HADDOCK	\$19/LB
*ATLANTIC MONKFISH	\$19/LB
*ATLANTIC POLLOCK	\$13/LB
*ATLANTIC HALIBUT	\$38/LB
<b>*LOCAL DAYBOAT SCALLOPS</b>	<b>\$35/LB</b>
SUSHI GRADE YELLOWFIN TUNA	\$40/LB
SUSHI GRADE SCOTTISH SALMON	\$28/LB
MID-ATLANTIC SWORDFISH	\$33/LB
WHOLE CLEANED DORADE (AKA SEA BREAM)	\$22/LB
26/30 FRESH ECUADORIAN SHRIMP	\$24/LB
*LOCAL HOLLANDER & DEKONING MUSSELS	\$9/LB
*LOCAL QUAHOG CLAMS	\$9/LB
<b>*LIVE LOCAL LOBSTER</b>	<b>\$14/LB</b>
*HAND PICKED LOBSTER MEAT	\$68/LB
*PEEKYTOE CRAB CAKES (COLD)	\$12 EACH
<b>*(FROZEN) *ALL LEG* LOCAL CRAB MEAT</b>	<b>\$42/LB</b>
<b>*(FROZEN) LOCAL SCALLOPS</b>	<b>\$33/LB</b>
<b>(FROZEN) HIMACHI COLLARS</b>	<b>\$20/LB</b>

## **\*MAINE OYSTERS!**

\$2.50 EACH — UNSHUCKED

MDI (WESTERN BAY, MDI) + UNICORN (DAMARISCOTTA)

**SORRY, WE DO NOT SHUCK OYSTERS FOR TAKE AWAY**

**\* = LOCAL / GULF OF MAINE / NOVA SCOTIA**

