

Sun & Surf

Celebrate the New Year on the Beach

Appetizers

SHRIMP COCKTAIL 12.99
Four Jumbo shrimp, cocktail sauce, lemon wedge

BOON ISLAND CRABCAKES 12.99
Two lump crab meat crabcakes, basil-pepper remoulade

SCALLOPS AND BACON 13.99
Six sea scallops wrapped in smoked bacon, maple-shallot glaze

SOUPS:

SEAFOOD CHOWDER 6.99 / 7.99

HOMEMADE LOBSTER BISQUE 9.99 / 10.99

SALADS:

CLASSIC CAESAR SALAD 7.99
Fresh romaine crowns, Caesar dressing, Parmesan, crispy croutons

CRANBERRY-WALNUT SALAD 8.99
Fresh Mescaline greens, dried cranberries, walnuts, crumbled gorgonzola cheese, balsamic vinaigrette

MAINE COURSE:

LOBSTER RAVIOLI 26.99
Handmade lobster filled ravioli, Newburg sauce

SEAFOOD MIXED GRILL 27.99
Grilled swordfish, jumbo shrimp, scallops, fresh basil pesto

GRILLED SWORDFISH 25.99
Fresh swordfish, lemon buerre blanc

HARBOR HADDOCK 20.99
Baked fresh haddock fillet, lemon-wine butter sauce, sherried crumbs

BAKED STUFFED HADDOCK 23.99
Baked fresh haddock fillet, seafood stuffing, hollandaise sauce

BOILED LOBSTER 28.99
1 ¼ lb boiled Maine Lobster, drawn butter, lemon garnish

BAKED STUFFED LOBSTER 32.99
Baked Maine lobster, shrimp and scallop stuffing, hollandaise sauce

SCALLOPS ALLA VODKA 27.99
Pan seared sea scallops, linguini, vodka tomato cream sauce

BEEF TENDERLOIN 27.99
Grilled 8oz tenderloin, asparagus, hollandaise sauce

GRILLED NEW YORK STRIP 28.99
Grilled New York strip steak, homemade parsley butter

All entrees are served with garnish and garlic mashed potatoes, except pasta dishes

DESSERTS

Maine blueberry pie ∞ New York cheesecake ∞ Triple Chocolate Cake 7.99