—— SMALL PLATES & APPETIZERS ——

Faroe Island Salmon Ceviche 10.95
Apple, Orange, Tomato, Shallots, Jalepeno, Citrus Juice, Taro Chips

Fried Calamari 12.95
Giardiniera Aioli

Baked Shrimp Scampi Dip 11.95
Parmesan Breadcrumbs, Ritz Crackers

Tuna Poke Tacos 6.95 ea
Avocado, Wonton Shell

—— OYSTERS ——

Rotating Daily Selections 3.25 ea

Accoutrements: Old Bay Cocktail Sauce | Rhubarb Migonette

—— SOUP & SALAD ——

New England Clam Chowder 6.95
Cherrystone Clams, Dill Oyster Crackers

Lobster Bisque 8.95
Chopped Shrimp

Chopped Iceberg Salad 9.95
Danish Blue, Applewood Smoked Bacon, Grape Tomato, Blue Cheese Dressing

—— SANDWICHES ——

The Fish Sandwich 11.95
Atlantic Cod, House Tartar Sauce, Shredded Romaine

Scallop Roll 15.95
Thai Sweet Chili Sauce

Buttermilk Fried Chicken Sandwich 10.95
Yuzu Mayo, Creamy Coleslaw, Tamari-Ginger Drizzle

8 oz. Griddled Two Lights Cheeseburger 12.95
Pimento Cheese, Brioche Bun, 1828 Sauce

Two Lights Brown Butter Lobster Roll 25.95
Traditional New England Roll, Buttered & Toasted

—— MAINS ——

Fish & Chips 15.95
Icelandic Cod, Dill-Vinegar Chips, House Tartar Sauce

Bar Harbor Mussels Frites 17.95
Sweet & Spicy Ginger Sauce, Matchstick Frites

Simply Prepared Faroe Island Salmon 23.95
Olive Oil, Fresh Herbs, Asparagus, Lemon

Peel & Eat Shrimp 14.50
Old Bay Aioli, Charred Lemon Half

Seafood Pasta 22.95
Shrimp, Calamari, Mussels, Fettucine, Tomato-Fennel Broth

8 oz. Filet Mignon Frites 32.95
Herb Butter, Matchstick Frites

—— SIDES ——

Street Corn 5.95
Cotija, Lime Aioli

Asparagus 6.95

Creamy Cole Slaw 5.95

Matchstick Frites 5.95

—— DESSERTS ——

Gooey Butter Cake 5.95
Blueberries, Whipped Cream, Lemon Zest

Warm Chocolate Chip Cookie 4.95
Sea Salt

Culinary Creations by Chef Aaron Browning

—— OYSTERS ——

Rotating Daily Selections 3.25 ea

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Blueberries, Whipped Cream, Lemon Zest

Warm Chocolate Chip Cookie 4.95
Sea Salt

Culinary Creations by Chef Aaron Browning

—— OYSTERS ——
Each summer we are fortunate to spend the month of July on the coast of Maine. Our days start with an early morning dip into the 55 degree salty ocean and finish with cocktails, oysters, and laughs with family and friends. It is truly a “Reset” and “Rejuvenation” for our family. With Two Lights Seafood & Oyster, we look to share a little of that special time with you. Please enjoy! #oystersforever

— HOUSE COCKTAILS —

12

Two Lights Negroni
Gin, Campari, Sweet Vermouth, Amaro, Orange Peel

Bramble On
Vodka, Lemon Juice, Agave Syrup, Pickled Blackberries, Lemongrass Bitters, Orange Peel

Cheat Your Vegetables
Vodka, Carrot Juice, Lime Juice, Raw Ginger Syrup, Fresh Dill

Saffron Gimlet
Gin, Saffron Liqueur, Lime Juice, Simple Syrup, Rosemary

Spice Age Margarita
Tequila, Green Chile, Lime Juice, Raw Ginger Syrup, Hot Pepper Bitters, Sage Leaf

Fall Daiquiri
White Rum, Jamaican Rum, Lime Juice, Honey Syrup, Lemongrass Bitters, Nutmeg

Aperol Spritz
Aperol, Italicus, Sparkling Chenin Blanc, Orange Peel

Old Fashioned
Old Forester, Turbinado Syrup, Angostura Bitters, Sea Smoke Bitters, Lemon Peel, Orange Peel

— WINE —

**WHITE**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Glass</th>
<th>Bottle</th>
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<tbody>
<tr>
<td>Faisão Vinho Verde</td>
<td>Portugal</td>
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<tr>
<td>Daybreak Sauvignon Blanc</td>
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<tr>
<td>Domaine de Bernier Chardonnay</td>
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<td>Alexakis Assyrtiko</td>
<td>Greece</td>
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<td>Jean-Marc Chablis</td>
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**RED**

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<tr>
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<td>Calista Pinot Noir</td>
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<tr>
<td>Matthew Fritz Cabernet Sauvignon</td>
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**SPARKLING & ROSÉ**

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<td>MAN Vintners Sparkling Chenin Blanc</td>
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<tr>
<td>Mionetto Prosecco</td>
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— BEER —

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<tr>
<td>Spiteful Lager</td>
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<tr>
<td>Lagunitas IPA</td>
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<td>Krombacher Pilsner</td>
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<td>Guinness</td>
<td>Ireland</td>
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<tr>
<td>Allagash White</td>
<td>Maine</td>
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Collective Arts Life in the Clouds IPA (16 oz) | 9 | Ontario |

— OYSTER SHOOTER —

7

East or West Coast Oyster, Vodka, Bloody Mary Mix