--- BRUNCH ---

Cheddar Soft Scramble & Sliced Avocado 10.95
Nine Grain Toast

Chef Aaron's Omelette 12.95
Gruyere, Mushrooms, Chives

Biscuits & Clam Chowder Gravy 11.95
Fried Farm Egg

Smoked Salmon Avocado Toast 16.95
Soft Boiled Egg, Micro Watercress

House-Smoked Salmon Benedict 16.95
Smoked Paprika, Bérnaise Sauce

Maine Lobster Benedict 23.95
Smoked Paprika, Bérnaise Sauce

Brioche French Toast 10.95
Whipped Butter, Maple Syrup

Blueberry Buttermilk Oat Pancakes 11.95
Whipped Butter, Maple Syrup

Bananas Foster French Toast 11.95
Bananas, Butter, Rum Syrup

Grilled Spanish Octopus + Soft Scramble 18.95
Crispy Hash Browns, Calabrian Chili Oil

Harbor Breakfast 12.95
Three Eggs Your Way, Bacon, Crispy Hash Browns, Jumbo Buttermilk Biscuit

--- LUNCH ---

Croque Madame 12.95
Mickelberry Ham, Gruyere Cheese, Mushroom Bechamel, Dijon Mustard, Fried Egg, Petite Arugula Salad

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

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

Tuna Poke Tacos 6.95 ea
Avocado, Wonton Shell

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

--- A LA CARTE ---

Jumbo Buttermilk Biscuit 3.95
Strawberry Marmalade, Whipped Butter

Brown Sugar Glazed Bacon 4.95
Crispy Hash Browns 4.95
Farm Egg 2.95

--- 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
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

Faisão Vinho Verde Portugal 8 32
Daybreak Sauvignon Blanc New Zealand 9 36
Domaine de Bernier Chardonnay France 10 40
Alexakis Assyrtiko Greece 8 36
Jean-Marc Chablis France 14 54
Langois Chateau Sancerre France 18 70

RED

Angulo Innocenti “Nonni” Malbec Argentina 9 36
Calista Pinot Noir California 10 40
Matthew Fritz Cabernet Sauvignon California 10 40

SPARKLING & ROSÉ

Listel Still Rosé France 8 32
MAN Vintners Sparkling Chenin Blanc South Africa 8 32
Mionetto Prosecco Italy Split 9
Château Moncontour Sparkling Rosé France 10 40

— OYSTER SHOOTER —

7

East or West Coast Oyster, Vodka, Bloody Mary Mix

— BEER —

Coors Light 5
Colorado

Spiteful Lager 6
Chicago

Lagunitas IPA 6
California/Chicago

Krombacher Pilsner 7
Germany

Guinness 7
Ireland

Allagash White 8
Maine

Collective Arts Life in the Clouds IPA (16 oz) 9
Ontario