

# TBC

## SNACKS

- BUCKET OF FRENCH FRIES, SRIRACHA MAYONNAISE 6  
MAINE CRAB TACOS, CHIPOTLE, RADISH, AVOCADO 12  
SWEET & SPICY BAR NUTS 8  
PULUTAN PORK BBQ SKEWERS 12  
MEAT & CHEESE PLATE, BLUEBERRY JAM, HONEYCOMB, PICKLED MUSTARD SEEDS 20  
STEAMED EDAMAME, TOGARASHI, SOY, GINGER 8  
LOBSTER SPRING ROLL, CUCUMBER, MANGO, NAPA, CILANTRO, MINT, CITRUS SAUCE 14

## FIRST COURSE

- ROASTED CORN & CLAM CHOWDER** 10  
BACON, POTATOES, THYME, CREAM
- MAINE CRAB CAKES** 15  
GREEN GODDESS, BABY ARUGULA, CHARRED CITRUS
- BOSTON BIBB WEDGE** 11  
BACON, PICKLED FRIED RED ONION, TOMATO
- TBC CAESAR** 11  
COTIJA CHEESE, CORNBREAD CROUTONS,  
CAESAR VINAIGRETTE  
ADD CHICKEN 8 / SHRIMP 10 / LOBSTER 15
- FARM TO TABLE SALAD** 12  
CHEF'S DAILY SELECTION
- BUFFALO FRIED SHRIMP** 16  
PICKLED CELERY, GREAT HILL BLUE CHEESE
- TBC WINGS** 12  
BOB'S SWEET & SOUR HOT SAUCE,  
GOAT CHEESE RANCH
- STEAMED MAINE MUSSELS** 15  
SMOKED TOMATO BOUILLABAISSÉ  
OR  
GREEN CURRY, COCONUT, BASIL, CILANTRO
- TUNA POKE** 14  
WAKAME, AVOCADO, SOY,  
WASABI AIOLI, CRISPY WONTONS
- TONKOTSU RAMEN** 14  
MAINE-RAISED PORK BELLY, MAYU, NORI,  
MARINATED EGG, SCALLIONS, BABY BOK CHOY
- WHOLE BELLY FRIED CLAMS** 23  
HOUSE TARTAR

## SANDWICHES

SERVED WITH HERBED FRENCH FRIES

- GOOSE ROCKS BEACH LOBSTER ROLL** 22  
HOT WITH GARLIC HERB BUTTER  
OR  
COLD WITH CHIVE, MAYONNAISE & LEMON
- TBC BACON BURGER** 15  
MAINE-RAISED BEEF, BACON, CHEDDAR, LETTUCE,  
TOMATO, HOUSE PICKLES
- FRENCH DIP** 15  
BEEF JUS, HORSERADISH CREAM,  
ONION JAM, BAGUETTE
- TBC CLUB** 14  
HOUSE ROASTED TURKEY,  
BACON, AVOCADO, LETTUCE, TOMATO,  
GREEN GARLIC AIOLI

## MAIN COURSE

- FISH 'N CHIPS** 22  
TBC SLAW, MALT VINEGAR, FRENCH FRIES  
HOUSE TARTAR
- GRILLED TOGARASHI AHI TUNA** 31  
NORI PUREE, PICKLED RED CABBAGE SLAW,  
WASABI TOBIKO, KIMCHI PANCAKE
- SPICE CRUSTED PAN ROASTED RIB EYE** 39  
BLACK GARLIC MUSHROOM RAGOUT,  
BROCCOLINI, CRISPY GAUFRETTE POTATOES
- SEARED SHRIMP & MAINE SCALLOPS** 36  
LOBSTER FRIED RICE, SESAME EGG,  
BABY BOK CHOY, CHILI GLAZE
- PAN SEARED SALMON** 28  
HAKUREI TURNIPS, ROASTED MUSHROOMS,  
ROE, ZUCCHINI, ONIONS, FRIED GARLIC,  
MISO DASHI
- BRAISED MAINE SHORT RIB RENDANG** 28  
PICKLED EGGPLANT, CRISPY BRUSSEL SPROUTS,  
SUSHI RICE CAKE
- ROASTED MAINE CHICKEN** 27  
LEG CONFIT, BACON CHIPOTLE CREAMED CORN,  
BRAISED LOCAL GREENS
- MAINE LOBSTER RAVIOLO** 37  
HANDMADE SAFFRON PASTA, ASPARAGUS  
SUNDRIED TOMATO LOBSTER CREAM SAUCE

EXECUTIVE CHEF JOHN SHAW • SOUS CHEF MIKE LITTLEFIELD

SOME MENU ITEMS MAY BE SERVED RAW OR UNDERCOOKED OR MAY CONTAIN UNDERCOOKED FOODS. CONSUMPTION OF THIS FOOD MAY INCREASE THE RISK OF FOOD BORNE ILLNESS. PLEASE CHECK WITH YOUR PHYSICIAN IF YOU HAVE QUESTIONS ABOUT CONSUMING RAW OR UNDERCOOKED FOODS.