

SNACKS

- BUCKET OF FRIES** FRESH CUT FRIED POTATOES, SAMBAL AIOLI 7
PEEKYTOE CRAB DIP WONTON CHIPS 12
PAN FRIED FIDDLEHEADS PORK BELLY, PICKLED ONION, PONZU, GARLIC AIOLI 9
FRIED MAINE OYSTERS YANGBAECHU KIMCHI, SAMBAL AIOLI 15
LOBSTER TOAST LOBSTER MOUSSE, TARRAGON AIOLI, FRIED TARRAGON CRISP 14
BEEF KUSHIYAKI SKEWERS PICKLED RED CABBAGE, FRESNO CHILI 12
FRIED CHEESE CURDS SMOKED SHALLOT AND TABASCO MAYO 8
LOBSTER RANGOONS YANGBAECHU KIMCHI, SWEET & SOUR 15

SALADS

ADD CHICKEN 8/ SHRIMP 10/ LOBSTER 15

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| TBC GREEN SALAD 12
LOCAL GREENS, PICKLED ONION,
CHEVRE, CUCUMBER, HEIRLOOM
TOMATOES, FRIED CARROTS,
MAPLE MUSTARD VINAIGRETTE | TBC CAESAR 12
GARLIC BREAD CROUTONS,
CREAMY CAESAR, PARMIGIANO-
REGGIANO, WHITE ANCHOVY | BLUEBERRY BIBB 13
MAPLE WHIPPED FETA, BERRIES,
PICKLED WATERMELON RADISH,
CASHEWS, BLUEBERRY
CHAMPAGNE VINAIGRETTE |
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FIRST COURSE

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| THAI WINGS 12
HONEY, CHILI, TAMARI, PEANUTS,
BUTTERMILK BLUE CHEESE | NEW ENGLAND SEAFOOD CHOWDER 11
CLAMS, HADDOCK, SCALLOPS, POTATOES,
SMOKED BACON, CREAM |
| MAINE CRAB CAKES 15
BABY WATERCRESS, SMOKED
SHALLOT AND TABASCO MAYO | STEAMED MAINE MUSSELS 15
ROASTED GARLIC PUREE, GRILLED LEMON, MIRIN,
TARRAGON, WHITE ANCHOVY BUTTER |
| RARE BEEF 13
CRISPY SHALLOTS, BABY WATERCRESS,
HORSERADISH CRÈME FRAICHE | SALMON POKE 14
SUSHI RICE, AVOCADO, NORI CHIPS,
CUCUMBER, PICKLED CARROT, SAMBAL AIOLI |
| STICKY SHRIMP 16
HONEY SWEET & SOUR SAUCE, SESAME SEEDS | WHOLE BELLY FRIED CLAMS 24
LEMONY TARTAR |

SANDWICHES

SERVED WITH FRESH CUT FRIED POTATOES

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| GOOSE ROCKS BEACH LOBSTER ROLL 24
HOT WITH LEMON BROWN BUTTER & TARRAGON
OR
COLD WITH GRILLED SCALLION & GARLIC AIOLI | CRISPY FRIED CHICKEN 16
QUICK PICKLED RED CABBAGE & FRESNO
CHILI, MAINE MAPLE MUSTARD |
| TBC BACON BURGER 16
ANGUS BEEF, SMOKED BACON, CHEDDAR,
LETTUCE, TOMATO, HOUSE DILL PICKLES
ADD EASY EGG 2 | TURKEY CLUB 15
HOUSE ROASTED TURKEY, SMOKED BACON,
HEIRLOOM TOMATOES, BIBB LETTUCE
AVOCADO MAYONNAISE |

MAIN COURSE

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| SEARED SALMON 30
MAINE RAISED FISH, CRISPY SKIN, RED QUINOA
SALAD, LEMONGRASS SWEET PEA PUREE | GRILLED SWORDFISH 29
BLACK BEAN PUREE, RAINBOW CHARD, BLACK
BEAN AND AVOCADO RELISH |
| GRILLED HANGER STEAK 28
PARSNIP PUREE, PORK BELLY WILTED ARUGULA,
MUSHROOMS, STRAWBERRY RHUBARB GASTRIQUE | MAINE LOBSTER TWO WAYS 38
GRILLED TAIL, BUTTER POACHED CLAWS &
KNUCKLES, POTATOES, GRILLED CARROTS |
| FISH 'N CHIPS 24
LOCAL HADDOCK, BEER BATTER, FRESH CUT
FRIED POTATOES, LEMONY TARTAR | MAINE FAMILY FARMS CHICKEN 28
LEG CONFIT, RAINBOW CHARD, FETA WHIPPED
POTATOES, MAPLE MUSTARD CREAM |
| VEGETABLE STIR FRY 18
CASHEWS, GINGER, TAMARI GLAZE, RICE
ADD
TOFU 6/CHICKEN 8/SHRIMP 10/PORK BELLY 7 | SEAFOOD TAGLIATELLE 38
HOUSE MADE PASTA, SHRIMP, SCALLOPS, LITTLE
NECK CLAMS, HEIRLOOM TOMATOES, WHITE WINE,
WHITE ANCHOVY BUTTER |

EXECUTIVE CHEF TAYLOR STANTON • SOUS CHEF JOE DUMAIS

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.

PARTIES OF 6 OR MORE MAY BE SUBJECT TO A 20% GRATUITY