

SNACKS

- BUCKET OF FRIES** FRIED HAND-CUT POTATOES, BLACK GARLIC & VINEGAR EMULSION 7
SHRIMP SPRING ROLL AVOCADO, BONITO FLAKES, GARLIC AIOLI 12
POPCORN CHICKEN FRESNO CHILI HOT SAUCE, BUTTERMILK BLUE CHEESE 12
MAINE CRAB DIP WONTON CRISPS 12
BRUSSELS SPROUT PORK BELLY, PICKLED ONION, PONZU, SAMBAL AIOLI 9
FRIED HOUSE PICKLES SRIRACHA BUTTERMILK RANCH 8

SALADS

ADD: CHICKEN 8 GRILLED SHRIMP 10 MAINE LOBSTER 15

- RED QUINOA SALAD** 13
LOCAL GREENS, PICKLED ONION,
GOAT'S MILK FETA, TOMATO,
CUCUMBER, MAPLE MUSTARD
VINAIGRETTE
- TBC CAESAR** 12
GARLIC BREAD CROUTONS,
CREAMY CAESAR, PARMIGIANO
-REGGIANO, WHITE ANCHOVY
- FARM TO FORK** 13
FROM OUR FRIENDS AT
LAUGHING STOCK FARM
DAILY PREPARATION

FIRST COURSE

- STICKY SHRIMP** 16
HONEY SWEET & SOUR, SESAME SEEDS
- MAINE CRAB CAKES** 15
BABY WATERCRESS, SMOKED
SHALLOT-TABASCO MAYONNAISE
- STEAMED MAINE MUSSELS** 15
FISH FUMET, LEMONGRASS, BASIL,
GOCHUJANG BUTTER,
TOASTED CROSTINI
- LOBSTER RANGOONS** 15
YANGBAECHU KIMCHI, HONEY SWEET & SOUR
- NEW ENGLAND SEAFOOD CHOWDER** 11
CLAMS, SCALLOPS, HADDOCK, POTATOES,
SMOKED BACON, CREAM
- SALMON POKE** 14
SUSHI RICE, AVOCADO, NORI CHIPS, WONTON
CRISPS, CUCUMBER, PICKLED CARROT, SAMBAL
AIOLI
- WHOLE BELLY FRIED CLAMS** 24
TIDES' LEMON TARTAR
- SMOKED PORK BELLY TACO** 12
ROASTED JALAPENO-STRAWBERRY SALSA,
AVOCADO MAYONNAISE, GOAT'S MILK FETA

SANDWICHES

SERVED WITH FRIED HAND-CUT POTATOES

- GOOSE ROCKS LOBSTER ROLL** 28
HOT WITH LEMON BROWN BUTTER & TARRAGON
OR
COLD WITH GRILLED SCALLION & GARLIC AIOLI
- TBC BACON BURGER** 16
ANGUS BEEF, SMOKED BACON, CHEDDAR,
LETTUCE, TOMATO, HOUSE DILL PICKLES
ADD EASY EGG 2
- CRISPY FRIED CHICKEN** 16
QUICK-PICKLED RED CABBAGE & FRESNO
CHILI, MAINE MAPLE MUSTARD
- TURKEY CLUB*** 16 
HOUSE ROASTED TURKEY, SMOKED BACON,
HEIRLOOM TOMATOES, BIBB LETTUCE
AVOCADO MAYONNAISE

MAIN COURSE

- SEAFOOD & GRITS** 38
SHRIMP, SCALLOPS, MAINE CRAB,
RICOTTA WHIPPED WHITE GRITS, ROASTED STRAW-
BERRY JALAPENO SALSA, SMOKED PAPRIKA OIL
- SEARED SALMON** 30
MAINE-RAISED FISH, CRISPY SKIN, RED QUINOA
SALAD, LEMONGRASS-SWEET PEA PUREE
- GRILLED HALIBUT** 32
CAULIFLOWER PUREE, ROASTED CHERRY TOMATO
SALAD, PEA SHOOTS, HERB OIL
- VEGETABLE STIR FRIED RICE** 18
SESAME, PISTACHIO, EGG, GINGER, TAMARI GLAZE
TOFU 6 CHICKEN 8 GRILLED SHRIMP 10
PORK BELLY 7 MAINE LOBSTER 15
- GRILLED 16oz ANGUS BEEF RIBEYE** 45
FETA & CHIVE WHIPPED POTATO, MAITAKE,
ROASTED SUMMER VEGETABLES, CHERRY PORT
REDUCTION
- FISH 'N CHIPS** 24
LOCAL HADDOCK, FRIED HAND-CUT POTATOES,
TIDES' LEMON TARTAR SAUCE
- MAINE LOBSTER TWO WAYS** 38
GRILLED TAIL, BUTTER-POACHED CLAWS & KNUCK-
LES, POTATOES, GRILLED CARROTS
- MAINE FAMILY FARMS CHICKEN** 28
STATLER BREAST, FETA & CHIVE WHIPPED
POTATO, SMOKED PORK BELLY BRUSSELS,
LEMON BROWN BUTTER

EXECUTIVE CHEF TAYLOR STANTON • SOUS CHEF BRANDON PURCELL

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

**\$1.00 OF EVERY SANDWICH SOLD WILL BE DONATED TO *FULL PLATES FULL POTENTIAL*, HELPING TO ELIMINATE CHILDHOOD FOOD INSECURITY IN MAINE