



SUMMER WINTER

CHEFS CLARK FRASIER and MARK GAIER
Chef de Cuisine Tyson Podolski

OYSTER BAR

Grand Seafood Tower* - 48

*Oysters and Clams on the Half Shell, Mussels, Tuna Sashimi, Jumbo Shrimp, and Lobster
Served with a Selection of Sauces*

Jumbo Shrimp Cocktail - 15

OYSTERS ON THE HALF SHELL*

Each - 3.50

1/2 Dozen - 19

Dozen - 35

CLAMS ON THE HALF SHELL*

Each - 2.50

1/2 Dozen - 14

Dozen - 24

CHOICE OF SAUCES

Classic Mignonette, Cocktail Sauce
Grapefruit- Pink Peppercorn Mignonette

SMALL BITES

EACH ITEM - 3.50

Selection of Olives with
Herbs and Olive Oil
Jerusalem Style Hummus
With Warm Pine Nuts
Harvard Beets

Spicy Kim Chee and Tofu
Sweet and Sour Roasted Cipollini's
and Mushrooms with Arrows Bacon
"Strange Flavored" Eggplant
Spicy Peanuts

Tuscan White Bean Puree with Sage
and Extra Virgin Olive Oil
Cauliflower with Almonds and
Golden Raisins
Potato, Tasso Ham and Egg "Salad"

APPETIZERS

Cheddar Cheese Beignets with Whole Grain Mustard Aioli - 9

Off the Coast "Chowda" with Clams, Maine Shrimp, and Lobster - 14

Maine Classics Mushroom Soup with Sour Cream and chives- 11

Chorizo Pizza with Green Peppers, Queso Fresco, Monterey Jack and Cilantro - 13

Duck Confit Hash Cake with Frisee Salad and Buttermilk Chervil Dressing - 13

Clark's Crab Cakes with Remoulade and Cole Slaw - 15

Scalloped Clams with Maine Potatoes and Yams - 13

Tuna Ceviche with Thai Chilies, Mango, Cilantro, Basil and Lime - 16

Hoi An Style Maine Shrimp "Flutes" with Spicy Slaw and Lemon Dipping Sauce - 19

SALADS

- SW Salad Bowl with Apple Chips and Herbed EVOO and Vinegar - 9
Garden Chopped Salad with Three Lettuces, Avocado, Jack Cheese, Cucumber, Tomatoes, Chick Peas, Sunflower Seeds and Tarragon Mustard Vinaigrette - 11
Garden Romaine Lettuce with Massachusetts Blue Cheese, Bacon Lardoons, and Slow Cooked Egg - 9.50
(Add Arrows' Spicy Pecans - 4.00)
Burmese Salad with Three Noodles, Fried Split Peas, Fried Shallots, Peanuts, Tea Leaves and Creamy Chili Vinaigrette - 15
Endive and Chicory Salad with Warm Fingerling Potatoes, Smoked Trout and Mustard Vinaigrette - 11

MAIN COURSES

- Plank Roasted Fish with Herbs* - 29
Steamed Maine Lobster with Drawn Butter - 34
Mac and Cheese - 19 (Add Half a Maine Lobster - 15)
Cured and Roasted Duck Breast with Duck Confit and Lingonberry Sauce - 26
MC Whole Fried Trout with Scallions and Chinese Black Beans - 26
"Pot Roast" with Dark Beer, Onions and Cumin - 28

GRILLED MAINS

- Grilled Game Hen Brushed with Sesame and Ginger - 25
Kobe Burger with Truffle Aioli* - 20
Apple Cider Brined Pork Chop* - 28
16 oz. Bone In Rib Eye* - 36
Filet Mignon* - 34
Line Caught Yellowfin Tuna* - 30
Loin of Lamb with Madras Curry and Brown Sugar Pears* - 35

STARCHES

- Polenta "Tots"
Red Bliss Smashed Potatoes
Mom's Corn Custard
Onion Rings
French Fries
Jasmine Rice
Root Cellar Gratin

SAUCES

- Spicy Chimichuri
T-1 Sauce
Hollandaise of the Day
Numb and Hot
Mom's Sauce
MC Lingonberry Sauce

VEGETABLE SIDES - 8

- Braised Red Cabbage with Bacon and Apple Cider
Warm Brussels Sprouts "Salad"
Broccoli Casserole
Balsamic Glazed Shallots and Pearl Onions
Roasted Root Vegetables with Tarragon
Baby Bok Choy with Garlic

**These items may be served raw, undercooked, or may be cooked to your specifications. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Before placing your order, please inform your server if a person in your party has a food allergy.



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