



Lobster	Oyster	Beets	Beef	Truffle
Flounder	Squab	Offal	Squid	Shellfish
Tenderloin	Venison	Maitake	Salmon	Scallop
Key Lime	Clementine	Cheese	Chocolate	Pineapple

Prix Fixe 89 with Wine 150

Lobster Tasting 112 with Wine 185

Chef's Tasting Menu 119 with Wine 200

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

# NATALIE'S

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AT CAMDEN HARBOUR INN

Executive Chefs – Chris Long & Shelby Stevens

Wine Director – Micah Wells

Maitre 'D – Sven Smits