

NATALIE'S

AT CAMDEN HARBOUR INN

Take-Out Menu

Available from 5:00 pm – 6:30 pm and 8:30 pm – 9:00 pm

Raw Bar

Maine Oysters on the Half Shell served Traditional or Contemporary
(34 a dozen – 18 half a dozen)

Appetizers

- CHI Greens with Roasted Root Vegetables, Fredrikson Farm Chèvre and Walnuts 14
- Glazed Pork Belly Steamed Buns with Assorted Pickles and Miso 16
- Lobster Bisque with Blistered Tomatoes, Grilled Lemon and Thyme 16
- Caldwell Farm Beef Tartar with Red Curry, Crispy Shallots and Chives 21
- Panzanella Salad with Fuzzy Udder Waldo Smog, Herbs and Dooryard Farm Tomatoes 15
- Copper River King Salmon Crudo with Marigold, Radishes and Lemon 17

Entrees

- Common Wealth Farm Fried Chicken Sandwich with Kimchi Slaw and Compressed Melon 26
- Grilled Swordfish with Hummus, Olives, Eggplant and Roasted Zucchini 29
- Caldwell Farm Rib-Eye with Mushroom, Confit Leeks and Gnocchi 32
- “Three Cheese” Tortellini’s with Romesco, Blistered Peppers and Almonds 27
- Roasted Lobster with Corn Ham Hock Risotto, Citrus and Coriander 32
- Caldwell Farm Burger with Herb Verde, Prosciutto and Bowden Farm Fried Egg 25
- Seared Local Scallops with Forbidden Black Rice, Fennel, Shiso and Yuzu 28

Desserts

- Local and International Cheese with Assorted Accompaniments 18
- Lemon Mousse with Blueberry Verbena Sorbet and Poppy Seed 14
- Mint Chocolate Chip Ice Cream with Chocolate Quinoa Cake and Fudge Sauce 14
- Caramel Pudding with Fredrikson Farm Goat Milk and Almond Zucchini Cake 14



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness