

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

- Winter Greens with Sherry Honey Vinaigrette, Pecorino and Walnuts 14
- Local Fried Chicken Steamed Bun with Pickled Chilies and Cilantro 16
- Lobster Bisque with Roasted Squash, Pepita and Vadouvan Brown Butter 16
- Caldwell Farm Beef Tartar with Red Curry, Crispy Shallots and Chives 21
- Smoked Trout Salad with Pickled Turnip, Horseradish and Apple 17
- Roasted Celery Root with Braised Fennel, Orange and Rye Panna Cotta 15

Entrees

- Commonwealth Farm Duck Breast with Brussels, Braised Endive and Duck Fat Vinaigrette 31
- Grilled Swordfish with Romanesco Sauce, Kale, Almonds and Citrus 29
- Triple Seared Caldwell Farm Rib-Eye with Glazed Carrots, Short Rib and Barley 32
- Sunchoke Risotto with Fredrikson Farm Goat Cheese, Herb Verde and Poached Egg Yolk 27
- Roasted Lobster with Seaweed, Mushroom, Black Rice and Sorrel 32
- Caldwell Farm Burger with Foie Gras Torchon, Shallot Relish and Truffle Aioli 25
- Crab Crusted Salmon with Chitarra, Preserved Lemon and Spinach 28

Desserts

- Local Cheese with Assorted Accompaniments 18
- Lemon Mousse with Lychee Sorbet, Grapefruit 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 Squash Cake 14



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