

Maine Lobster Tasting Menu

Our 5-course menu is highlighting Maine's famous lobster through different preparations

Optional

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

Seafood Tower for Two 67

One

Lobster Salad Cucumber Citrus Lobster Roe

Two

Nori Glazed Lobster Mushroom Dashi Shisho

Three

Lobster Bisque Sumac Brown Butter Tomato Citrus

Four

Grilled Lobster Boil Andouille Mustard Corn

Optional

Local Cheese
\$18.00 supplement

Choice of Dessert

Menu 119

Wine Pairing 67

Premium Wine Pairing 87

Executive Chef – Joseph Nardo

Maitre 'D – Sven Smits

Wine Director – Steven Wickham



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