

Starters

Creamy Spinach, Artichoke & Parmesan Cheese Dip 8

served with Keith's hand-made pita chips

Pan Fried Polenta Cake 8

Monerey Jack cheese, smoked tomato relish and a micro-green salad

Mill Cove Scallops 10

Wrapped in prosciutto with Maine maple butter

Fresh Harvest Prince Edward

Island Mussels 10

sautéed in white wine, olive oil, Dijon mustard with garlic, tomato and fresh herbs served with toasted baguette

Hand-picked Maine "pecky-toe"

Crab Cake 14

pan seared and served with roasted sweet corn relish and chipotle remoulade

Old-fashioned Idaho Potato

Skins 10

baked with Maine cheddar and topped with bacon and scallion served with horseradish sour cream

Quesadilla 8

sautéed with onions and tomato, topped with melted Maine cheddar and Monterey jack cheese served with salsa, sour cream, and guacamole

with lobster 18

with chicken 12

Basket of Hand Cut Fries 6

Hand cut Idaho or sweet potato fries served with house made dipping sauce

soups

New England Clam "Chowd-ah"

cup 7 bowl 10

Soup du Jour

cup 5 bowl 7

salads

Organic Field Greens 8

tossed with choice of dressing

Spruce Point Signature Salad 10

organic field greens, goat cheese, Chef's candied pecans, blueberries, tossed with raspberry vinaigrette

Caprese 12

fresh Wisconsin mozzarella, vine-ripe tomato, and spring greens with basil vinaigrette

sandwiches*

SPI all American Burger 12

grilled 8oz Prime - Certified Angus beef served on a traditional bun with Hahn's Farm cheddar

Grilled Chicken Panini 12

organic free-range chicken breast topped with mozzarella, tomato, fresh basil, and a pesto mayo

Maine Lobster BLT 17

hand-picked lobster, Mechanic Falls tomato, apple wood bacon, red leaf lettuce, truffle mayonnaise, served on our home-made sour dough

Traditional Maine Lobster Roll 18

tossed with mayo and served on a traditional bun with a leaf of iceberg lettuce

Fried Haddock 15

lightly breaded served with traditional tartar on a toasted bun

Grilled Meatloaf Sammy – "Chef PJ's Famous" 15

Mechanic Falls sugar maple bacon, Hahn's Farm cheddar, and tomato aoli served open-faced on homemade sourdough

**served with hand-cut French fries, homemade slaw, and pickle*

wine by the glass

Champagne and Sparkling

<i>Mumm Cuvee Brut, Prestige, Napa</i>	12.00
<i>Neirano Prosecco, Italy</i>	7.50

White Wines

<i>Beringer White Zinfandel, California</i>	5.50
<i>Brunaio Pinot Grigio, Italy</i>	6.50
<i>Burgans Albarino, Spain</i>	7.50
<i>Gnarly Head Chardonnay, Australia</i>	6.00
<i>Stickelback White Blend, Australia</i>	6.50

Red Wines

<i>Hob Knob Pinot Noir, France</i>	6.50
<i>Cupcake Merlot, California</i>	6.00
<i>Gnarly Head Cabernet Sauvignon, California</i>	6.00
<i>Zolo Malbec, Argentina</i>	6.50

Beer	Draught Bottle	
<i>Domestic</i>	4.00	5.00
<i>Imported</i>	5.00	6.00
<i>Micro Brew</i>	6.00	7.00

Soda	Draft	Bottle
<i>Pepsi, Diet Pepsi</i>	2.50	4.00

Maine Root – custom mixed sodas

<i>Ginger Brew</i>	4.00
<i>Sasparilla</i>	4.00
<i>Blueberry</i>	4.00
<i>Mandarin Orange</i>	4.00
<i>Lemon Lime</i>	4.00

Water

<i>Aqua Panna</i>	7.00
<i>San Pelligrino</i>	7.00

Iced Tea	3.00
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Coffee and Tea	2.50
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entrees

Fresh Homemade Potato Gnocchi 17

tossed in a house-made marinara, topped with parmesan and sprig of fresh basil

“The Ritz” - Lobster Mac and Cheese 18

our homemade macaroni and cheese – boursin, parmesan, and “fresh-picked” Maine lobster topped with crumbled ritz crackers and baked

“The Maine-ah” Boothbay Region Fried Clams 15

lightly breaded and fried, served with traditional tartar sauce

Fresh Maine Haddock - Fish and Chips 18

lightly breaded and fried, served with hand cut fries, lemon

Haddock Casserole 22

house made fume cream and field mushrooms

Steamed Maine Lobster 28 Lazy Man’s Lobster 34

1 ½ lb fresh local Maine lobster served with drawn butter

Pete’s home-made Chicken Pot Pie 15

organic free-range chicken, pearl onions, peas, carrots, celery in a rich creamy veloute topped with flaky puff pastry

Free Range Chicken Breast 16

pan seared and served with glazed apple and toasted almond compote

Cider Poached Salmon 22

Salt Water Farm salmon fillet with a hollandaise glage

*Tenderloin of Beef 8oz 32 Petite 6oz 28

black angus tenderloin of beef, peppered demi and Chef’s steak butter

*Pineland Farms, grass fed - all natural, 10oz. grilled New

York Sirloin 10oz 32

wild mushroom demiglace, hand cut shoe string potatoes tossed in truffle oil and romano cheese