



## ❧ A P P E T I Z E R S ❧

### Local Glidden Point Oysters

four on the half shell with homemade cocktail sauce and lemon 12  
or charbroiled with pancetta, spinach, and gorgonzola 14

### Chilled Jumbo Gulf Shrimp

three shrimp with homemade cocktail sauce and lemon wedge 10

### Boothbay Region Clams

steamed and served with drawn butter and broth 10

### Hand-picked Maine "peke-toe" Crab Cake

pan-seared and served with roasted sweet corn relish and chipotle remoulade 14

### Prince Edward Island Mussels

sautéed in white wine, olive oil, Dijon mustard with garlic, tomato and fresh herbs served with toasted baguette 10

### Crispy Eggplant Tower

lightly-breaded and pan-fried with sliced tomato, Hahn's Farm chevre, drizzled with smoked tomato vinaigrette 8

### Spruce Point Inn's Artisanal Maine Cheese and Fruit Board

served with peach and hot pepper relish 15

## ❧ S A L A D ❧

### Tossed Organic Field Greens 8

### Spruce Point Signature

organic field greens, Hahn's Farm chevre, Chef's candied pecans, and blueberries, served with raspberry vinaigrette 10

**Classic Caesar**, romaine hearts, shaved Parmigiano Reggiano, and handmade roasted garlic croutons 10

**Caprese**, fresh Wisconsin mozzarella, Mechanic Falls vine-ripe tomato, and summer greens with basil dressing 10

## ❧ S O U P ❧

**New England Clam Chowder** cup 6 bowl 8      **Soup du Jour** cup 5 bowl 7

## ❧ M A I N C O U R S E ❧

### Homemade Potato Gnocchi

homemade marinara, freshly grated Parmigiano Reggiano, sprigs of fresh basil 17

### Pan-seared Maine Scallops

potato encrusted and finished with lemon grass beurre blanc and pomegranate reduction 25

### Mill Cove Haddock Filet,

semolina dusted, pan seared, and served with a Maine rhubarb chutney and roasted corn relish 18

### Herb and Bread Encrusted North Atlantic Salmon

drizzled with balsamic reduction and lemon oil, topped with farm fresh micro greens 22

### Maine Lobster

one and one-half lb served with drawn butter 24      lazy man's style 34

### Cedar Plank Roasted Cornish Game Hen

sauce of natural juices and fresh garden herbs 22

### Center Cut Bone-in Pork Chop,

marinated in brown-sugar brine, char-grilled, finished with Aroostook County maple cranberry compote 28

### Grilled Black Angus Tenderloin of Beef - 8oz

peppered demiglace and chef's steak butter 28      Petite Filet 6oz. 22

### Grilled New York Sirloin, Pineland Farms - 10oz

wild mushroom demiglace, served with shoe-string potatoes tossed in truffle oil and Romano cheese 29  
with lobster tail 41