

Relax and Share

***Duck "Nachos" 16**

+ duck confit, blue cheese fondue,
pear jam, house potato chips

Pemaquid "Beer Mussels" 14

+ ipa, shallot, crumbled blue cheese,
Bacon, grilled sourdough

Oysters on the Half Shell (6) 24

+ local oysters, horseradish ice, lemon
mignonette, house hot sauce

Buffalo Popcorn Shrimp 14

+ house hot sauce, blue cheese fondue

Chicken Drums 12

+ confit drumsticks, sweet soy sticky sauce,
buttermilk ranch

Venison Meatloaf Sliders 13

+ wild Maine blueberry ketchup, aged
cheddar, pickled turnip

Homemade Truffle Fries 12

+ hand-cut fries, truffle oil, fresh herbs,
aged parmesan

Hand Picked Maine Crab Cake 16

+ smoked tomato mayo, arugula, smoked
paprika vinaigrette, house hot sauce

August 2018

Warm

New England Clam Chowder

cup 7 bowl 10

Market Selection

+ based on what our farmers & the sea has brought

cup 6 bowl 8

Light Bite

*SPI Signature Salad 11

+ baby and micro lettuce, chevre, candied pecans, apples,
champagne vinaigrette

Romaine Hearts 10

+ shaved aged parmesan, garlic breadcrumbs, creamy Caesar dressing

*Wedge Salad 10

+ iceberg, bacon, shaved carrot, blue cheese dressing

Add 6 oz grilled chicken 6 Add 3 oz Maine lobster 12

Add 6 oz grilled salmon 8 Add crab cake 16

Quick Fix

Served With Hand-Cut Fries, House Slaw, and Spruce Pickles

Lobster Roll Mkt

+ mayonnaise or warm with melted butter, green leaf lettuce, brioche roll

Add - Thick-cut bacon 3

House Blend Burger 12

+ red onion, tomato, green leaf lettuce, brioche bun

Add - Pineland Farms cheddar, American or Swiss cheese 2

Add - Thick-cut bacon 3

Bogies Burger 17

+ house blend, aged cheddar, chef's bacon jam, "drunk" onion rings,
arugula, brioche bun

Grilled Chicken Sandwich 12

+ all natural chicken breast, cranberry mayo, green leaf lettuce,
thick cut tomato, sourdough

Add - Thick-cut bacon 3

Popcorn Shrimp Po' Boy 14

+ wheat beer tartar sauce, leaf lettuce, salsa verde, brioche roll

SPI Veggie Sandwich 13

+ grilled summer squash, goat cheese, spruce pickles, green leaf lettuce,
kale almond pesto, rustic sourdough

Wine by the glass

Champagne and Sparkling

Mumm Cuvee Brut, Prestige, Napa 19

Mionetto Organic Prosecco, Italy 11

White Wines

Beringer White Zinfandel, California 6

90+ Cellars Pinot Grigio, Italy 8

Chartron La Fleur, Blanc Bordeaux, FR 9

Gnarly Head Chardonnay, California 8

Oops, Sauvignon Blanc, Chile 9

Red Wines

Hob Nob Pinot Noir, FR 9

Parducci Zinfandel, Mendocino (organic and sustainable) 10

Great American Wine Co. Cabernet Sauvignon, California 9

Zolo Malbec, Argentina 9

Beer	Draught	Bottle
<i>Domestic</i>		5
<i>Imported</i>		6
<i>Micro 12oz.</i>		7
<i>Micro 16oz.</i>	7	

Soda 2.5
Pepsi, Diet Pepsi, Sierra Mist & Coke, Diet Coke, Coke Life, Mountain Dew, Club Soda and Tonic

Captain Eli's
Maine hand crafted soda Blueberry, Root Beer and Orange 4

Water
San Pellegrino, Sparkling 3.5

Stevia Lemonade 3

Fresh Brewed Iced Tea 3

Coffee and Tea 3

Main Event

Lobster Mac and Cheese 26
+ hand-picked Maine lobster, gruyere-cheddar-goat cheese sauce, smoked tomato, toasted sourdough crumbs, fresh parmesan

***Espresso Rubbed Sirloin** 28
+ sweet potato mash, onion jam, grilled broccolini

Fish and Chips 18
+ fried haddock, hand-cut fries, wheat beer tartar sauce, coleslaw

Rigatoni 14
+ acorn squash cream sauce, dried cranberries, toasted hazelnuts
Add 6 oz Chicken 6 Add 3 oz Lobster 12
Add 6 oz Grilled Salmon 8 Add Crab Cake 16

***Maine Lobster** Mkt
+ 1 ½ lb steamed lobster, grilled corn, butter braised new potatoes, drawn butter

***Pastrami Rubbed Grilled Salmon** 22
+ shaved brussels hash, caraway sour cream

***Pork Chop** 24
+ rosemary crusted center cut pork chop, roasted new potatoes, carrots, pear jus

***Statler Chicken** 20
+ maple grilled statler chicken breast, roasted garlic parmesan polenta, grilled broccolini

***Seafood Paella** 34
+ baby shrimp, scallops, mussels, linguica sausage, smoked tomato broth, bomba rice

Spring Vegetable Risotto 18
+ chef's daily creation of market vegetable risotto

Fish Tacos 16
+ fried haddock, chipotle sour cream, hot sauce, pickled vegetables, corn tortilla, hand-cut fries

*= Gluten Free V=Vegan

Due to the nature of our menu items and preparation, SPI can't guarantee that GF items are 100% Gluten Free. Please consider this in light of your individual requirements and needs.

Maine farms and producers: Morning Dew Farm, Bowden Egg Farm, Boothbay Craft Brewery,