



❧ S T A R T S ❧

Peke-toe Crab Cake + remoulade, house made tartar, micro lettuce 16

Steamed PEI Island Mussels ^{GF} + white wine, *Dijon* mustard, local tomato, garlic, fresh herbs 14

Damariscotta Region Oysters (5) ^{GF} + red onion mignonette, grilled lemon wedges 20

Caraway Crusted Seared Tuna + mango coulis, slivered cucumber, ghost pepper soy reduction 19

Roasted Prawn Cocktail ^{GF} + chilled prawns (2), cocktail sauce, Meyer lemon foam, micro greens, raw French breakfast radish 16

SPI Oysters Rockefeller ^{GF+} Maine oysters, spinach, house cured pork belly, garlic, local chevre, lavender 24

SPI Charcuterie + house made pink peppercorn salami & garlic truffle salumi, sweet onion compote, pickled field carrots & onions, goat cheese & pesto terrine, and two weekly special items, served with crostini and house made parmesan crackers MKT

Deviled Eggs ^{GF} + one truffle, one cracked pepper mélange, one salmon roe 10

❧ S A L A D ❧

Spruce Point Signature ^{GF} + baby and micro lettuce, Tourmaline Hill chevre, SPI candied pecans, blueberries, and strawberry vinaigrette 11

Caesar Salad + aged parmesan, Chef's dressing, croutons, white Scalia anchovy 9

Bibb Lettuce ^{GF} + fresh picked Maine lobster, horseradish dressing, hard boiled local egg, cherry tomato, English cucumber 18

Classic Wedge ^{GF} + baby iceberg, crisp pork belly, Roquefort Bleu, watermelon radish, heirloom cherry tomato 12

Arugula ^{GF} + Meyer lemon, olive oil, butter & rosemary toasted pine nuts, parmesan 10

❧ S O U P ❧

New England Clam Chowder ^{GF} cup 7 bowl 10 **Market Soup Creation** cup 5 bowl 7

❧ P R I N C I P A L ❧

Bison New York Strip ^{GF} + grass fed-free range sweet potato & ginger gratin, grilled asparagus, shallot thyme marmalade 39

Roasted Grouper + preserved Meyer lemon brown butter sauce, fennel confit, market vegetables, garlic fingerlings 28

Shitake Ravioli + spring mushroom ragout filling, garlic, cherry tomato, arugula, parmesan vegetable fumet 20

Pan Seared Scallops ^{GF} + locally farmed squash and sweet corn hash, Meyer lemon orange reduction, steamed spinach 29

Sous Vide Statler Chicken Breast ^{GF} + roasted tomato béchamel, crispy white cheddar polenta gateau, market vegetable 25

Grilled Atlantic Salmon ^{GF} + braised local market greens, garlic smashed parsnip & potato, wasabi buerre blanc 26

Steamed Maine Lobster ^{GF} + prepared to be eaten with knife and fork Market

Stuffed Acorn Squash ^{GF+V} + red quinoa, golden raisins, caramelized onions, house made tomato sauce, fresh herbs 19

Tenderloin of Beef + grass fed beef, garlic fingerlings, bourbon demi-glace, market vegetables 8oz - 35

Mustard Crusted Lamb Chops ^{GF} + New Zealand lamb, patty pan squash, charred okra, blueberry BBQ gastrique, garlic smashed parsnip & potato 30

Iron Seared Duck Breast ^{GF} + garlic fingerlings, grilled rainbow carrots, baby bok choy & shitake salad, roasted jalapeno béchamel 30

GF - 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: Ararat Farms, Bowden Egg Farm, Cellardoor Winery, Curtis Farm, Backyard Farm, Mill Cove Lobster Pound, Morse's Sauerkraut, Tourmaline Hill Farm, Sennental Dairy, White Duck Farm, State of Maine Cheese Co., as well as the Crown of Maine Organic Cooperative, Coffee By Design.