




## From the Coast

- Salmon Sashimi** • white miso • bok choy kimchi • fried mushrooms • chili threads 20
-  **Hamachi Sashimi** • passionfruit • coconut • Serrano chili • ginger 18
- Octopus** • chorizo • romesco • piquillo peppers • potatoes 16
- Oyster Flight** • clear cocktail sauce • chili lime • yuzu squid ink 24
- Wood-Fired Half Lobster** • garden herb butter 22

## From the Garden & From the Grill

- Tomato & Watermelon** • buratta • pickled onion • tajin 18
- Kale Salad** • garden vegetables • toasted almonds • blueberry buttermilk dressing 14
- Vegetarian Taco** • mushroom “chicharon” • cotija • salsa verde • guacamole 14
- Wood Fired Carrots** • beet hummus • dates • walnuts • herbs • middle eastern spices 14
- Meatballs** • San Marzano tomatoes • Parmesan 14
- The Earth Garden Board** • raw, pickled, & fire-roasted vegetables • green goddess 16

## Handmade Pastas & Wood Oven Pizzas

- Lobster and Crab Ravioli** • boursin cheese • corn • bacon • peas 36
- Cavatelli** • summer vegetables • herbs • Parmesan 28
- Braised Short Rib** • summer vegetable ratatouille • Maine grains polenta 28
- Prosciutto Pizza** • peaches • arugula • squash blossoms • feta 22
- Margherita Pizza** • fresh mozzarella • San Marzano tomatoes • basil 18

## Entrees

- Lobster Risotto** • scallops • shrimp • clams 39
- Prime Strip Steak** • everything bagel seasoning • mashed potatoes • chanterelle • bearnaise 40
- Swordfish** • lobster • red curry • vermicelli • carrots • snow peas 39
- Bluefin Tuna** • sesame • cucumber • avocado • cool noodle salad 38
- Ora King Salmon** • heirloom tomato, caper & olive ragout • pesto • dandelion greens 38
- The Hidden Pond Cheeseburger** • bacon ketchup • roasted jalapeno cheese • onion rings • hand cut fries 22
- Roasted Local Beets** • goat cheese • pistachio • watercress • puffed quinoa 30
- Local Pork Ribs** • chipotle BBQ • sweet potato • peanuts • vegetable kabob 34
- Lamb Tagine** • Moroccan spices • couscous • apricots • almonds • carrots 36

## Wood-Fired Entrees for Two

- Fried Heritage Chicken** • tomato • peach • buratta • peach gastrique 65
- Flame-Grilled Black Angus Porterhouse** • crispy fried potato • roasted bone marrow • grilled asparagus • gremolata 110

## Garden Shareables

### Fried Shishitos

Maine sea salt  
8

### Mexican Street Corn

cotija, chili  
8

### Mushrooms

wood fired with garlic & herbs  
10

### Fried Squash Blossoms

goat cheese, pesto  
10



\$1.00 of every Sashimi will be donated to Full Plates Full Potential, helping to eliminate childhood food insecurity in Maine

\*Some menu items may be served raw or undercooked or may contain undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have questions about consuming raw or undercooked foods.