

THE CHART ROOM on Prouts Neck

Starters

Cheese Plate

Selection of Local and International Offerings,
Dried Fruit Mostarda, Quince Paste, Crostini

Crispy Calamari

Pickled Pepper Relish and Smoked Paprika Aioli

California Crab Salad

Chilled Jonah Crab, Avocado Mousse, Bell Pepper,
Cilantro, Pickled Onion, Spicy Mayo, and Crostini

Sea Salted Kettle Chips

House-Made served with Aioli

Mediterranean Platter

Roasted Pepper Salad, Grilled Marinated Vegetable,
Hummus and Goat Cheese Fritter, Crostini

Wild Mushroom and Goat Cheese Flatbread

Arugula Pesto, Shaved Fennel, Heirloom Tomato

Shrimp Cocktail

Cocktail Sauce and Fresh Lemon
Add Shrimp

Maine Lobster and Sweet Corn Dip

Served warm with Crostini

Damariscotta Oysters*

Classic Cocktail Sauce and Black Pepper Mignonette
Half Full

Soups & Salads

New England Clam Chowder

Chopped Surf Clam, Bacon,
Light Cream, Westminster Oyster Cracker
Cup Bowl

French Onion Gratin... 9

Caramelized Onion, Gruyère,
Rich Beef Broth, Sherry, Thyme

Soup du Jour

Ask your server about
today's soup special
Cup Bowl

Jardinière Salad

Mixed Greens, Tomato, Cucumber, Radish
Carrot, Feta Cheese, Basil Vinaigrette
Starter Entrée

Watermelon and Feta Salad

Lamb's Tongue Lettuce, Pickled Radish,
Honey Lemon Vinaigrette

Traditional Caesar

Hearts of Romaine,
Herbed Crouton, Anchovy
Starter Entrée

Add to Any Salad

Chicken

Shrimp

Salmon

Executive Chef Daniel Dumont CMC

Food & Beverage Manager Taylor Benenti

Pastry Chef Caitlan Morris

*Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.

Main Course

Black Point Burger*

Short Rib and Sirloin Blend, Lettuce, Tomato, Cabot Cheddar Cheese, Crispy Shallot, Horseradish Aioli, Served with French Fries

Maine Lobster Roll

Fresh Lobster Salad, Toasted Brioche Roll, Touch of Mayo, Bibb Lettuce, Served with French Fries

Local Sea Scallop

Truffle Potato Purée, Creamed Morel Mushroom, Crispy Leek

Steak and Frites

Grilled Hanger Steak, Pomme Frites, Wild Mushroom, Roasted Asparagus, Café de Paris Butter

Haddock with Lobster Newburg

Whipped Potato, Jumbo Asparagus, Hollandaise

Gulf of Maine Salmon

Cauliflower 'Cous Cous', Roasted Romanesco, Parsley Coulis

Warm Sirloin and Gorgonzola Salad

Mixed Greens, Garlic French Bean, Grilled Portobello Mushroom, Kalamata Olive, Sundried Tomato, Roasted Shallot Dressing

Strawberry Fields Chicken Salad

All Natural Grilled Chicken, Goat Cheese, Mixed Greens, Quinoa, Strawberry, Candied Pecan, Fresh Corn, Strawberry-Balsamic Vinaigrette

Potato Crusted Local Chicken

Sea & Valley View Farm Asparagus Purée, Warm Bacon, Dijon, Fingerling Potato Salad, Sage Gravy

Shrimp and Black Pepper Fettuccini

Wilted Spinach, Portobello Mushroom, Hot House Tomato, Roasted Garlic Cream

Today's Best Catch

Ask our team about what the fishermen brought home and how the Chef is preparing it today! . . . *Market Price*

As always, twin lobsters, vegetarian and vegan options are available upon your request.



Executive Chef Daniel Dumont CMC

Food & Beverage Manager Taylor Benenti

Pastry Chef Caitlan Morris

*Consuming raw or undercooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.