

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 or Full

Soups & Salads

New England Clam Chowder

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

French Onion Gratin

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

All sandwiches come with a choice of side and a pickle.

Black Point Burger*

Short Rib and Sirloin Blend, Lettuce, Tomato,
Cabot Cheddar Cheese, Crispy Shallot,
Horseradish Aioli

Maine Lobster Roll

Fresh Lobster Salad, Toasted Brioche Roll,
Bibb Lettuce, Touch of Mayo,
A Maine Tradition!

Falafel Spinach Wrap

Chickpea Fritter, Hummus, Cucumber, Marinated Tomato,
Feta Cheese, Yogurt Cilantro Sauce,
Onion, Baby Greens

Roasted Turkey Club

Applewood Smoked Bacon, Brie, Local Tomato,
Butter Lettuce, Cranberry Chutney, Mayo,
Whole Grain Toast

Fish 'n Chips

Local Ale Battered Haddock, Apple Cabbage Slaw,
Tartar Sauce, French Fries

Grilled Tuscan Chicken Sandwich

Asiago Focaccia, Prosciutto, Roasted
Pepper Salad, Cabot Cheddar,
Baby Arugula, Basil Aioli

Warm Sirloin and Gorgonzola Salad

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

Crispy Haddock Tacos

Cilantro Tomato Relish, Avocado Purée,
Grilled Flour Tortilla

Strawberry Fields Chicken Salad

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

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 and vegan options are available upon your request.

Sides

Kettle Chips • Small Garden Salad • French Fries
Potato Salad • Apple Cabbage Slaw
Fresh Fruit • Berry Bowl



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