



THE CHART ROOM

on Prouts Neck

STARTERS & SALADS

FRENCH ONION SOUP - 10

caramelized onions, beef & sherry broth,
melted swiss, rye crostini

FALL SALAD - 15

mixed greens, aged gouda, currants,
carrots, broccoli, apple cider vinaigrette

MAINE OYSTERS - 24/48

cocktail sauce, mignonette

JUMBO SHRIMP COCKTAIL - 19

cocktail sauce, lemon

JONAH CRAB SALAD - 21

ship biscuits, lemon

SOUP OF THE DAY – 12

chef's seasonal preparation created with the
freshest offerings on the market

KALE & ARUGULA SALAD - 15

gorgonzola cheese, pears, candied
walnuts, pickled red onion,
balsamic vinaigrette

FRIED WHOLE BELLY CLAMS - 22

house tartar sauce,
bread & butter pickles

CHICKPEA FRITTERS - 16

fontina cheese, lemon-curry aioli



ADD TO ANY SALAD

grilled chicken 7 • chicken salad 6 • poached shrimp 10





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LUNCH MAIN COURSES

*B.P.I BURGER - 22

semolina roll, american cheese, house sauce, lettuce, tomato, onion, rosemary fries

REUBEN - 17

cured brisket, sauerkraut, swiss cheese, russian dressing, mustard german rye, chips

FALAFEL WRAP - 16

green chickpea falafel, tzatziki, pepperonata, tomatoes, cucumber, red cabbage, pickled onions

LOBSTER ROLL - MP

local lobster salad, celery, mayonnaise, cucumber, iceberg lettuce, chips

FISH & CHIPS - 22

fried haddock, house tartar sauce, bread & butter pickles, rosemary fries

FRIED WHOLE BELLY CLAMS - 39

house tartar sauce, coleslaw, bread & butter pickles, rosemary fries

MAINE STEAMED LOBSTER - 55

yukon gold potatoes, corn on the cob, clarified butter

FRIED CHICKEN SANDWICH - 17

green goddess, bread & butter pickles, tomato, shredded lettuce, potato bun, rosemary fries

SIDES

chips • rosemary fries +2 • fresh fruit +3 • green salad +3