



THE CHART ROOM

on Prouts Neck

FOR THE TABLE

MAINE MUSSELS

Local Beer, Ground Mustard, Cream, Garlic,
Grilled Baguette

*CHARCUTERIE BOARD

Cured Meats, Assorted Cheeses, Mustard,
House Jam, Pickles, Nuts, Crackers

CRISPY BRUSSELS SPROUTS

Balsamic Glaze, Bacon, Parmesan

CLAM DIP

Clam Dip, Chips, Chives

MAINE CRAB CAKES

Corn & Shishito Succotash, Dill Sauce, Sea Salt

FRIED WHOLE BELLY CLAMS MP

Herbed Tartar Sauce, Lemon

CHILLED SEAFOOD

FRESH LOCAL OYSTERS*

Blueberry Mignonette, Cocktail Sauce, Lemon

CRAB SALAD

Citronette, Lavash, Maine Lumb Crab

SHRIMP COCKTAIL

Cocktail Sauce, Lemon

LOBSTER & MELON

Poached Lobster, Compressed Melon, Pickled
Watermelon Rind, Mint, Basil, Honey Vinaigrette

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

Chopped Surf Clam, Bacon, Cream, Oyster Crackers

SOUP DU JOUR

Chefs Daily Selection

BURRATA

Tomatoes, Broccoli Rabe, Arugula, Torn Basil,
Blueberry Balsamic, Grilled Baguette

SUMMER

Baby Gem Lettuce, Blueberries, Roasted Corn, Toasted
Pecans, Pickled Peaches, Honey Citronette
GF/Vegan

CAESAR

Baby Gem Lettuce, House Crouton, Parmesan

WEDGE

Iceberg Lettuce, Tomatoes, Bacon, Blue Cheese Dressing

ADD TO ANY SALAD

Shrimp • *Chicken Breast • *Salmon • *Steak



EXECUTIVE CHEF Nikkol Mulligan FOOD & BEVERAGE MANAGER Michaela Quigley CULINARY DIRECTOR Cait Morris

*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



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MAINS

*BLACK POINT BURGER

Caramelized Onion, Cooper Sharp Cheese, Lettuce,
Pickle, Dijonnaise, Brioche Bun, Fries
+Bacon 3

*SALMON

Crispy Fingerling Potatoes, Kale, Dill Sauce

*SEARED SCALLOPS

Farro Risotto, Corn Purée,
Pickled Stone Fruit, Charred Corn Salsa

PESTO PASTA

Pesto, Broccoli Rabe, Fried Shallots, Cured Lemon
**Vegan, GF Upon Request*

*PORK CHOP

Whipped Potatoes, Mustrada, Fried Shallots,
Sautéed Swiss Chard & Bacon Lardons

MAINE LOBSTER ROLL MP

Maine Lobster, Butter Aioli, Lettuce,
Toasted Roll, Fries
**GF Upon Request*

*STEAK FRITES

Parmesan Truffle Fries, Arugula Salad, Romesco

FISH & CHIPS

Tempura Fried White Fish, Cole Slaw, Lemon,
Herbed Tartar Sauce, Fries

*CHICKEN

Roulade Chicken Breast, Gnocchi, Sunchoke Puree,
Roasted Local Mushrooms, Crispy Prosciutto

LOBSTER DINNER

Maine Lobster, Corn, Fingerling Potatoes,
Cole Slaw, Drawn Butter

TODAY'S FRESH CATCH

*Ask our team about what the fishermen brought home and
how the chef is preparing it today!*

MARKET PRICE

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

GF BUNS AVAILABLE UPON REQUEST

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