



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

Chef's 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, Tomato, Bacon, Blue Cheese Dressing

ADD TO ANY SALAD

Shrimp • Chicken Breast* • Salmon* • Steak*



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LUNCH MAINS

TURKEY CLUB

Roasted Turkey, Bacon, Caramelized Onion, Tomato,
Lettuce, Roasted Garlic Aioli, Sourdough, Fries

*BLACK POINT BURGER

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

*SALMON

Farro, Marinated Tomatoes, Watercress,
Garlic Labneh, Tahini Dressing

PESTO PASTA

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

OPEN FACE CRAB MELT

Havarti & Gouda Cheese, Lemon Aioli,
Pea Tendrils, Sourdough, Fries

CHICKEN SALAD SANDWICH

Grilled Chicken Salad, Maine Blueberries,
Herbs, Arugula, Croissant, Fries

FISH & CHIPS

Tempura Fried White Fish, Coleslaw,
Lemon, Herbed Tartar Sauce, Fries

MAINE LOBSTER ROLL MP

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

SIDES

Chips • French Fries • Coleslaw • Fresh Fruit • Side Salad

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

GF BUN AVAILABLE UPON REQUEST

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