



THE CHART ROOM

on Prouts Neck

FOR THE TABLE

BAKED BRIE

Roasted Grapes, Honey, Walnuts, Lavash

CRISPY BRUSSELS SPROUTS

Garlic Herb Vinaigrette, Lemon Aioli,
Walnut Crumble

MAINE CRAB CAKES

Pea Puree, Herb Aioli, Lemon,
Bacon Crumble, Frisee Salad

FRIED WHOLE BELLY CLAMS

Herbed Tartar Sauce, Lemon

BANGS ISLAND MUSSELS

Maine Cider, Spring Onions, Leeks, Cream,
'Nduja Sausage, Grilled Baguette

CHARCUTERIE BOARD*

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

CHILLED SEAFOOD

FRESH LOCAL OYSTERS*

Blueberry Mignonette, Cocktail Sauce, Lemon

SHRIMP COCKTAIL

Cocktail Sauce, Lemon

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

Chopped Surf Clam, Bacon, Cream, Oyster Crackers

SOUP DU JOUR

Chefs Daily Selection

BURRATA

Carrot Top Pesto, Roasted Carrots, Honey,
Arugula, Walnuts, Lemon

ROOTS & FRUITS

Mixed Greens, Spiced Pecans, Dried Blueberries,
Asiago Cheese, Maple Balsamic

CAESAR

Baby Romaine, House Crouton, Parmesan

WEDGE

Iceberg Lettuce, Blue Cheese, Tomatoes,
Bacon, Green Goddess 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 Jam, Cooper Sharp Cheese,
Lettuce, Pickle, Dijonnaise, Brioche Bun, Fries

SALMON*

Creamy Risotto, Maine Mushrooms, Truffle Oil,
Spring Pea Puree, Walnuts

SEARED SCALLOPS*

Maine Grains Grits, Asparagus, Prosciutto,
Beurre Blanc, Confit Hazelnuts

TAGLIATELLE

Lump Crab, 'Nduja Sausage, Cream, Lemon,
Fresh Peas, Calabrian Chili Oil

MUSHROOM WELLINGTON

Maine Grains Polenta Cake, Mushroom Duxelles,
Frisee, Mushroom Demi
*GF, Vegan Upon Request

STEAK FRITES*

Truffle Parmesan Fries, Chimichurri,
Arugula Salad

FISH & CHIPS

Lightly Battered Local Filet, Cole Slaw, Lemon,
Herbed Tartar Sauce, Fries

MAINE LOBSTER ROLL

Maine Lobster, Butter Aioli, Lettuce,
Toasted Roll, Fries

CHICKEN

Seared Brick Chicken, Spring Succotash,
Smashed Fingerlings, Garlic Herb Sauce

LOBSTER BOIL

Lobster, Mussels, Corn, Potatoes, Onions,
Cole Slaw, Old Bay Creole Broth

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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