



# 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\*





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## MAINS

### BLACK POINT BURGER\*

Caramelized Onion Jam, Cooper Sharp Cheese,  
Lettuce, Pickle, Dijonnaise, Brioche Bun, Fries

### STEAK FRITES\*

Truffle Parmesan Fries, Chimichurri,  
Arugula Salad

### SALMON\*

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

### FISH & CHIPS

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

### SEARED SCALLOPS\*

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

### MAINE LOBSTER ROLL

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

### TAGLIATELLE

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

### CHICKEN

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

### MUSHROOM WELLINGTON

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

### 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

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

