



THE CHART ROOM

on Prouts Neck

FOR THE TABLE

WARM PIMENTO CHEESE DIP

Roasted Red Peppers, Cream Cheese,
Buffalo Sauce, Pretzel Bites, Chives

MAINE MUSSELS

Squash Coconut Curry, Shallots,
Garlic, Baguette

MAINE CRAB CAKES

Bourbon Mustard Remoulade, Cole Slaw, Pea Tendrils

FRIED WHOLE BELLY CLAMS MP

Herbed Tartar Sauce, Lemon

CRISPY BRUSSELS SPROUTS

Maple Bacon Mustard Vinaigrette,
Pickled Granny Smith Apples, Lemon Aioli

*CHARCUTERIE BOARD

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

FRENCH ONION

Caramelized Onion, Swiss Cheese, Crostini

CAESAR

Baby Gem Lettuce, House Crouton,
Parmesan, Caesar Dressing

BURRATA

Arugula, Squash Puree, Caramelized Acorn Squash, Pickled
Pomegranates, Pepita & Rye Crumble, Lemon Vinaigrette

WEDGE

Iceberg Lettuce, Heirloom Tomatoes,
Blue Cheese Crumbles, Hard Boiled Egg, Scallions,
Maple Bacon Dressing

FALL SALAD

Baby Gem Lettuce, Pickled Red Onions, Parsnips,
Thyme Poached Granny Smith Apples, Roasted Beets,
Apple Cider Vinaigrette

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

Roasted Beets, Fingerling Potatoes,
Candied Parsnips, Beet Puree,
Pickled Mustard Seed, Parsnip Chip

SEARED SCALLOPS*

Braised Pork Belly, Squash Puree,
Local Mushroom Arancini,
Black Garlic Coulis

BOLOGNESE

Herb Ricotta, Fresh Pasta, Maine Blueberries,
Housed Ground Beef & Pork Ragu,
Parmesan, Chive Oil
*Vegan or GF Upon Request

MAINE LOBSTER ROLL MP

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

*BRAISED SHORT RIB

Cheddar Cheese Grits, Glazed Carrots,
Crispy Shallots

FISH & CHIPS

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

*AIRLINE CHICKEN

Fall Succotash, Marinated Cranberries,
Honey Chicken Pan Sauce

*PORK SCHNITZEL

Potato Puree, Hunters Sauce,
Local Mushrooms, Apple Conserva

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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