



STARTERS

Crab Tower \$16 gf

Jumbo lump crab, roast corn salad, avocado, ginger mint vinaigrette

Wagyu Meatballs \$10

House-made, veal, wagyu beef, ground pork, simmered in marinara

Calamari \$14

Panko & parmesan crusted, banana peppers, sweet chili sauce

Seared Rare Ahi Tuna \$14 gf

Crispy rice cake, avocado, pickled ginger, sriracha aioli

Bourbon Glazed Pork Belly \$12 gf

Crispy polenta, Thai kale slaw

Shrimp Cocktail \$16 gf

Jumbo shrimp (4), cocktail sauce, lemon. Additional shrimp \$3

Lobster Wontons \$16

Maine lobster, house wontons, cream cheese, tarragon, lemon zest, sweet chili sauce

Baked Brie en Croute \$10

Triple crème brie, local honey, blueberry compote

Oysters on the Half Shell gf

Fresh shucked New England oysters, mignonette, horseradish, cocktail sauce, lemon
½ Dozen \$18 Dozen \$34

SOUPS & SALADS

CR's Clam Chowder \$6/8

Local clams, smoked bacon, sherry

Soup du Jour \$5/7

Chef's seasonally inspired selection

House Salad \$8 gf

Spring mix, cherry tomatoes, diced cucumber, choice of dressing

Chopped Salad \$10

Iceberg lettuce, fresh blue cheese dressing, grape tomatoes, chili rubbed bacon

Caesar Salad \$8

Romaine lettuce, house-made dressing, croutons. Boquerone Anchovies add \$2

Apple Cashew Salad \$12 gf

Honey crisp apples, shaved Brussels sprouts & kale, white balsamic honey vinaigrette

Rainbow Beet Short Stack \$10 gf

Red & golden beets, arugula, micro greens, herbed apple vinaigrette



ENTRÉES

Steak Frites \$30

12 oz. choice flat iron, herb butter, house truffle fries, green beans almondine

🍷 *Cabernet Sauvignon, Fortress, 2016, Sonoma County, California \$14*

Chicken Piccata \$24

Sautéed breast, artichoke hearts, capers, charred lemon, garlic, thyme, white wine, fresh linguini

🍷 *Sauvignon Blanc, The Infamous Goose, 2018, Marlborough, New Zealand \$12*

Balsamic Glazed Lamb Shank \$26 gf

Creamy polenta, roasted Brussels sprouts, caramelized onion jam

🍷 *Merlot, Mollydooker 'The Scooter', 2017, McLaren Vale, Australia \$16*

Pan Seared Local Scallops \$34 gf

Blistered heirloom tomatoes, cauliflower purée, toasted hazelnuts, fresh tarragon

🍷 *Muscadet serre-et-Maine Sur Lie, Domaine Haut Bancharue, 2017, Loire, France \$10*

Butter Poached Lobster Risotto \$36 gf

Fresh Maine lobster, English peas, mascarpone, crispy leeks, fresh herbs

🍷 *Chardonnay, Hartford Court, 2016, Russian River Valley, California \$16*

Pan Seared Duck Breast \$28

Balsamic reduction, potato gnocchi with roasted squash, dried cranberries, pumpkin seeds & kale

🍷 *Red Blend, Prayers of Sinners, 2017, Washington \$10*

Grilled Veal Chop \$38 gf

12 oz. Frenched, roasted fingerling potatoes, citrus fennel salad, prosciutto parmesan brodo

🍷 *Malbec, Achaval Ferrer, 2017, Mendoza, Argentina \$12*

Herb Grilled Salmon \$26 gf

Rosemary fingerling potatoes, shaved sprouts & kale, citrus ginger crema, blistered cherry tomatoes

🍷 *Pinot Noir, Boën, 2017, California \$12*

Red Wine Braised Beef Short Rib \$24

Yukon Gold mashed potatoes, green beans almondine, zinfandel demi glace

🍷 *Zinfandel, H. Mynors 'Old Vine Cuvée', 2015, Sonoma County, California \$13*

Caramelized Butternut Squash \$22 gf

Shaved sprouts & kale, rainbow quinoa pilaf, sherry shallot vinaigrette

🍷 *Rose, Chateau Barbe Belle, 2018, Provence, France \$15*

Shrimp Encrusted Halibut \$30

Broiled Atlantic halibut, caponata (tomatoes, eggplant, capers), lobster cream reduction

🍷 *Pinot Blanc, Brooks, 2018, Willamette Valley, Oregon \$14*

Filet Mignon Au Poivre \$36 gf

8 oz. center cut tenderloin, garlic Yukon Gold mashed potatoes, asparagus, red wine au poivre

🍷 *Cabernet Sauvignon, Juggernaut 'Hillside Cabernet', 2016, California \$16*

🍷 *All Entrées are paired with a wine by the glass "suggestion"*



SIDES

Grilled Asparagus \$9 gf

Herb Roasted Fingerling Potatoes \$8 gf

Garlic Asiago Creamed Spinach \$8 gf

Pan Roasted Brussels Sprouts \$9 gf

Charred Broccoli \$10 gf
Herb oil

Hand Cut Parmesan Truffle Fries \$9

Green Beans Almondine \$8 gf

Chef's Risotto (Serves 2) \$12 gf

Choice of:
Truffled Wild Mushroom
Roasted Sweet Corn
Asparagus & Spinach

LOCAL SOURCES

Backyard Farms, Maine

Bell & Evans All Natural Chicken, Pennsylvania

Blueberry Bay Farm, New Hampshire

Cabot Creamery, Vermont

NH Mushroom Co., New Hampshire

North Country Smokehouse, New Hampshire

Pete & Gerry's Organic Eggs, New Hampshire