

APPETIZERS

WINGS 17

choice of: dry rub, buffalo, carolina mustard bbq or sweet chili glaze
with carrots, celery, blue cheese

SEA SALT PRETZEL 14

batson beer cheese, raye's mustard

STEAMED MAINE MUSSELS* 18

loon call pilsner, garlic, shallots, butter, snowflake rolls

CHARCUTERIE BOARD 30

assorted meats and cheeses

ZA'ATAR HUMMUS 17

cucumbers, sweet peppers, carrots, marinated olives,
stuffed grape leaves, pita

CHILLED SHRIMP COCKTAIL 5 ea

poached colossal shrimp, cocktail sauce, chipotle aioli, lemon

OYSTERS ON 1/2 SHELL* 4 ea

cocktail sauce, lemon, mignonette

HANDHELDS

*served with french fries. sub side salad +4,
vegetables +4, truffle fries +3, gluten free bun +1*

FRIED HADDOCK SANDWICH 19

beer battered haddock, tartar, red cabbage slaw, lemon

BLACKENED HADDOCK TACOS 20

mango pico, red cabbage slaw, chipotle aioli, cotija,
corn or flour tortilla

LOBSTER ROLL MKT

iceberg, lemon, chives brioche, mayo - sub warm butter +2

BATSON BURGER* 18

angus beef patties, white american, boursin, onion,
pickles, bacon, lettuce - double patty + 6

VEGGIE BURGER 18

lettuce, tomato, red onion, pickles, cheddar cheese, burger sauce

FRIED CHICKEN SANDWICH 18

red cabbage slaw, spicy remoulade, pickled jalapeno

COZY & CRISP

CLAM CHOWDER 14

chives, oyster crackers

THREE BEAN CHILI 14

sour cream, chives, aleppo, tortilla chips

WATERMELON GREEK SALAD 14

watermelon, cucumber, olives, chives, tomatoes, feta,
basil, mint, balsamic vinaigrette

CAESAR SALAD 12

romaine, croutons, parmesan, fried garlic, white anchovy, lemon

**ADD: CHICKEN 8, STEAK* 12, SALMON* 12,
HADDOCK 10, LOBSTER MKT, SCALLOPS 12,
SHRIMP 15, DUCK CONFIT 8**

PLATES

ROASTED ATLANTIC SALMON* 34

market vegetables, quinoa salad, ginger chili sauce

SEAFOOD RIGATONI 38

scallops, shrimp, mussels in lobster cream with
rosemary, basil, crushed red pepper, garlic

CATCH OF THE DAY MKT

market vegetables and mashed potatoes choice of sauce
chipotle aioli | ginger chili | mango pico | lobster cream
OR over watermelon or ceasar salad

BEER BATTERED FISH AND CHIPS 24

loon call battered haddock, red cabbage slaw, fries, tartar, lemon

DUCK CONFIT POUTINE 25

cheese curds, fries, chives, black pepper, chicken demi-glace

SLOW COOKED HALF CHICKEN 28

market vegetables, mashed potatoes, chicken demi-glace

GRILLED CHOICE NY STRIP* 42

sautéed mushrooms, mashed potato, red wine demi-glace

SHARABLE SIDES

TRUFFLE FRIES 10

parm, herbs, truffle salt & aioli

CAJUN FRIES 9

remoulade sauce

DUCK FAT CORNBREAD 12

hot honey, bourbon maple butter

QUINOA SALAD 8

cucumber, corn, tomato, chickpeas

MARKET VEGETABLES 8

lemon-shallot butter

MASHED POTATOES 8

garlic butter, parsley

RED CABBAGE SLAW 7

ginger, carrots, jalapeno

BRUSSELS SPROUTS 15

sweet chili glaze, furikake, fried garlic

**Consuming foods that are raw or undercooked may increase the risk of food borne illness*

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES

Large parties subject to 20% gratuity | Split checks limited to 6 per table

PRICES AND AVAILABILITY SUBJECT TO CHANGE