

STARTERS

THREE ONION SOUP

SHERRY LACED, TOPPED WITH IMPORTED SWISS AND PARMESAN 7

TOMATO REGGIANO SOUP

GARLIC CROSTINI AND AGED PECORINO 6

NEW ENGLAND CLAM CHOWDER

COMMON CRACKERS AND FRESH THYME 7

PAN SEARED DAY BOAT SCALLOPS

PINEAPPLE RELISH, BACON JAM, MANGO HORSERADISH, POTATO GAUFRETTE 12

WARM CRAB AND ROASTED ARTICHOKE DIP

OLIVE OIL AND GARLIC CROSTINI 9

TEQUILA INFUSED BANG'S ISLAND MUSSELS

SWEET PEPPER RELISH, HEIRLOOM TOMATOES, TOASTED BATARD 12

CHILLED SHRIMP COCKTAIL

ZESTY COCKTAIL AND MANGO HORSERADISH SAUCES 12

CRISPY FRIED CALAMARI

AGAVE-SCHEZUAN DIPPING SAUCE, FRESH CITRUS 10

MAINE CRAB CAKES

ROASTED CORN-CILANTRO SALSA, HONEY-CHIPOTLE MAYO AND BASIL OIL 12

TRIO BRUCHETTA

TOMATO-BASIL RELISH WITH MOZZARELLA, WILD MUSHROOM AND TRUFFLED HERB, EDAMAME AND PEA ON GRILLED CROSTINI 8

FIRE AND WATER PESTO FLATBREAD

MARINATED TOMATOES, STEWED LEEKS, FRESH MOZZARELLA, BASIL AND YOUNG ARUGULA 8

ADD GRILLED CHICKEN 5

ADD ITALIAN SAUSAGE 5

ADD BABY SHRIMP 7

SALADS

WOOD GRILLED STEAK* AND GORGONZOLA SALAD

BABY GREENS, IMPORTED OLIVES, HERB-ROASTED TOMATOES, PORTOBELLO MUSHROOMS, GARLIC GREEN BEANS, AND ONION CRISPS WITH ROASTED SHALLOT VINAIGRETTE 16

MAINE LOBSTER AND MANGO SALAD

ASPARAGUS, GRILLED SWEET ONION, ROASTED PEPPERS, HEIRLOOM TOMATOES, AND LEMON VINAIGRETTE 16

FARRO AND MIXED GREENS

GRILLED ARTICHOKE, BLISTERED TOMATO, FETA, WILDFLOWER HONEY VINAIGRETTE 10

SIGNATURE HOUSE SALAD

BABY GREENS, CRUMBLLED BLUE CHEESE, DRIED MAINE BLUEBERRIES, GRAPE TOMATOES AND WHITE BALSAMIC VINAIGRETTE 9

BLT WEDGE SALAD

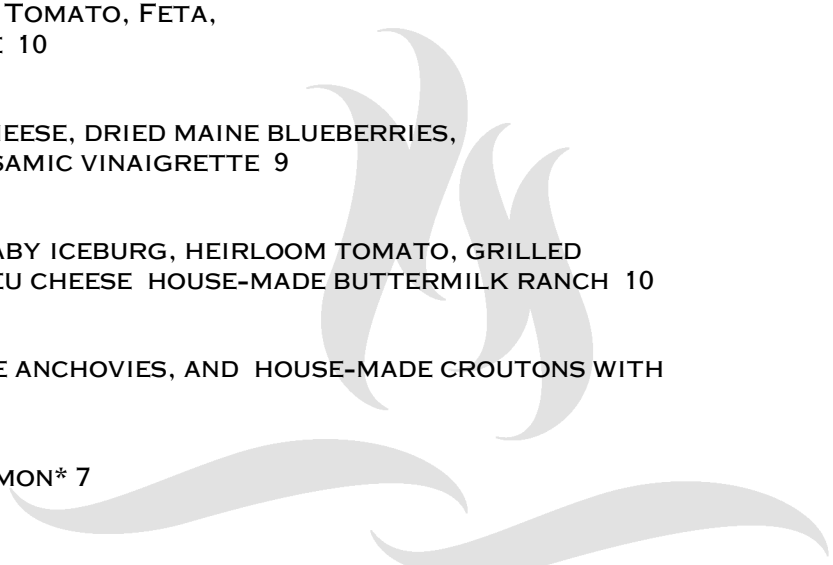
THICK CUT APPLE WOOD BACON, BABY ICEBURG, HEIRLOOM TOMATO, GRILLED BERMUDA ONION, AND SMOKED BLEU CHEESE HOUSE-MADE BUTTERMILK RANCH 10

CLASSIC CAESAR

CRISP ROMAINE, PARMESAN, WHITE ANCHOVIES, AND HOUSE-MADE CROUTONS WITH TANGY CAESAR DRESSING 9

ADD FIRE GRILLED CHICKEN 5

ADD FIRE GRILLED SHRIMP OR SALMON* 7



STEAKS & CHOPS

BRAISED PORK SHANK

GREEN THUMB FARMS POTATO, FRIED BRUSSELS, HERBED ROOT VEGETABLES 28

RAVENSWOOD SHIRAZ 9

CREEKSTONE FARMS ANGUS SIRLOIN STRIP*

SMOKEY SWEET POTATO PUREE, ROASTED ARTICHOKE BUTTER, CHARRED ASPARAGUS, GRILLED CORN SUCCOTASH 36

GHOST PINES MERLOT 13

WOOD GRILLED CENTER CUT FILET MIGNON*

GOAT CHEESE WHIPPED POTATO, BRAISED RAPINI, BABY CARROTS, FORAGED MUSHROOM RAGOUT 35

LA CREMA PINOT NOIR 12

FIRE GRILLED BONE-IN RIB-EYE*

BACON BRAISED KALE, FINGERLING POTATOES, ALE BATTERED ONION RING, SMOKED BLEU CHEESE 36

ALAMOS MALBEC 9

SPICE CRUSTED TOP SIRLOIN*

POTATO MILLE FEUILLE, HORSERADISH CREAM, HEIRLOOM BEETS, AND WILTED GREENS 26

CARNIVOR CABERNET SAUVIGNON 9

FROM THE WATER

COASTAL LOBSTER "YOUR WAY"

SIMPLY STEAMED 30

BAKED WITH CRAB FILLING 35

FARMHOUSE BUTTER AND BRANDY "LAZY" 33

SONOMA CUTRER CHARDONNAY 13

OLD PORT FISH & CHIPS

LOCAL AMBER ALE BATTERED, CRISP FRIES AND LEMON TARTAR 18

SAM ADAMS BOSTON LAGER DRAFT 6

DOWNEAST GRILLED SALMON* FILLET

BACON AND FINGERLING POTATO HASH, SAUTÉED BROCCOLI RABE AND WHOLE GRAIN MUSTARD SABAYON 24

KENDALL JACKSON CHARDONNAY 10

SEARED GEORGE'S BANK HADDOCK

PICKLED PEPPER ARBORIO, TIGER SHRIMP. BABY BOK CHOY, CUCUMBER SALAD 24

MEIOMI CHARDONNAY 11

ATLANTIC SEAFOOD CIOPPINO

BANG'S ISLAND MUSSELS, LOCAL SCALLOPS, TIGER SHRIMP, MAINE LOBSTER, SWEET ITALIAN SAUSAGE IN SAN MARANZO TOMATO BROTH WITH GRILLED ARTISAN BREAD 29

MURPHY GOODE PINOT NOIR 9

HERBED SEAFOOD PENNE

COASTAL LOBSTER, LOCAL SEA SCALLOPS, BABY SHRIMP AND SWEET PEPPERS IN LOBSTER CREAM 28

CHATEAU ST. MICHELLE RIESLING 9

FROM THE FARM

WOOD GRILLED CHICKEN AND BUCATINI

CRISPY PANCETTA, TOMATO RELISH, FRESH PEAS, MARSALA AND AGED PARMESAN 20

KIM CRAWFOD SAUVIGNON BLANC 12

PAN ROASTED FRENCH CUT CHICKEN

WHIPPED SWEET POTATO, FENNEL ROASTED HARICOTS VERT, MARINATED APPLES, PAN JUS 22

HESS SHIRTAIL CREEK CHARDONNAY 12

CRISPY SEARED ORGANIC TOFU

STIR FRIED ROOT VEGETABLES, STEAMED BABY BOK CHOY AND SESAME VINAIGRETTE 17

MURPHY-GOODE 'THE FUME' SAUVIGNON BLANC 10

WILD MUSHROOM RISOTTO

FRESH EDAMAME, MORELS, AGED PECORINO AND BALSAMIC REDUCTION 17

ECCO DOMANI PINOT GRIGIO 8

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illnesses*

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