

STARTERS

NEW ENGLAND CLAM CHOWDER

COMMON CRACKERS AND FRESH THYME 7

TOMATO REGGIANO SOUP

GARLIC CROSTINI AND AGED PECORINO 6

THREE ONION SOUP

SHERRY LACED, TOPPED WITH IMPORTED SWISS AND PARMESAN 7

TRIO BRUCHETTA

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

MAINE CRAB CAKES

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

CHILLED SHRIMP COCKTAIL

ZESTY COCKTAIL AND MANGO HORSERADISH SAUCES 12

RHUBARB RED CHILI WINGS

CELERIAC NAPA CABBAGE SLAW, SMOKEY BLEU CHEESE DRESSING 8

TEQUILA INFUSED BANG'S ISLAND MUSSELS

SWEET PEPPER RELISH, HEIRLOOM TOMATOES, TOASTED BATARD 12

WARM CRAB AND ROASTED ARTICHOKE DIP

OLIVE OIL AND GARLIC CROSTINI 9

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

SIGNATURE DISHES

HERBED SEAFOOD PENNE

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

DOWNEAST GRILLED SALMON FILLET

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

PAN ROASTED FRENCH CUT CHICKEN

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

CRISPY SEARED ORGANIC TOFU

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



SALADS AND SANDWICHES

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

SIGNATURE HOUSE SALAD

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

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

BLT WEDGE SALAD

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

REUBEN

SHAVED CORNED BEEF, SWISS, THOUSAND ISLAND DRESSING AND SAUERKRAUT ON MARBLE RYE 11

CUBANO PRESS

PULLED PORK, SMOKED HAM, AGED CHEDDAR, GARLIC PICKLES AND YELLOW MUSTARD 11

TUSCAN CHICKEN CLUB

MARINATED CHICKEN BREAST, AGED PROSCIUTTO, ROASTED PEPPER SALAD, PROVOLONE CHEESE AND BASIL AIOLI 11

BROILED HADDOCK TACOS

PEA SHOOTS, GOCHUJONG-CHERRY PEPPER REMOULADE, PINEAPPLE AND CORN SALSAS 14

CLASSIC MAINE LOBSTER ROLL

CREAMY LOBSTER, CRISP LETTUCE ON A GRILLED TORPEDO ROLL, KETTLE-COOKED CHIPS AND COLESLAW 16

GRILLED PORTOBELLO AND GOAT CHEESE PANINI

MARINATED PEPPERS, ZUCCHINI, AND SWEET ONIONS, BALSAMIC DRESSED GREENS 11

WOOD GRILLED BACON CHEESE BURGER

FIRE GRILLED HALF-POUND ANGUS BEEF, THICK CUT APPLEWOOD BACON AND AGED CHEDDAR 11

SOUP AND A HALF SANDWICH

TOMATO REGGIANO AND TODAY'S HALF SANDWICH 9

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. If you have any concerns regarding food allergies, please alert your server prior to ordering*

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