



THE CHART ROOM

on Prouts Neck

STARTERS & SALADS

LOBSTER BISQUE

lobster & sherry broth, amaretto,
marinated local lobster

ARUGULA SALAD

baked bucheron goat cheese, pine
nuts, balsamic vinaigrette

CAESAR SALAD

Duck Trap Farm smoked trout,
celery, pickled shallot,
garlic croutons

CHOPPED SALAD

little gem lettuce, chickpeas,
cucumbers, aged cheddar, olives,
roasted peppers, hard-boiled egg,
Italian vinaigrette

SOUP OF THE DAY

chef's daily preparation

FRIED WHOLE BELLY CLAMS

house tartar sauce,
bread & butter pickles

CHICKPEA FRITTERS

fontina cheese,
lemon-curry mayo

ANTIPASTI PLATTER

house baked ham,
prosciutto di parma, speck,
assorted pickles, mustard,
parmesan reggiano,
grilled bread

ADD TO ANY SALAD

grilled chicken • chicken salad • house-baked ham • poached shrimp



CHILLED SHELLFISH

JUMBO SHRIMP COCKTAIL

cocktail sauce

MAINE OYSTERS

cocktail sauce, mignonette

JONAH CRAB SALAD

salt crackers, lemon





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DINNER MAIN COURSES

HALF ROASTED
BELL & EVANS CHICKEN*
brussels sprouts, carrots,
mustard sauce

B.P.I GRIDDLED BURGER*
american cheese, lettuce, tomato,
onion, house sauce, semolina roll,
bread & butter pickles, rosemary fries

ROASTED PORK SHOULDER
black lentils, pomegranate
glaze, kale

LOBSTER ROLL
local lobster salad, lobster
mayonnaise, apple smoked bacon,
iceberg lettuce, chips

SIRLOIN STEAK FRITES*
beef jus, herb butter,
tarragon mayonnaise, petite salad

STEAMED LOBSTER DINNER
yukon gold potatoes, corn,
clarified butter

RUSTICELLA DI ABRUZZO RIGATONI
duck leg ragu, golden raisins, parmesan,
breadcrumbs

SWEET & SOUR
EGGPLANT CURRY
tofu, peanuts, fried shallots

GRILLED GEORGES BANK
SWORDFISH*
mussels, shellfish broth, potato,
charred onions, pepperonata

TODAY'S FRESH CATCH
seasonal daily preparation



Please inform your server of any allergies or dietary restrictions.

