



THE CHART ROOM

on Prouts Neck

STARTERS & SALADS

FRIED WHOLE BELLY CLAMS*

house tartar sauce,
bread & butter pickles

CHICKPEA FRITTERS

fontina cheese, lemon-curry mayo

MAINE OYSTERS*

cocktail sauce, mignonette

JUMBO SHRIMP COCKTAIL*

cocktail sauce, lemon

JONAH CRAB SALAD*

ships biscuits, lemon

LOBSTER BISQUE*

lobster & sherry broth, amaretto,
marinated local lobster

SOUP OF THE DAY

rotating

CEASAR SALAD

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

ARUGULA SALAD

baked bucheron goat cheese,
pine nuts, balsamic vinaigrette

CHOPPED SALAD

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



ADD TO ANY SALAD

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





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LUNCH MAIN COURSES

B.P.I GRIDDLED BURGER*

american cheese, house sauce,
semolina roll, lettuce, tomato,
onion, rosemary fries

FALAFEL SANDWICH

lemon-roasted garlic mayonnaise,
cabbage, pepperonata, semolina roll, chips

FISH & CHIPS*

fried haddock, house tartar sauce,
bread & butter pickles, rosemary fries

TURKEY PANINI

bacon, cheddar cheese,
avocado, sourdough, smoked paprika
mayonnaise, rosemary fries

REUBEN

cured brisket, house sauerkraut,
swiss cheese, russian dressing,
marble rye, chips

LOBSTER ROLL*

local lobster salad, lobster mayonnaise,
iceberg lettuce, chips

FRIED WHOLE BELLY CLAMS*

house tartar sauce, coleslaw,
bread & butter pickles, rosemary fries

CHICKEN SALAD SANDWICH*

roasted garlic mayonnaise,
lettuce, tomato, american cheese,
fried onions, chips

MAINE STEAMED LOBSTER*

yukon gold potatoes, corn, clarified butter



SIDES

Chips • Rosemary Fries • Fresh Fruit +3 • Green Salad +3

Please inform your server of any allergies or dietary restrictions.

