



THE CHART ROOM

on Prouts Neck

FOR THE TABLE

WARM PIMENTO CHEESE DIP 13

Roasted Red Peppers, Cream Cheese,
Buffalo Sauce, Pretzel Bites, Chives

MAINE MUSSELS 21

Squash Coconut Curry, Shallots,
Garlic, Baguette

MAINE CRAB CAKES 24

Bourbon Mustard Remoulade, Cole Slaw, Pea Tendrils

FRIED WHOLE BELLY CLAMS MP

Herbed Tartar Sauce, Lemon

CRISPY BRUSSELS SPROUTS 14

Maple Bacon Mustard Vinaigrette,
Pickled Granny Smith Apples, Lemon Aioli

*CHARCUTERIE BOARD 21

Cured Meats, Assorted Cheeses, Mustard,
House Jam, Pickles, Nuts, Crackers

CHILLED SEAFOOD

FRESH LOCAL OYSTERS* 24/48

Blueberry Mignonette, Cocktail Sauce, Lemon

SHRIMP COCKTAIL 18

Cocktail Sauce, Lemon

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER 13

Chopped Surf Clam, Bacon, Cream, Oyster Crackers

FRENCH ONION 11

Caramelized Onion, Swiss Cheese, Crostini

WEDGE 15

Iceberg Lettuce, Heirloom Tomatoes,
Hard Boiled Egg, Scallions, Maple Bacon Dressing

BURRATA 16

Arugula, Squash Puree, Caramelized Acorn Squash, Pickled
Pomegranates, Pepita & Rye Crumble, Lemon Vinaigrette

CAESAR 14

Baby Gem Lettuce, House Crouton,
Parmesan, Caesar Dressing

FALL SALAD 16

Baby Gem Lettuce, Pickled Red Onions, Parsnips,
Thyme Poached Granny Smith Apples, Roasted Beets,
Apple Cider Vinaigrette

ADD TO ANY SALAD

Shrimp 8 • *Chicken Breast 7 • *Salmon 14 • *Steak 10



EXECUTIVE CHEF Nikkol Mulligan FOOD & BEVERAGE MANAGER Michaela Quigley CULINARY DIRECTOR Cait Morris

*CONSUMING RAW OR UNDERCOOKED FOODS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS



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MAINS

*BLACK POINT BURGER 22

Caramelized Onion, Cooper Sharp Cheese, Lettuce,
Pickle, Dijonnaise, Brioche Bun, Fries
+Bacon 3

*SALMON 35

Roasted Beets, Fingerling Potatoes, Candied Parsnips,
Beet Puree, Pickled Mustard Seed, Parsnip Chip

SEARED SCALLOPS* 38

Braised Pork Belly, Squash Puree,
Local Mushroom Arancini, Black Garlic Coulis

BOLOGNESE 28

Herb Ricotta, Housed Ground Beef & Pork Ragu,
Fresh Pasta, Maine Blueberries, Chive Oil
**Vegan or GF Upon Request*

*PORK SCHNITZEL 32

Potato Puree, Hunters Sauce,
Local Mushrooms, Apple Conserva

MAINE LOBSTER ROLL MP

Maine Lobster, Butter Aioli, Lettuce,
Toasted Roll, Fries
**GF Upon Request*

*BRAISED SHORT RIB 42

Cheddar Cheese Grits, Glazed Carrots,
Crispy Shallots

FISH & CHIPS 25

Tempura Fried White Fish, Cole Slaw,
Lemon, Herbed Tartar Sauce, Fries

*AIRLINE CHICKEN 30

Fall Succotash, Marinated Cranberries,
Honey Chicken Pan Sauce

SWORDFISH 37

Farro Risotto, Bruleed Citrus,
Trout Roe, Rye Crumble, Beurre Blanc

TODAY'S FRESH CATCH

*Ask our team about what the fishermen brought home and
how the chef is preparing it today!*

MARKET PRICE

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

GF BUNS AVAILABLE UPON REQUEST



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