

STARTERS/TO SHARE

HAND-CUT KENNEBEC CHIPS: \$5
CHARRED ONION DIP

SECRET RECIPE CLAM
CHOWDER: \$6/\$9
OYSTER CRACKERS

WARM JUMBO EVERYTHING
PRETZEL: \$7
GMBCo. BEER CHEESE

FRIED ESSEX WHOLE BELLY CLAMS: \$21
HEAPING BOWL + HERBED TARTAR SAUCE

FRIED CHICKEN LOLLIES: \$13
HOUSE BUFFALO SAUCE

AHI TUNA TOSTADAS*: \$12
AVOCADO + SESAME

CRISPY PORK CARNITAS TACOS: \$15
PICO DE GALLO, SALSA VERDE + LIME CREMA

BEER-STEAMED MUSSELS + FRIES: \$14
PARMESAN, PARSELY + GARLIC

OYSTERS, 1/2 DOZEN*: \$16
HOUSE MIGNONETTE

FLATBREADS

CLASSIC MARGARITA: \$12
SAN MARZANO TOMATO, MOZZARELLA + BASIL

LOBSTER + SWEET CORN: \$18
ROASTED CORN + SCALLIONS

MUSHROOM DUXELLE + ROBIOLA: \$14
FIG JAM + TRUFFLE OIL

ARUGULA + PROSCIUTTO: \$15
GOAT CHEESE + RED WINE SABA

BURGERS/BURGER-ISH

GMBCo. BURGER: \$14
AGED CHEDDER, HOUSE BRIOCHE + FRIES

BUTTERED MAINE LOBSTER ROLL: \$22
GRIDDLED BRIOCHE + HOUSE CHIPS

BUTTERMILK FRIED CHICKEN: \$13
SWEET POTATO FRIES + CHIPOTLE MAYO

JUMBO LOCAL BRAT-DOG: \$9
HOUSEMADE PEPPER RELISH + FRIES

SALADS

KALE SALAD: \$9
SHAVED BRUSSELS, SWEET POTATO,
CRANBERRY, SUNFLOWER SEEDS + CREAMY
APPLE VINAIGRETTE (ADD DUCK CONFIT: +\$8)

CHOPPED CAESAR + CHICKEN*: \$17
GARLIC CROUTONS, PARMESAN + ANCHOVIES
(SUBSTITUTE GRILLED SHRIMP: +\$2)

LOBSTER COBB: \$23
BETTER THAN THE ORIGINAL.
CHILLED LOBSTER TAIL + CLAW, ROMAINE,
BACON, HARD BOILED EGG + BLUE CHEESE



PLEASE INFORM YOUR SERVER IF
ANYONE IN YOUR PARTY HAS
ANY ALLERGIES.

*CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR
RISK OF FOODBORNE ILLNESS.

ENTRÉES

FISH N' CHIPS: \$23
HERBED HOUSE TARTAR SAUCE + FRIES

RIGATONI BOLOGNESE: \$19
GARLIC TOAST + PARMESAN

PAN-ROASTED
ATLANTIC SALMON*: \$25
SWEET POTATO PURÉE + TWICE FRIED
GREEN BEANS

GRILLED #1 AHI TUNA*: \$26
CREAMY POLENTA + RAINBOW SWISS CHARD

GRILLED GIANNONE
CHICKEN BREAST: \$21
BUTTERMILK LEEK POTATO + BACON
BRAISED GREENS

STEAKS

PRIME SKIRT STEAK FRITES*: \$26
RED WINE REDUCTION + TRUFFLED
FRENCH FRIES

BLACK ANGUS FILET MIGNON*: \$31
BABY VEGTABLES + RED BLISS MASH

CHEF'S CUT*: \$MKT
ASK YOUR SERVER...

DESSERTS

APPLE CRISP: \$8
VANILLA ICE CREAM

BROWNIE SUNDAE: \$8
GOOEY, HOT + SHARABLE

MILK 'N COOKIES: \$8
HOMEMADE ASSORTMENT



HOUSE WINES

(\$GLASS/\$BOTTLE)

SPARKLING + WHITES

1. **KENWOOD YULUPA BRUT**
CALIFORNIA NV: \$9/\$35
2. **LAURENT MIQUEL ROSÉ**
PAYS D'OC, FR '18: \$9/\$35
3. **CASALINI PINOT GRIGIO**
DELLA VENEZIE, IT '17: \$8/\$31
4. **KONO SAUVIGNON BLANC**
MARLBOROUGH, NZ '17: \$8/\$31
5. **LAROQUE CHARDONNAY**
LANGUEDOC, FR '17: \$8/\$31
6. **LA CREMA CHARDONNAY**
SONOMA COAST, CA '17: \$12/\$46

REDS

7. **VALRAVN PINOT NOIR**
SONOMA COUNTY, CA '17: \$12/\$46
8. **AERENA CABERNET SAUVIGNON**
LAKE COUNTY, CA '17: \$13/\$50
9. **VALLE TRITANA MONTEPULCIANO**
ABRUZZO, IT '16: \$8/\$31
10. **FARM TO TABLE SHIRAZ**
VICTORIA, AUS '16: \$10/\$38
11. **TOMÀS CUSINÉ "LLEBRE"**
CATALONIA, SP '16: \$9/\$35

