

THE SALTY STAG

SHARABLES	OYSTERS ON THE HALF SHELL* six locally sourced oysters, lemon mignonette	24
	TRUFFLE FRIES* house fries, black truffle, herbed parmesan	12
	LOBSTER MAC & CHEESE hand-picked maine lobster, aged cheddar, conchiglie pasta	MP
	HOUSE PICKLED VEGETABLE chef's daily selection	6

SOUP & SALADS	NEW ENGLAND CLAM CHOWDER	CUP 7 BOWL 10
	CHEDDAR ALE	CUP 7 BOWL 10
	SPI SIGNATURE SALAD* chevre, shallots, champagne vinaigrette	11
	CAESAR shaved aged parmesan, garlic breadcrumbs, caesar dressing	12

HANDS	LOBSTER ROLL chilled with mayo, leaf lettuce, split-top roll	MP
	FISH TACOS* corn tortilla, grilled whitefish, pico de gallo	16
	FISH SANDWICH fried haddock, coleslaw, brioche	17
	BURGER two patties seared, potato bun, sharp cheddar, garlic mayo	16
	PLANT BURGER swiss, mushrooms, baby spinach, potato bun	17
	GRILLED CHICKEN blueberry relish, ciabatta, kewpie mayo	16

MEALS	FISH & CHIPS beer battered haddock, coleslaw, malted tartare sauce	19
	STEAK FRITES* 12oz strip loin, fries, jus	45
	MAINE LOBSTER* corn, potato, drawn butter	MP
	ROASTED ½ CHICKEN* red potato, pan sauce, carrots, parsnips	21

FLATBREADS	MARGHERITA fresh mozzarella, tomato	16
	HUNTER'S sausage, pepperoni, mushrooms, smoked mozzarella	17
	BAYSIDE shrimp, smoked bacon, herb cream	16

ENHANCEMENTS

	GRILLED CHICKEN 6	HOUSE FRIES 8		
MARKET VEGETABLE 6	SIDE SALAD 6	LOBSTER MP	TRUFFLE OIL 2	
FRIED EGG 2	BACON 3	AVOCADO 3	COLESLAW 4	HONEY GLAZED CARROTS 4

DESSERTS	BLUEBERRY PIE	8
	BANANA SPLIT	12
	DAILY ASSORTED ICE CREAMS	4

Chef Rick Koplau | Summer 2020

*Gluten Free

Due to the nature of our menu items and preparation, SPI cannot guarantee that GF items are 100% Gluten Free. Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs may increase risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy.™

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CRAFT COCKTAILS

BUNNY'S BOTANICAL TEA \$16
kettle One, peach, orange

OLD FASHIONED \$16
basil hayden, orange, cherry

PENGUIN CLUB \$16
kettle one, lime, mint

VESPER \$16
hendricks, tito's, citrus

BOGIES CUP \$16
pimm's, cucumber, mint

GIN RICKEY TONIC \$16
hendrick's, lime, basil, tonic

BLACKSTRAP MOJITO \$16
mount gay rum, honey, bitters

WHISKEY

BASIL HAYDEN'S \$18

WILD TURKEY LONGBRANCH \$11

SMUGGLER'S NOTCH \$23

HUDSON \$24

WOODFORD RESERVE \$18

STROUDWATER \$19

MICHTER RYE \$25

HIGH WEST \$22

WHISTLE PIG \$28

NIKKA TAKETSURU \$28

LIQUEURS

DRAMBUIE \$16

GRAND MARNIER \$18

BAILEY'S IRISH CREAM \$9

CARAVELLA LIMONCELLO \$10

WINES BY THE GLASS & BOTTLE

**CHARDONNAY, REATA
SONOMA COAST, CALIFORNIA**
\$16 glass, \$55 bottle

**SAUVIGNON BLANC, THE CROSSINGS
AWATERE VALLEY MARLBOROUGH,
NEW ZEALAND**
\$11 glass, \$40 bottle

**SAUVIGNON BLANC, MOZAIK
MONTEREY, CALIFORNIA**
\$8 glass, \$37 bottle

**PINOT GRIGIO, TERLATO
FRIULI ORIENALI, ITALY**
\$15 glass, \$55 bottle

**PROSECCO, RIANDO SPUMANTE
VENETO, ITALY**
\$15 glass, \$55 bottle

**SPARKLING, NICOLAS FEUILLATTE
COLUMBIA VALLEY, WASHINGTON**
\$16 glass, \$65 bottle

**ROSE, CHARLES & CHARLES
COLUMBIA VALLEY, WASHINGTON**
\$11 glass, \$49 bottle

**RED BLEND, CAMPO VIEJO RISERVA
RIOJA, SPAIN**
\$14 glass, \$60 bottle

**CABERNET SAUVIGNON KENWOOD
SONOMA, CALIFORNIA**
\$12 glass, \$50 bottle

**CABERNET SAUVIGNON, MOZAIK
MONTEREY, CALIFORNIA**
\$8 glass, \$37 bottle

**CABERNET SAUVIGNON,
CHATEAU STE. MICHELLE
COLUMBIA VALLEY, WASHINGTON**
\$15 glass, \$59 bottle

**PINOT NOIR, NIELSON
SANTA BARBARA COUNTY,
CALIFORNIA**
\$14 glass, \$52 bottle

BEER ON TAP

SAM ADAMS SUMMER ALE \$9
boston, massachusetts 5.3 ABV
pale wheat ale, citrus

KEN BROWN ALE \$12
boothbay harbor, maine 5.6 % ABV
brown ale, caramel,

ROCK HARBOR SMUGGLERS \$13
rockland, maine 3.9% ABV
session ipa, grapefruit & hops

ANDREW'S ENGLISH PALE ALE \$9
lincolntonville, maine 5% ABV
english style pale ale, citrusy hop

JUMPING RISE \$10
boothbay, maine 5 % ABV
pilsner, floral, spicy

PEAK HAPPY HOUR \$8
portland, maine 4.5% ABV
light bodied, pilsner

DOMESTIC – BOTTLE/CAN

BUDWEISER \$7
BUD LIGHT \$7
COORS LIGHT \$7
MICHELOB ULTRA \$7
SAMUEL ADAMS LAGER \$8
ANGRY ORCHARD ROSE \$8

ALLAGASH WHITE \$13
portland, maine 5.2 % ABV
belgian style wheat beer

GEAGHAN HIGGIN'S IRISH RED \$9
bangor, maine 5.5 % ABV
Irish red ale

ROCK HARBOR STORM SURGE \$9
rockland, maine 6% ABV
ipa

SHIPYARD SUMMER ALE \$10
portland, maine 5.1 ABV
american light wheat beer

IMPORTED – BOTTLE/CAN

CORONA EXTRA \$8

HEINEKEN \$8

AMSTEL LIGHT \$8