

## COCKTAILS

<b>BOOM SHUCK-A-LICIOUS</b>	<b>13</b>
mezcal, passionfruit, fresh lime & ginger beer	
<b>THE DARKNESS</b>	<b>13</b>
mezcal squid in, lemon & lime	
<b>APEROL SPRITZ</b>	<b>13</b>
Aperol, Prosecco, soda, orange	
<b>VODKA or GIN MARTINI</b>	<b>13</b>
<b>NEGRONI</b>	<b>12</b>
<b>ROTATING SANGRIA</b>	<b>12</b>

## PEARLS & APERITIFS

<b>HOT PEARL</b>	<b>6</b>
strawberry habanero & chives w/ Prosecco	
<b>BLACK PEARL</b>	<b>11</b>
Oscietra caviar & mango habanero w/ Kraken Spiced Rum, ginger beer & a lime	
<b>LIMONCELLO</b>	<b>7</b>
2 oz's of Carole's homemade speciality	

## WINE

<b>Chardonnay</b> Uco Valley, Argentina	<b>7 / 27</b>
<b>Sancerre</b> Loire Valley, France	<b>17 / 60</b>
<b>Muscadet</b> Loire Valley, France	<b>9 / 35</b>
<b>Sauv Blanc</b> Benguela Cove, S Africa	<b>11 / 42</b>
<b>Pinot Grigio</b> Bertiollo, Italy	<b>8 / 31</b>
<b>Rosé</b> Niederösterreich, Austria	<b>10 / 36</b>
<b>Grüner Veltliner</b> Weinland, Austria	<b>12 / 48</b>

## BOTTLES & CANS

<b>Portland Pale Ale</b>   Lone Pine	<b>9</b>
<b>Tubular IPA</b>   Orono Brewing Co.	<b>9</b>
<b>MITA Session IPA</b>   Rising Tide	<b>7</b>
<b>Patina Pale Ale</b>   Austin	<b>9</b>
<b>Stormalong Cider</b>	<b>8</b>
<b>Allagash White</b>	<b>8</b>
<b>Miller High Life</b>	<b>3</b>
<b>N/A IPA</b> Kit Brewing	<b>6</b>

Mexican Cola, Ginger or Root Beer by Maine  
Root, Seltzer - 3

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Mexican Cola, Ginger or Root Beer by Maine  
Root, Seltzer - 3

**ROLLS & DOGS**

all served with chips

**RED SNAPPAH'** 9

Maine made pork and beef hot dog served with mustard and pickled onions "No, its not a fish".

**SEA DOG** 11

The Red Snappah' served with smoked dulce seaweed ailoi

**LOBSTER DOG** MKT

Part Lobster, Part Dog.  
 A Red Snappah' with 2oz of lobster meat, dressed in lemon dill mayo on top.

**THE LOBSTER ROLL** MKT

4oz Fresh caught lobster  
 Served Chilled with lemon dill mayo.

**FUN STUFF**

**\*CAVIAR** 12 / 64

Oscietra Royale  
 Black River, Uruguay

3g Bump / 20g Tin

served with truffle chips + creme fraiche

**\*THE \$50 HOT DOG** 50

There's absolutely no reason to order this, but if you must...

The Red Snapper topped with dressed lobster meat, and Oscietra Royale caviar, paired with a glass of posecco

**ROLLS & DOGS**

all served with chips

**RED SNAPPAH'** 9

Maine made pork and beef hot dog served with mustard and pickled onions "No, its not a fish".

**SEA DOG** 11

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**LOBSTER DOG** MKT

Part Lobster, Part Dog.  
 A Red Snappah' with 2oz of lobster meat, dressed in lemon dill mayo on top.

**THE LOBSTER ROLL** MKT

4oz Fresh caught lobster  
 Served Chilled with lemon dill mayo.

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**\*CAVIAR** 12 / 64

Oscietra Royale  
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