



### *Tastings*

*Beaufort Cheese and Sweet Onion Fondue, Toasted Country Bread*  
7.50

*Barbecued Boneless Spare Ribs, Napa Cabbage and Apple Slaw*  
8.00

*Warm Crepe Wrapped Jonah Crabmeat, Tomato Leek Cream*  
10.00

### *Appetizers*

*Roasted Acorn Squash Soup with Toasted Pepita Nuts*  
6.00

*New England Clam Chowder*  
6.50

*Mixed Winter Green, Wild Mushroom and Toasted Walnut Salad, Apple Cider Dressing*  
8.00

*Rowes Wharf Salad Crabmeat, Avocado, Tomato, Capers and Horseradish Tossed Greens*  
11.00

*Long Island Duck Confit and Macomber Turnip Ravioli, Caramelized Pumpkin Coulis*  
12.50

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*Maple Smoked Salmon and Sweet Corn Custard Fried Capers, and Micro Amaranth*  
12.50

*Chilled Jumbo Shrimp Lemon, Tomato Horseradish Sauce*  
14.00

*Fennel and Lime Stuffed Pemaquid Oysters, Crisp Garlic Chips*  
11.50