

# Burgee Bar

<b> Littleneck Clams on the 1/2 Shell*</b>	<b> 3.25</b>
<b> Grey Lady Oysters on the 1/2 Shell</b>	<b> 4</b>
<b> New England Quahog Chowder</b>	<b> Cup 10/ Bowl 12</b>
<b> Cured Beef Tenderloin Carpaccio</b>	
crispy fingerling potatoes, cipollini relish, romesco aioli, arugula, grilled ciabatta	<b> 23</b>
<b> Tuna and Avocado Poke Bowl*</b>	<b> 25</b>
tomato, cucumber, red onion, micro cilantro, ginger vinaigrette	
<b> Fog Town Farm Organic Greens*</b>	<b> 17</b>
shaved fennel, pumpkin seeds, goat cheese, sherry vinaigrette	
<b> Caesar Salad</b>	<b> 17</b>
garlic croutons, white anchovies, parmigiano	
<b> Butter Poached Lobster Roll</b>	<b> 29</b>
toasted brioche, fries	<b> Saco, ME</b>
<b> Grilled Pineland Farms Skirt Steak*</b>	<b> 32</b>
frites, parmigiano cheese, fine herb salad	
<b> Grilled Pineland Farm Burger</b>	<b> 22</b>
brioche bun, lettuce, tomato, french fries	
choice: American, blue, cheddar, Swiss	<b> New Gloucester, ME</b>

Burgee bar menu substitutions and modifications are graciously declined to help expedite service to all members

Before placing your order, please inform your server if anyone in your party has a food allergy  
Consuming raw or undercooked seafood, meats or egg can increase your risk of food borne illness

**\*DENOTES GLUTEN FREE\***