

TO START

SHRIMP COCKTAIL
Half dozen 28

TOMATO-ROSEMARY FOCACCIA
Roasted garlic confit 8

NATIVE OYSTERS
Half dozen 28

STREET CORN DIP
Tortilla chips, cotija, poblano, spiced brown butter 20

“CORNBREAD’S” CLAM CHOWDER ‡
Oyster crackers 12/18

HEIRLOOM TOMATOES
*Lemon oil, ricotta salata,
pickled red onion, basil 22*

SALADS

CAESAR SALAD
Butter-fried croutons, Parmigiano 17

SALAD ADDITIONS

Lobster salad 27

Bay leaf chicken 14

MIXED GREENS SALAD
*Stone fruit, blue cheese, candied pecans,
poppyseed dressing 16*

Poached Shrimp 14

BY HAND

LOBSTER ROLL
*5oz. chilled lobster meat, tarragon
crème fraîche, fries 40*

LAWN BURGER
Thousand Island, cheddar, lettuce, tomato, onion, fries 26

FISH TACOS
*Acadian Redfish, pico de gallo,
red chile crema, summer slaw, steamed corn 28*

GREEN GODDESS SANDWICH
*Fried green tomatoes, green goddess dressing, pickled red
onions, cucumbers, fries 20*

ENTREES

PASTA ALLA NORMA
Local squash, roasted eggplant, basil, tomato, stracciatella 30

SEARED SWORDFISH
Corn pudding, cherry tomato relish, capers 42

TANDOORI SPICED CHICKEN STATLER
Cous cous, mint yogurt, red onion chutney 32

STEAMED LOBSTER
Fries, summer slaw, drawn butter 62

GRILLED NY STRIP STEAK
12oz, salsa macha, herb-dusted frites, arugula 60

DESSERTS

BLUEBERRY FRENCH TOAST VERRINE
Maple, brioche ice cream 10

BLONDIE SKILLET
Stonefruit, brown butter, sea salt, cherry mascarpone ice cream 13

S'MORES BROWNIE
Toasted marshmallow, graham cracker, chocolate sauce 13

ICE CREAM AND SORBET
House-made 10

‡ In memory of James “Cornbread” Crookes 1960-2019
Cornbread was a member of our culinary team for nearly forty years. His signature dish was, and is, the Inn's clam chowder.

*This item is raw or partially cooked and can increase your risk of food borne illness. Consumers who are sensitive to food related reactions or illness should eat only thoroughly cooked meats, poultry & seafood.
If you have any allergies, please bring them to your server's attention.

