

TO CHILL

SHRIMP COCKTAIL
Half dozen 26
One dozen 50

MARINATED WATERMELON
Whipped feta, onion relish, basil 14

NATIVE OYSTERS
Half dozen 25
One dozen 48

SHRIMP AGUACHILE
Cilantro, lime, onion 25

TO START

CRAB FRITTERS
Chipotle crema, lime 19

POINT JUDITH CALAMARI
Banana peppers, garlic butter 18

PRETZEL FOCACCIA
Mustard-beer butter 7

KENYON'S CORNBREAD
Griddled, roasted chile butter 6.50

"CORNBREAD'S" CLAM CHOWDER †
Oyster crackers 11/18

SALADS

CAESAR SALAD
Butter-fried croutons, Parmigiano 16

MIXED GREENS SALAD
*Strawberries, blue cheese, candied pecans,
poppyseed dressing 15*

MEDITERRANEAN COBB
*Tabouleh, feta, kalamata olives, cucumber,
garbanzo beans, tahini dressing 18*

SALAD ADDITIONS
Lobster salad 26
Bay leaf chicken 13
Lemon pepper shrimp 15

BY HAND

LOBSTER ROLL
*5oz. chilled lobster meat, tarragon
crème fraîche, fries 39.50*

LAWN BURGER
*Thousand Island, cheddar, lettuce, tomato,
onion, fries 24*

FISH TACO
*Acadian Redfish, pico de gallo,
red chile crema, summer slaw, steamed corn 26*

GREEN GODDESS SANDWICH
*Fried green tomatoes, green goddess dressing,
pickled red onions, cucumbers, fries 18*

ENTREES

CAJUN FRIED ACADIAN REDFISH
Fries, summer slaw, spicy rémoulade 30

SEARED LEMON SOLE
Pressed fennel, asparagus, preserved lemon vinaigrette 40

RIGATONI "TALLARINES VERDES"
Peruvian pesto, walnut, basil, zucchini, spinach, peas 28

STEAMED LOBSTER
Fries, summer slaw, drawn butter 60

TANDOORI SPICED CHICKEN STATLER
Cous cous, mint yogurt, red onion chutney 30

GRILLED NY STRIP STEAK
12oz, salsa macha, herb-dusted frites 58

DESSERTS

SNICKERS BAR
Caramel mousse, candied peanuts, chocolate chunk ice cream 12

COOKIES AND CREAM PARFAIT
Milk cake, chocolate ganache, cookies and cream mousse 9

MIXED BERRY VERRINE
Lemon cake, mascarpone mousse, strawberry ice cream 9

ICE CREAM AND SORBET
House-made 9

† 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.

