

# H2O

## salad...soup

local greens garden salad, lemon citronette	8
traditional Caesar salad, baby romaine, garlic toast	9
wild arugula salad, strawberries, honey balsamic vinaigrette	10
New England clam chowder	cup 6 bowl 9

## starter...cold

shrimp cocktail, lemon, horseradish sauce	13
thai chili tuna tartar, crispy shallots	12
littlenecks on half shell $\frac{1}{2}$ doz	12
oysters on half shell $\frac{1}{2}$ doz	12

## starter...hot

pan fried calamari, hot peppers, roasted garlic tomato sauce	12
Maine steamed mussels, coconut curry	12
sautéed crab cakes, pickled pepper salad	14
steamed native little necks, chorizo, roasted garlic, cherry tomato	15
pan fried whole belly clams, chili peppers, lemon	14

## main

sautéed lime coconut shrimp, whole wheat spaghetti	22
UFO summer wheat battered fish and chips, house tartar sauce	18
pan roasted chicken, fresh local summer vegetables, potato croquettes	22
grilled porterhouse pork, chili cider reduction, shaved fennel salad, brown rice	26
grilled wild salmon, brown rice, spring onion and corn salad	25
roasted swordfish almond crust, roasted potatoes, wilted wild spinach	27
grilled rib eye, sea salt mashed, asparagus, strawberry balsamic reduction	35
grilled blue fin tuna, chili humus, pickled onion, cucumber, tomato salad	26
pan seared scallops, risotto arugula salad, pickled kumquats	23
boiled lobster, steamed corn, boiled potatoes, drawn butter	market

## sandwiches

H2O lobster roll, crème fraise, lemon, celery, onion	16
cheeseburger, Vermont cheddar cheese, apple wood smoked bacon	13

\*Eating raw or under cooked food may cause Illness.\*

\*Please inform your server of any food allergies before you order.