

Dinner Menu



STARTERS

Bacon Wrapped Scallops 21

apple smoked bacon & a maple glaze (GF)

Fried Calamari with Kimchi 15

lightly breaded calamari cooked golden brown tossed with house made kimchi

Roasted Brussels Sprouts 12

crispy brussels sprouts tossed in a malt vinegar & soy sauce topped with toasted pepitas (V)(GF)

PEI Mussels & Garlic Bread 15

butter, white wine, lemon & garlic herb sauce

Breaded Artichoke 12

panko encrusted artichoke hearts cooked golden brown served with a house made tomato jam

Salt Crusted Crispy Shrimp 16

five fried jumbo shrimp with a sesame slaw & cucumber dill sauce (GF)

Lobster Cakes MKT

two 3oz pan seared lobster cakes with a spicy remoulade

SOUPS AND SALADS

Chef Nick's Clam Chowder 10

made with bacon, served with crackers

Chef's Soup of the Day 9

served with crackers

Mixed Green Salad 12

cucumber, grape tomatoes, shaved red onion, & pickled carrots topped with onion straws

Caesar Salad 12

romaine lettuce with shaved parmesan & garlic seasoned croutons

Baby Spinach & Goat Cheese Salad 15

baby spinach with strawberries, pickled red onions, dried blueberries, topped with an encrusted goat cheese medallion, & raspberry vinaigrette

ADD TO SALADS

Chicken - Grilled or Blackened 5

Shrimp - Grilled or Blackened 8

Salmon 17 / Lobster MKT

BURGERS & SANDWICHES

All burgers & sandwiches served with fries

*360 Burger 18

8 oz black angus beef on a toasted brioche bun, with LTOP & choice of cheese served with fries

Fried Haddock Sandwich 18

breaded fillet of local haddock dusted with malt vinegar powder, LTOP, tartar sauce & coleslaw served on a brioche bun

Chicken Quesadilla 15

flour tortilla filled with grilled chicken, cheddar jack cheese blend; caramelized onions & peppers served with salsa & sour cream

Garden Burger 15

grilled and served with pepper relish, LTOP, choice of cheese & vegan mayo

Crispy Fried Chicken Sandwich 17

marinated chicken breast fried crispy on a brioche bun with house made moxie bbq sauce & coleslaw

Fish & Chip 27

breaded fillets of local haddock dusted with malt vinegar powder served with french fries, tartar sauce & coleslaw

SIGNATURE DISHES

Scallops & Shrimp Scampi 32

jumbo shrimp & day boat scallops with garlic & shallot, white wine, fumet & herb butter sauce over linguine

Pan Seared Gulf Of Maine Salmon 34

crispy skin salmon served with summer rice salad; fine herbs tossed with roasted shallot vinaigrette & grilled asparagus finished with a white truffle aioli

Chicken & Shrimp Green Curry 32

sautéed jumbo shrimp & thin sliced marinated chicken with oriental vegetables tossed in a house made green spicy curry coconut sauce over steamed rice

360 Vegetable Stir-Fry 32

sautéed wild mushrooms & mixed power greens tossed in a thai basil lemongrass coconut sauce over steamed rice topped with crispy chickpeas

Steak & Frites 37

grilled terrace major with garlic green beans & crispy herb roasted fingerling potatoes served with our house made steak sauce

Grilled Pork Chop 34

center cut pork chop served with garlic green beans & herb roasted fingerling potatoes finished with our house made moxie BBQ sauce

Chicken Parmesan 24

breaded fried chicken breast with our house made marinara on top of linguine topped with golden brown cheese crust