



RAW

Ceviche (DF, GF)	\$25
Fresh local halibut, leche de tigre, avocado, red onion, Chulpe corn nuts	
Oyster Tiradito (GF, DF)	\$21
Local oysters, aji amarillo leche de tigre, chalaquita salad, purple potato chips (5 oysters)	
Nigiri Nikkei (GF, DF)	\$15
Yellowfin tuna, sushi rice, salsa acevichada, crispy seaweed, rocoto-soy sauce (3 pieces)	

COLD

Grilled Peruvian Salad (GF, opt DF, V)	\$14
Charred Romaine, queso fresco, olive, lima bean, Peruvian corn, tomato, red onion, parsley-lime viniagrette	
Pulpo al Olivo (DF, optional GF)	\$18
Braised octopus, avocado, olive, parsley-lime viniagrette, olive crema, house-made crackers	
Causa Limena with Maine Lobster (GF)	\$22
Spiced potato cake, fennel lobster salad, avocado, boiled eggs, olives, huancaína sauce + rocoto aioli	
Tuna Tataki Stuffed Avocado (GF, DF)	\$21
Sliced avocado, aji amarillo tartara sauce, diced sesame seed tuna, tomatoes, onions, kale, sesame-ginger dressing	

HOT

Lomo Saltado (DF, GF)	\$28
Sous-vide and pan-seared Hangar steak (medium rare), sauteed onions, tomatoes, cilantro, soy, dark beer	
Aji de Gallina Fried Rolls	\$16
Fried rolls, spicy pulled chicken, mozzarella, aji amarillo cheese sauce, boiled eggs, roasted purple potatoes	
Arroz con Mariscos / Seafood Rice	\$26
A la minute, jasmine rice, shrimp, calamari, a lo macho sauce, parmesan, fried haddock, red onion cilantro salad	

SIDES

Quinoa Caprese (GF, V)	\$19
Burrata cheese, heirloom tomato, crispy red quinoa, aji amarillo dressing	
Hand-cut French Fries (GF, DF, V)	\$10
Crispy fries, side of ketchup or aioli	
Corn Chips (DF, V)	\$8
Fried to order, served with fire-roasted salsa roja	

SWEET

Tres Leches Cake	\$10
Vanilla sponge cake, tres lechese Italian port meringue	
Manjar Blanco Creme Brulee (opt GF)	\$12
Homemade Manjar Blanco, cinnamon and clove-infused custard, alfajor cookies	

We accept Visa, Mastercard, Discover, and American Express. 20% Service Charge for Parties of 6+.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

GF = Gluten Free, DF = Dairy Free. V = Vegetarian

COCKTAILS

Letters from an orange mailbox Beeswax Gin, Orange, Sage Garden Tincture, Birch & Honey	\$14	Norumbega Martini Gin, Olive Oil, Cocchi, Castelvetro Olive	\$16
Pacha Mama Pisco, Espelette, Leche de Tigre, Bee Balm & Chulpa	\$15	First Sister Mezcal, Corn, Charred Onion & Lime	\$18
Midcoast Fashion Bourbon, Reishi, Sage & Brown Butter	\$14	Bad Bunny Aquavit, Carrot, Ginger & Ramps	\$17
Saint George Fernet, Spanish Vermouth, Coffee & Burnt Cinnamon	\$15		

WHITE

Echevarria Chardonnay 2023 Curico Valley - Chile	\$11 / \$48
Spy Valley Sauvignon Blanc 2022 Marlborough - NZ	\$16 / \$68
Koehler Ruprecht Kallstadter Riesling 2021 Pfalz - DE	\$16 / \$70
Ameztoi Hondarrabi Zuri 2023 Getariako Txakolina - ES	\$68
Michel Thibaut Chardonnay 2022 Cotes du Jura - FR	\$70
Radikon Pinot Grigio 2022 Friuli - Italy	\$75
Do Ferreiro Albarino 2023 1.5L Rias Baixas - ES	\$150

BEER & CIDER

Narragansette Lager - Rhode Island	\$6
Allagash White Wheat Beer - Maine	\$7
Maine Lunch IPA - Maine	\$14
Fogtown Stout - Maine	\$11
Norumbega Classic Dry Cider - Maine	\$11

ROSÉ

Conta-Me Rosado 2022 Vinho Verde - Portugal	\$10 / \$50
Domaine Poli Sangiovese 2022 Corsica - France	\$14 / \$60
Mas de Gourgonnier 2023 Les Baux de Provence - FR	\$75

SPARKLING

J.P. Chenet Blanc de Blancs Does de Gascogne - FR	\$15 / \$58
Domaine Serol Brut Rosé N.V. Cotes du Roannaise - FR	\$80
Canard Duchene Brut 2015 Champagne - France	\$90
Billecart-Salmon Brut Rosé N.V. Champagne - France	\$180
Ruinart Blanc de Blancs N.V. Champagne - France	\$186
Gusbourne Blanc de Blancs 2013 1.5L Kent - England	\$275

NON-ALCOHOLIC

Duche de Longueville Cider - France	\$40
Muri Passing Clouds - Denmark	\$48
Guinness Stout - Ireland	\$9
Chaga Cream Soda	\$13
Strawberry Cobbler Shake	\$14
Espresso / Latte	\$5 / \$7
Coca Cola Products	\$4

RED

Vina Maitia Carignan 2022 Maule Valley - Chile	\$13 / \$55
Clos des Fous Pinot Noir 2023 Aconcagua - Chile	\$17 / \$70
Ameztoi Hondarrabi Beltza 2023 Txakolina - Spain	\$18 / \$80
Domaine Serol Gamay 2022 Cotes du Roannaise - FR	\$50
Jolie Lade Trousseau 2022 Sonoma - California	\$60
Frank Cornelissen Nerello 2023 Sicily - Italy	\$80
Maison Belles lies L'Etrange 2019 Bourgogne - France	\$85

