



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
Maine Bluefin 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	
Quinoa Caprese (GF, V)	\$19
Burrata cheese, heirloom tomato, crispy red quinoa, aji amarillo dressing	
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)	\$28
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

Hand-cut French Fries (GF, DF, V)	\$10
Crispy fries, side of rocoto mayo	
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, Birch & Honey	\$14	Norumbega Martini Gin, Olive Oil, Cocchi, Castelvetro Olive	\$16
Pacha Mama Pisco, Snap peas, Campari & Aji Amarillo	\$15	First Sister Mezcal, Corn, Charred Onion & Lime	\$18
Midcoast Fashion Bourbon, Chamomile, Sage & Brown Butter	\$14	Plural Ti Rhum, Shiso, Sugar & Lime	\$14
Penobscup Fernet, Gin, Cucumber, Cider & Ginseng	\$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
Michel Thibaut Chardonnay 2022 Cotes du Jura - FR	\$70
Pullus Pinot Grigio 2023 Stajerska - Slovenia	\$75
Marc Morey Chardonnay 2022 1er Cru St. Aubin - FR	\$126
Do Ferreira Albarino 2023 1.5L Rias Baixas - Spain	\$150

ROSÉ

Ameztoi 2024 Hondarrabi Zuri/Beltza Txakoli - ES	\$17/\$51/\$85
Prisma Pinot Noir 2024 Casablanca - Chile	\$13 / \$55
Gourgonnier Grenache Blend 2023 Provence - France	\$75
Pibarnon Mourvèdre/Cinsault 2024 Bandol - France	\$120

SPARKLING

J.P. Chenet Blanc de Blancs N.V. Gascogne - France	\$15 / \$58
Camillo Donati Lambrusco 2023 Parma - Italy	\$68
Luigi Giordano Brut Rosé 2023 Piedmont - Italy	\$80
Canard Duchene Brut 2015 Champagne - France	\$90
Thienot Brut Rose N.V. Champagne - France	\$120
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

RED

Pablo Fallabrino Tannat 2020 Atlantida - Uruguay	\$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
Fabien Jouves Amphore Malbec 2020 Cahors - France	\$75
Envinate Vidueño 2023 Canary Islands - Spain	\$80
Maison Belles lies L'Etrange 2019 Bourgogne - France	\$85
Bouchard Pinot Noir 2022 Corton Grand Cru - France	\$300

BEER & CIDER

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

NON-ALCOHOLIC

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

