



RAW

Ceviche (GF, DF)	\$26
Fresh local halibut, leche de tigre, avocado, red onion, Chulpe corn nuts	
Maine Oyster Leche de Tigre (GF, DF)	\$22
Local oysters, ají amarillo leche de tigre, chalaquita salad, purple potato chips	
Tuna Tiradito (GF, DF)	\$27
Fresh tuna, ají amarillo leche de tigre, Chulpe corn nuts, Peruvian corn, red onions, habanero, cilantro	

COLD

Grilled Peruvian Salad (GF, opt DF, V)	\$16
Charred Romaine, queso fresco, olive, lima bean, Peruvian corn, tomato, red onion, parsley-lime vinaigrette	
Quinoa Caprese (GF, V)	\$19
Burrata cheese, heirloom tomato, crispy red quinoa, ají amarillo dressing	
Jalea Nikkei & Rocoto Leche de Tigre (DF)	\$24
Deep-fried haddock + shrimp, avocado, Rocoto leche de tigre, yuzu tartar cream, tomato, red onion salad	
Causa Limena with Maine Lobster (GF)	\$28
Spiced potato cake, fennel lobster salad, avocado, boiled eggs, olives, huancaína sauce + rocoto aioli	
Tuna Tataki Stuffed Avocado (GF, DF)	\$26
Sliced avocado, ají amarillo tartara sauce, diced sesame seed tuna, tomatoes, onions, kale, sesame-ginger dressing	

HOT

Lomo Saltado (DF)	\$34
Pan-seared Hangar steak (medium rare), sauteed onions, tomatoes, cilantro, soy, dark beer	
Aji de Gallina Fried Rolls	\$18
Fried rolls, spicy pulled chicken, mozzarella, aji amarillo cheese sauce, boiled eggs, roasted purple potatoes	
Arroz con Mariscos (Seafood Rice)	\$31
A la minute, jasmine rice, shrimp, calamari, a lo macho sauce, parmesan, fried haddock, red onion cilantro salad	
Pulpo anticuchero (GF, DF)	\$29
Grilled octopus, new potatoes, roasted peppers, olive crema, huacatay cream, side of chimichurri	
Andean Sea Locro (GF)	\$34
Seared Maine scallops, kabocha squash locro, ají amarillo, fresh cheese, fava beans, grilled corn, Red onion salad	

SIDES

Hand-cut French Fries (GF, DF, V)	\$10
Crispy fries, side of rocoto mayo	
Corn Chips (GF, DF)	\$10
Fried to order, served with fire-roasted salsa roja	

SWEET

Tres Leches Cake	\$12
Vanilla sponge cake, tres lechese Italian port meringue	
Inca Berry Brûlée (opt GF)	\$12
Vanilla bean crème brûlée, crisp caramel crust, aguaymanto compote, warm Amazonian chocolate madeleine	

Chef Marymarcel Densmore

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

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

Beverage Director Steel Kilgore

Letters From An Orange Mailbox Beeswax Gin, Orange, Dill, Birch & Honey	\$14	Penobscup Fernet, Cucumber, Cider & Ginseng	\$16
Pacha Mama Pisco, Yuzu, Beet & Aji Amarillo	\$15	Third Sister Mezcal, Charred Onion & Lime	\$18
Midcoast Fashion Bourbon, Brown Butter, Sage & Reishi	\$14	Saint George Fernet, Maple, Tannat & Coffee	\$14
Norumbega Martini Navy Strength Gin, Pernod, Cocchi & Castelvetro	\$16	Papa Inti Brandy, Emoliente, Hibiscus & Canella	\$14

WHITE

Bouchard Chardonnay 2021 Bourgogne - FR	\$17 / \$70
Spy Valley Sauvignon Blanc 2022 Marlborough - NZ	\$16 / \$68
Poggio La Noce Falanghina 2021 Ischia - Italy	\$16 / \$70
Berriere Melon de Bourgogne 2024 Muscadet - France	\$60
Koehler Ruprecht Riesling 2020 Pfalz - Germany	\$75
Le Fontane Grillo Blend 2023 Sicily - Italy	\$85
Pelican Chardonnay 2021 Arbois - France	\$100
Athénaïs Beru Chardonnay 2019 Chablis - France	\$120
Langouereau Chardonnay 2024 Chassagne Montrachet - FR	\$182

ROSÉ

Blažič Cabernet Sauvignon 2023 Goriška - Slovenia	\$16 / \$64
Sanguineto Sangiovese 2024 Montepulciano - Italy	\$80
Cibonne "Caroline" Tibouren 2021 Provence - France	\$100
Pibarnon Mourvèdre/Cinsault 2024 Bandol - France	\$120

SPARKLING

J.P. Chenet Blanc de Blancs N.V. Gascogne - France	\$15 / \$58
Domaine Serol Gamay N.V. Roannaise - France	\$18 / \$80
Camillo Donati Lambrusco 2024 Parma - Italy	\$68
Giacometto Erbaluce 2013 Piedmont(Caluso) - Italy	\$80
Billecart-Salmon Brut Rosé N.V. Champagne - France	\$180
Ruinart Blanc de Blancs N.V. Champagne - France	\$186
Tarlant Cuvée Louis 1996 Champagne - France	\$378

RED

Pablo Fallabrino Tannat 2020 Atlantida - Uruguay	\$16 / \$55
Koehler Pinot Noir 2023 Pfalz - Germany	\$18 / \$80
Fabien Jouves Malbec Blend 2023 Cahors - France	\$17 / \$70
Envinata Listán Negro 2021 Canary Islands - Spain	\$70
Poggio La Noce Colorino Blend 2016 Tuscany - Italy	\$90
Maison Belles lies L'Etrange 2019 Bourgogne - France	\$85
Sanguineto Sangiovese 2020 Montepulciano - Italy	\$130
Luigi Giordano Nebbiolo 2019 Montestefano - Italy	\$135
Foradori Granato Teroldego 2022 Dolomiti - Italy	\$160
Bouchard Pinot Noir 2022 Corton Grand Cru - France	\$300

SKIN CONTACT

Sassara Tocai Blend 2024 Veneto - IT	\$15 / \$58
Pullus Pinot Grigio 2023 Stajerska - SL	\$75
COS Grecanico/Inzolia 2024 Sicily - IT	\$85
Tanca Nica Zibibbo 2023 Sicily - IT	\$102
Collecappretta Trebbiano 2024 Umbria - IT	\$110
Vesselle Pinot Noir N.V. Champagne - FR	\$120

BEER & CIDER

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

NON-ALCOHOLIC

Muri Gooseberry & Quince 750ml - DK	\$48
Guinness Stout - Ireland	\$9
Chaga Cream Soda	\$13
First Sister Mocktail	\$13
Espresso / Latte	\$5 / \$7
San Pellegrino 1000ml	\$9
Coca Cola Products	\$4
Black Currant Spritz	\$13
Agua de Jamaica	\$6

