

# CherrySTONES

Fresh.

Local.

Eats.

## Appetizers

CherryStone Clams Sautéed with white wine, butter, fennel and fresh jalapenos. Served with roasted garlic toastinis. \$13.95

Locally Harvested Mussels With a tarragon, garlic and sweet onion cream reduction. Served with roasted garlic toastinis. \$11.95

Edamame Bites Crispy deep fried edamame with a sweet soy and cucumber wasabi dipping sauce. \$8.95

Seared Sushi Grade Tuna Dusted with coriander and fennel seed and served with a seaweed salad, wasabi, pickled ginger and soy sauce \$10.95

Oysters or Cherrystones on the half shell ½ dozen or a dozen with house made cocktail sauce, horseradish and crackers \$Mrkt

Steamers Fresh Maine steamed clams. Served by the pound with drawn butter. \$Mrkt

Baked Brie Baked till it's soft and creamy and then topped with toasted almonds, Kahlua reduction and served with the roasted garlic toastinis \$9.95

Shrimp Cocktail Five jumbo shrimp served with cocktail sauce and a wedge of lemon. \$10.95

Pan Fried Fish Cakes Haddock and salmon cakes with special blend of herbs and spices served with a spicy remoulade. \$10.95

### CherrySTONES Flatbreads

#1 Pancetta, goat cheese, kalamata olives, basil and fire roasted tomatoes. \$9.95

#2 Grilled chicken, red onion, bacon, smoked gouda cheese and bbq sauce \$9.95

#3 Fresh basil, mozzarella and cherry tomatoes with a garlic and basil oil \$9.95

#4 Chopped clams pecorino romano, and fresh herbs in a white clam sauce \$9.95

## Salads

Avocado and Crab Salad Half an avocado stuffed with fresh crab meat and served on a bed of mixed greens \$14.95

Downeast Cobb Salad Crispy smoked bacon, hardboiled egg, diced avocado, tomato, romaine lettuce, diced grilled chicken, fresh lobster and blue cheese \$18.95

Beet and Apple Salad Mixed Greens with candied pecans, goat cheese, apples, roasted beets and balsamic dressing \$9.95

Caesar Salad With shaved parmesan cheese, garlic croutons, and a house made Caesar dressing \$8.95 add chicken 4.95

House Salad Mixed greens, cucumbers, Red Onions, Tomatoes and Garlic Croutons \$4.95

## Soups

Lobster Bisque Cup 6.95 Bowl \$8.95

Clam Chowder Cup \$4.95 Bowl \$6.95

Soup of the Day Cup \$3.95 Bowl \$4.95

Soup Sampler One of each with roasted garlic toastinis for \$6.95

## Entrees

Served with Seasonal Vegetable and either Our original Lobster Mashed Potato, Roasted Fingerling Potatoes or Rice Pilaf  
Excluding pasta dishes. All Pasta dishes served with garlic bread.

Steamed Maine Lobster 1- 1/4lbs of fresh local lobster Steamed to perfection and served with drawn butter Single or Twins. \$Mrkt

The Grilled Chop A huge 16oz bone in pork chop topped with sliced Gala apples and melted sharp cheddar cheese and a lavender honey and drambuie reduction. \$23.95

Lobster Carbonara Fresh picked Maine lobster sautéed with smoked bacon and a creamy carbonara sauce made to order and topped with fresh chives. Served with penne pasta. \$ 26.95

Grilled Sea Scallops Plump juicy scallops marinated overnight and then grilled and served with a basil aioli and crispy pancetta. \$Mrkt

Seared Ahi Tuna Coated with wasabi dusted sesame seeds then pan seared and served with a pineapple, mango and avocado salsa and a sweet soy reduction. \$25.95

Pan Roasted Halibut Topped with grilled pineapple and finished off in the broiler with a roasted almond butter slightly melted atop. \$28.95

Baked Haddock Local haddock breaded with seasoned panko bread crumbs and served with a lemon zest and dill aioli \$18.95

CherrySTONES signature steak A chateau cut seared off and finished in the oven. Stuffed with kale, blue cheese, and baby portabella mushrooms. Topped with a rosemary red wine reduction. \$23.95

## Entrees (cont.)

Wild Mushroom Sacchetti A pocket of pasta filled with wild mushrooms and tossed in a smoked Gouda cream sauce with baby portabella mushrooms and fire roasted tomatoes. \$21.95

Seafood Piccata Salmon, Haddock, and Shrimp tossed with a sauce made to order with lemon, capers, shallots and herbs. Served over linguini \$22.95

CherrySTONES Prime rib Herb crusted and slow roasted to perfection Available in 12oz or 16oz portions \$19.95 and \$24.95 Not available until 5pm

Grilled Atlantic Salmon Dusted with coriander, fresh black pepper and sea salt. Then topped with a jalapeño cream sauce and a drizzle of balsamic glaze \$23.95

Grilled Twin Lobster Tails Two fresh Maine lobster tails grilled and topped with a fresh sage, honey and mango buerre blanc. \$Mrkt

CherrySTONES Cioppino A hearty seafood stew in a spicy tomato broth with chorizo and fresh herbs. Ask your server about today's combination of fresh seafood. A Must Try \$28.95

Stuffed Chicken Breast Filled with goat cheese, pancetta and asparagus then topped with a honey wine sauce. \$20.95

Blackened Swordfish Pan Seared and blackened then topped with a citrus crème fraiche \$ 23.95

## Lunch Fare

Served from 11 to 6pm with kettle cooked potato chips, fries 1.95 or O-rings 2.95

The Lobster Roll Fresh picked Maine lobster lightly tossed in mayo and served on a grilled bun with lettuce. \$Mrkt

Prime Rib Sandwich Our prime rib thinly sliced and piled generously on a grilled roll. Served with caramelized onions, sharp cheddar cheese, and a horseradish mustard mayo. \$11.95

Fried Haddock Sandwich Tender light haddock beer battered and fried golden brown. Served on a grilled roll with lettuce and tartar sauce. \$10.95

Sushi grade Tuna Burger Fresh ground sushi grade tuna pan seared and served with a wasabi and ginger aioli, lettuce, tomato and onion. \$12.95

Our Daily Quiche Please ask your server about today's available flavors. Served with a side salad as well. \$9.95

Pulled Pork Sandwich Smoked pork from one of our sister restaurants The Log Cabin served with tangy bbq sauce and caramelized onions on a grilled pretzel roll. \$9.95

Crab Salad Roll Handpicked Maine crab meat tossed lightly in mayonnaise with fresh cracked pepper and sea salt \$Mrkt

Falafel Sandwich A pita stuffed with our chef's secret falafel recipe, red onions, tomato, lettuce and tzatziki sauce. \$9.95

Lobster and Crab Club Generous portion of lobster and crab meat with smoked bacon, lettuce, tomato and light mayo on toasted sourdough bread. \$Mrkt.

The Goods Our ½ pound Angus beef patty topped with smoked Gouda cheese, onion rings, smoked bacon and a tangy bbq sauce. Served with lettuce and tomato on a grilled pretzel roll. \$10.95

Cadillac Burger Our ½ pound Angus beef patty topped with balsamic, bacon and apple compote and finished off with blue cheese crumbles \$10.95

Grilled Chicken and Avocado Club Freshly grilled chicken sliced thin with avocado, smoked bacon, tomato, lettuce and a basil aioli on grilled sourdough bread \$10.95

Consuming raw or undercooked seafood and shellfish may increase your risk of food borne illness especially if you have certain medical conditions

15-18% gratuity is customary and appreciated. 18% gratuity will be added to parties of 6 or more