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

**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

**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

Oysters or Cherrystones on the half shell ½ dozen or a dozen with house made cocktail sauce, horseradish and crackers $13.95

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

**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

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

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

**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 chateu 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

Seared 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 beurre 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 fraîche $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 of 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