

OUTLOOK KITCHEN

Tatiana Rosana, Executive Chef

SNACKS & APPS

FRIED FISH TACOS* \$16

Soft Corn Tortillas, Jalapeno Pico,
Pickled Onions, Cilantro

WATERMELON AND BURRATA SALAD \$15

Basil, Urfa, Pine Nuts, Pickled Rind,
Charred Lime Vinaigrette

THE GARDEN SALAD \$12

Flowers, Herbs, Seeds, Nuts, Mixed Greens,
Lemon Poppy Vinaigrette

RED ROMAINE CAESAR \$13

Parmesan, Heirloom Cherry Tomatoes,
Garlic Croutons

TUNA TARTARE TOSTADA* \$16

Blue Corn, Avocado, Gochujang,
Sesame Seeds, Tobiko

SHRIMP AND HALIBUT CEVICHE* \$15

Macadamia Leche de Tigre, Herbs, Plantain Chips

SOY CURED DEVEILED EGGS* \$13

Crunchy Garlic, Togarashi, Scallion

ASPARAGUS & PROSCIUTTO FLATBREAD \$16

Ricotta, Garlic, Parmesan, Chili Oil

BLUE HILL MUSSELS* \$16

Thai Coconut Curry, Grilled Sourdough Bread

HEIRLOOM TOMATO FLATBREAD \$16

Fresh Basil, Buffalo Mozzarella, Arugula

COGNAC MAC AND CHEESE \$16

Smoked Gouda, Aged Cheddar, Garlic Bread Crumbs
ADD: Lobster* 10

GREEN MISO SOUP \$12

All the Vegetables, Smoked Tofu

ENTRÉE

YUCA GNOCCHI* \$25

Sweet Shrimp, Saffron, Calabrian Chilies,
Fennel, Cotija

BLACK GARLIC CARBONARA \$23

Morel Mushrooms, Parmesan, Mascarpone

GEORGES BANK SCALLOPS* \$37

Fava Beans, Sweet Peas, Heirloom Cauliflower,
Couscous, Golden Tomato Coulis, Leek Top Foam,
Bacon

RED SNAPPER IN BANANA LEAF* \$34

Crispy Skin, Grilled Corn, Arroz Amarillo,
Thai Chili and Perilla Chimichurri

MAINE FAMILY FARMS CHICKEN* \$27

White Beans, Roasted Garlic, Parmesan, Leeks,
Fresh Herb Salad, Salt and Pepper Rice Crisp

BONE-IN PINELAND FARMS RIBEYE* \$48

Blistered Shishito Peppers, Braised Radish,
Toasted Sesame, Sweet Soy

SPRING LAMB FRITES* \$38

Harissa, Feta and Parsley Fries, Yogurt Sauce,
Garden Salad

* Before placing your order, please inform your server if a person in your party has a food allergy.

* Consumption of undercooked meat, poultry, egg, or seafood may increase the risk of foodborne illnesses.