


CLAY HILL FARM

RESTAURANT

MODERN CUISINE › CLASSIC SETTING

Appetizers: \$9

Our award-winning Lobster Bisque

Maine Sea Scallops

Citrus poached, wrapped in cucumber and topped with a smoked sesame salt. Garnished with pickled carrots

Baked Zucchini

Filled with goat cheese and lemon crumbs, drizzled with a broken olive vinaigrette and baby tomatoes

Escargot in Puff Pastry Shells

Five snails poached in garlic butter, served in individual puff shells

Grilled Shrimp Cocktail

Four large shrimp with Clay Hill cocktail sauce

Crab Cakes

Topped with rémoulade sauce and garnished with sweet and sour cucumbers

Salads: \$7

House

Baby Spinach leaves tossed with dried cranberries, pistachios and our maple vinaigrette

Classic Caesar Salad

Chopped hearts of Romaine served with Parmesan cheese and homemade croutons

Seasonal Salad

Small Plates:

BBQ Pork Two Ways 12

Slow cooked baby back ribs and pulled pork, served with potato salad

Twisted Caesar 10

Chiffonade of romaine hearts with roasted red pepper, cucumber, bacon, feta cheese, and avocado

add grilled chicken 16

add grilled shrimp 18

Smoked Salmon Flatbread 14

Grilled Flatbread smeared with goat cheese, capers, dill and red onion. Topped with smoked salmon slices

Grilled Flank Steak 17

Served with whole romaine leaves, crumbled bleu cheese, fried shallots and drizzled with a balsamic vinaigrette

SUMMER MENU


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Entrées:

Roasted Duckling 28

*Semi-boned and crisp served over a blueberry-merlot sauce.
Served with roasted potatoes.*

Pretzel Encrusted Halibut 26

Fresh Maine halibut served over whipped potatoes and finished with a summer ale sauce.

Eggplant Napoleon 14

*Breaded cutlets baked with layers of ricotta cheese and fresh mozzarella in a tomato sauce.
Served with garlic toast.*

Lobster Pie (Market Price)

*Fresh Maine Lobster meat removed from the shell and baked with a citrus butter with a
pastry crust.*

Prime Rib au jus Small cut 23 Larger cut 29

Slow Roasted rib-eye served with roasted potatoes and horseradish sauce.

Baked Maine Haddock 19

Lemon-herb crust with jasmine rice

Mixed Grill

Special evening presentations served with whipped potatoes

Grilled Tenderloin of Beef 33

Hand cut filet served with a green peppercorn demi glace over mushroom risotto cake

Crispy Coconut Scallops 28

Sauteed with a roasted red pepper and crab sauce. Served over jasmine rice.

Surf and Turf (Market Price)

*Petit Filet served over a mushroom risotto cake and topped with a green
peppercorn sauce. Mini lobster pie baked in a citrus butter with a pastry
crust*

Chef's Complete Dinner: Make any entrée a four-course meal with
Lobster Bisque, House spinach salad and your choice of dessert
for an extra \$18

Grey Gull Three- Course Dinner: Orange & walnut salad with
poppyseed dressing, Choice of one: "Crabbie" Haddock or Maple Walnut
Chicken, Profiterole for Dessert \$30

*All entrées served with seasonal vegetable
An 18% gratuity may be added to parties of 6 or more*

NOTE: Consumption of raw or undercooked food may increase the risk of food borne illness

SUMMER MENU