

# TIPSY TROUT



FINS AND  
FERMENTABLES

SUMMER 2022

## raw bar

**OYSTERS** one dozen **24**

## crudos

**MAINE BLUEFIN TUNA** golden watermelon, ,  
crème fraiche, dill, fennel **24**

**DAMARISCOTTA SCALLOP** aguachile, onion,  
cucumber **24**

## starters

**CRESCENT ROLLS** elmore flour, everything  
spice, nori butter **12**

**NEW ENGLAND CLAM CHOWDER** bacon,  
chives, fresh clams **15**

**GRILLED ARTICHOKE SALAD** lump crab,  
arugula, parmesan, knee deep radish, tomato  
vinaigrette **18**

**KING CRAB** yuzu butter, breadcrumb, garlic  
scape, aioli **24**

**SPICED BABY CARROTS** herbed tahini, fresh  
garbanzo, macadamia, anchovy vinaigrette **16**

**SQUID FRIED RICE** maine squid, ginger fried  
rice, nori, sesame **19**

**HAMACHI STEAM BUNS** chili crisp, kewpie,  
daikon, green onion **14**



## mains

**UNI BUCATINI** uni cream, celery root, trout roe, nori, yuzu **34**

**MAINE LOBSTER ROLL** lobster mayo or lobster butter, chive, bibb, buttered brioche bun **MP**

**GRILLED SWORDFISH STEAK FRITES** black garlic au poivre, hand-cut frites, charred endive **36**

**ROASTED LOCAL TROUT** sunchokes, spring onion, heirloom tomato vierge **34**

**CRISPY ATLANTIC SKATE** creamy spaetzle carbonara, pancetta, knee deep swiss chard, green peas **32**

**DENVER STEAK** lobster gratin, spinach, whiskey cream sauce **44**

**MISTY KNOLL CHICKEN LEG** tandoori chicken, lentil dal, yogurt sauce, mint **30**



**SPRUCE PEAK IS COMMITTED TO SUSTAINABILITY. WE PROUDLY WORK WITH BOTH LOCAL PRODUCERS AND NATIONAL DISTRIBUTORS THAT FOCUS ON TRANSPARENT SOURCING AND SUSTAINABLE FISHERIES AND FARMS. TOGETHER WE AIM TO PROTECT THE HEALTH AND BEAUTY OF OUR OCEANS AND WATERWAYS FOR GENERATIONS TO COME.**

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS*

PLEASE ADVISE YOUR SERVER ABOUT ANY ALLERGIES OR DIETARY CONCERNS