

Spencer's

AT THE WATERFRONT

appetizers & plates to share

- louisiana style chicken wings**
buffalo butter, spicy honey 16
- crispy eggplant** charred tomato,
pinenuts, watercress, parmesan 13
- baked crab dip** artichoke, fontina,
house pumpkin "mini loaf" 18

- wild mushroom flat bread**
chèvre noir, black garlic, arugula 15
- kettle corn**
nori, korean chili 8
- fried lemon pepper calamari**
buttermilk dill, chorizo, pickled chilis 15

- charred octopus**
confit pork belly, tomatillo salsa,
bbq dust, charred tomato sauce 17
- bao** steamed bun, pickled veggies,
peking duck, rouille 15

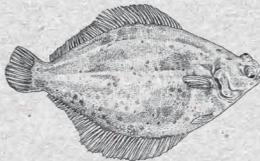
soups & salads

- caesar**
romaine, lemon, white anchovy,
garlic croutons, house bacon crumble 13
- farm greens**
smoked heirloom carrots, leafy greens,
autumn vegetables, dill dressing 13
- roasted beets**
horseradish cream, hazelnut gremolata,
spiced apple vinaigrette 14
- bitter greens salad**
endive, treviso, stilton,
dried apricot chutney, pistachio 14

- roasted squash soup**
parmesan broth, shelling beans,
herb pesto 10
- smoked haddock chowder**
potatoes, bacon, saltine crackers 12

market board

selections of fresh fish, local
meats and veggies change daily!
YOUR SERVER HAS THE DETAILS



CHILLED SHELLFISH

served on a bed of crushed ice

- bloody caesar peel & eat shrimp**
classic cocktail 23
- half 1 1/4 pound canadian lobster**
apple & celery salad,
25yr barrel-aged balsamic 25
- east & west coast oysters**
house sauces 3ea
- platters**
grand serves 2-3 75
deluxe serves 4-6 125



STEAKS

- craft cut beef*
- 6 oz tenderloin** 42
- 8 oz bavette** 32
- 10 oz striploin** 39
- 12 oz ribeye dry-aged 35 days** 49

*all steaks are brushed with red wine
butter and served with potatoes and
farm inspired vegetables.*

ADD SURF & MORE

- parmesan baked lobster** 25
make it an entrée +7
- garlic butter poached wild
argentinian shrimp** 18
- baked oysters** 15



- classic mains**
- craft cut burger**
local havarti, bacon, tomato,
pickles, steak sauce aioli, milk bun 19
- orecchiette**
argentinian shrimp, autumn sofrito,
brown butter, garlic 25
- grilled half chicken** charred scallion,
tuscan bread salad, radicchio,
sweet & sour currants, sherry jus 27
- agnolotti**
braised rabbit, pickled carrots,
roasted maitake, fried sage 27
- tagliatelle elk & foie gras** meatballs,
tomato sauce, parmesan 28
- crispy pork schnitzel**
blue cheese & tarragon spätzle,
mustard greens, roasted cauliflower 27
- grilled king oyster mushroom**
squash & farm vegetables,
beluga lentils, parsley pesto 24

- sides** 7ea
- sautéed wild mushrooms**
pecorino, oregano, garlic, lemon
- fries**
malt vinegar aioli, thyme salt
- roasted brussels sprouts**
double smoked bacon,
apple butter

**tuesdays
steaks & grapes**

from 5pm
enjoy two of our farm aged
craft cut steaks with frites
& a bottle of wine

**sommelier wines change weekly

70