



Dinner Menu

Starters

- CRAB CAKES** — Pan Seared Maine Peekytoe Crab Cakes over Maple-Cranberry-Walnut Glaze with White Balsamic tossed Greens - \$14
- TORTA** — Baked Semolina & Grana Padano Cheese Torta with Tomato-Roasted Red Pepper “Lutenitsa” Spread & Pita Crisps - \$10
- MUSSELS** — Sautéed Maine Rope Grown Mussels in a Savory Tomato, Kalamata Olive, & Caper Sauce topped with our Bakery Baguette - \$13
- LENTIL BOLO** — Crimson Lentil, Onion & Smoked Paprika Cakes with a Portuguese Yogurt, Cucumber Salad & Warm Pita - \$11
- LOBSTER RAVIOLI** — Fried Ravioli with Fresh Maine Lobster, Mascarpone & Ricotta Cheese served in a Sweet & Spicy Sambal Oelek & Fig Glaze over wilted Spinach - \$15
- CALAMARI** — Sautéed Calamari in a Lightly Spiced Basil Marinara with Kalamata Olives & Capers accompanied by Artisan Herb Baguette - \$12
- PIKILLIA** — Assorted House-made Spreads & Salads including Baba Ganoush, Snejanka, Roasted Garlic Hummus & Lutenitsa served with Fried Pita Crisps & Kalamata Olives - \$12
- RAW OYSTERS*** — Local Maine Oysters on the Half Shell with Aleppo Pepper Mignonette & Traditional Cocktail Sauce – Half Doz. \$12 / Full Doz. \$22
- ROAST OYSTERS** — Four Local Oysters Roasted with Sundried Tomato Pesto & Sheep’s Milk Feta Served on Arugula with Balsamic & Meyer Lemon Olive Oil - \$12

Soups & Salads

- ROCKET SALAD** — Arugula with Panko Fried Smoked Mozzarella, Cranberry-Pecan Croutons & White Balsamic Vinaigrette - \$9
- ICEBERG WEDGE** — Baby Heads of Iceberg Lettuce topped with Maytag Blue Cheese, Apple Smoked Bacon, Grape Tomatoes & Creamy Green Goddess Dressing - \$10
- SALAD SIMPLICE** — Mixed Artisan Greens with Cucumbers, Tomatoes, Carrots, Fresh Chickpeas & our White Balsamic Vinaigrette - \$8
- GRILLED ROMAINE** — Lightly Grilled & Peppered Gem Romaine with Creamy Classic Caesar Dressing, Shaved Grana Padano Cheese & Grilled Baguette - \$9
- WARM KALE SALAD** — Roasted Winter Kale & Butternut Squash with Ruby Grapes & Maytag Blue Cheese finished with White Balsamic & Truffled Balsamic Glaze - \$11
- LOBSTER STEW** — A Bowl of Local Hand Picked Maine Lobster in a Bristol Sherry, Sweet Butter, Cream Broth dusted with Smoked Paprika - \$15
- SOUP OF THE DAY** — Always Fresh & Delicious, Served with our Bakery Herb Baguette – Cup \$6 / Bowl \$10

**These items may be raw or cooked to order. Notice: Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

At Fresh we believe in using high quality, fresh & local products whenever possible. Our favorite vendors include Curtis Custom Meats, Port Clyde Fresh Catch, Beth’s Farm, Costa Produce, Pemaquid Oyster Co., Waldo Stone Farms, Bowden’s Eggs & our local small farmers & foragers.

FRESH

1 Bay View Landing, Camden, Maine 04843 | (207) 236-7005 | www.freshcamden.com

Dinner Entrees

DIVER SCALLOPS* — Aleppo Pepper Rubbed, Pecan Crusted, Diver Scallops over Creamy Sweet Potato, Ginger & Carrot Gnocchi finished with Fig Glace - \$26

LOBSTER RISOTTO — Fresh Picked Maine Lobster in a Creamy Butternut Squash & Grana Padano Cheese Risotto on a bed of Hearty Winter Spinach - \$27

HADDOCK — Pan Roasted with Maine Mussels, Spinach, Carrots & Leeks in a light Saffron-Garlic Brodo - \$24

STEAMED LOBSTER — A simply Prepared “Port Clyde Fresh Catch” Lobster with Drawn Butter, Hand Cut French Fries and a Petite Salad Simplice – Market Price

SALMON* — Aleppo Pepper Rubbed, Seared Cold River Salmon over Sundried Tomato Pesto Mash & Garlicky Upland Cress Chimichurri - \$23

VEGETARIAN GNOCCHI — Sweet Potato Gnocchi & Roasted Butternut Squash in a Creamy Sundried Tomato - Pecan Pesto & Grana Padano Cheese Sauce - \$18

VEGETABLE RISOTTO — Gingered Carrot Risotto with Goat Cheese & Sage Cream over Peppery Arugula - \$19

CHICKEN PASTA — Pan Roasted Statler Chicken Stufato with Cippolini Onions over Fresh Pappardelle Pasta - \$22

CHICKEN POT PIE — White Meat Chicken in a Savory Sage & Vegetable Sauce with a Sweet Potato Crust, Served with White Balsamic Vinaigrette Tossed Greens - \$17

ROAST DUCK — Crispy Portuguese Paprika Duck & Sweet Potato, Goat & Grana Padano Cheese Risotto on a bed of Wilted Spinach \$27

PORK SHORT RIBS — Slow Braised Pork Short Ribs over Roasted Garlic Mashed Potato in a Sherry-Thyme Demi-Glace - \$25

MEDITERRANEAN BURGER* — “Curtis Meats” Ground Sirloin, Seasoned & Grilled with Sundried Tomato - Pecan Pesto, Sheep’s Milk Feta & Arugula on our Homemade Bakery Bun, served with Hand Cut French Fries - \$14

FLAT IRON STEAK* — Grilled, Italian Espresso, Coriander & Smoked Paprika Rubbed Flat Iron Steak over Roasted Garlic Mash with a Sweet Bourbon Fig Glaze - \$24

BEEF WELLINGTON* — A “Deconstructed” Version with Cepe Dusted & Grilled Filet Mignon topped with Wild Mushroom Duxelle over Butter Puff Pastry & Garlic Mashed Potatoes finished with a Port Wine Demi-Glace - \$30

Beverages

SODAS & JUICES

Coke	2
Diet Coke	2
Fanta Orange	2
Ginger ale	2
Sprite	2
Mt. Blast Powerade	2
Captain Eli’s Blueberry Soda	3
Captain Eli’s Draft Rootbeer	3
Fresh Squeezed Lemonade	3

COFFEE, TEA & MILK

Coffee	2
Fresh Brewed Iced Tea	3
Iced Coffee	2
Milk	2
Hot Tea	2
Gold Peak Green Tea	2

BOTTLED WATERS

Poland Springs Bottled Water	2
Panna	5
Pellegrino (Sm)	3
Pellegrino (Med)	4
Pellegrino (Lg)	6

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