

HANCOCK HOUSE HOTEL

APPETIZERS

TOMATO BRUSCHETTA - \$6

tomato | basil | grilled garlic toast

BEEF CROSTINI - \$8

red pepper cream | arugula | garlic toast

CORN FRITTERS - \$8

sour cream | scallion | maple truffle sauce

PAN SEARED SCALLOPS - \$16

parsnip puree | bacon | peas | basil oil

FRIED OYSTERS - \$10

panko crust | creamed spinach | sriracha mayo

MUSSELS PROVENCAL - \$11

white wine | tomato | basil | toast

GRILLED PORTOBELLO - \$8

marinated in balsamic | marsala sauce | chive

SOUPS & SALADS

SOUP DU JOUR - \$6 | \$8

made fresh every day | sm | lg

TUSCAN WHITE BEAN - \$8

sausage | white navy bean | kale | cream

PORTUGUESE FISH STEW - \$8

haddock | tomato | white wine | cilantro

ROASTED VEGETABLE SOUP - \$8

pureed vegetable | garlic | croutons

LOBSTER CAPRESE - \$16

fresh mozzarella | heirloom tomato | pesto | balsamic

GRILLED PEACH SALAD - \$10

feta | arugula | prosciutto | honey vinaigrette

SOUTHWEST SALAD - \$10

chicken | corn | avocado | bean | chipotle dressing

GRILLED CAESAR - \$8

romaine | parmesan | panko

GREEK SALAD - \$8

heirloom tomato | feta | cucumber | red wine vin

POACHED PEAR SALAD - \$10

blue cheese | arugula | walnuts | champagne vin

FROM THE SEA

SEAFOOD BOIL - \$26

shrimp | scallop | mussels | clams | kielbasa | corn | potato

GRILLED SALMON - \$18

lemon herb butter | asparagus | potato du jour

LOBSTER BOMB - \$21

bread bowl | lobster meat | lobster bisque

PAN SEARED HALIBUT - \$26

spiced tomato chutney | parsnip puree | basil infused oil

LOBSTER ROLL - \$16

dill | lemon | warm bun | fresh chips

MUSSELS LINGUINE - \$18

PEI mussels | white wine | basil | tomato

CAJUN SHRIMP PASTA - \$19

spinach | tomato | penne | Cajun cream sauce

MARYLAND CRAB CAKES - \$22

classic style | remoulade | coleslaw

CATCH OF THE DAY - MARKET PRICE

herb stuffed whole fish | choice of two sides

add Milanese sauce for an additional \$3
+ shrimp \$6 | + chicken \$5 | + steak \$6 | + lobster tail \$20

FROM THE LAND

AMERICAN CHEESEBURGER - \$12

half pound patty | potato bread | American cheese | remoulade

RIBEYE STEAK - \$35

mushroom cream sauce | two sides

SOUTHERN FRIED CHICKEN - \$12

3 piece dark meat | mac n cheese | roasted vegetables

FLANK STEAK - \$22

chimichurri sauce | grilled asparagus | Spanish rice

PAN SEARED CHICKEN - \$15

white wine pan reduction | roasted vegetables | potato du jour

VEAL SALTIMBOCCA - \$22

prosciutto | sage | fontina | two sides

DAILY RISOTTO - \$18

please ask your server for today's special

MINT CUMIN SPICED LAMB - \$28

all spice | marinated tomato | Spanish rice | yogurt mint sauce

SEVEN VEGETABLE PASTA - \$14

pesto crème | penne | parmesan

SIDES

SEASONAL VEGETABLES \$3 | ROASTED VEGETABLES \$3

SPANISH RICE \$3 | MAC N CHEESE \$3 | COLESLAW \$3

SIDE PASTA \$3 | SIDE SALAD \$3 | CHIPS \$3