

# Romaine's

WOOD GRILL AND BAR

Owners Richard & Erin Romaine

Chef de Cuisine Andrew Hurd

GM Bonny Dalrymple

Sous Chef Sean Smith

## Starters and Greens

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**r** **Maine Crab Cakes**  
Jonah Crab, Pan-Seared, Corn Slaw,  
Chipotle Mayo \$9

**Creole Barbecued Shrimp**  
Gulf, White Shrimp Sautéed, Worcestershire,  
Butter, Black Pepper, Lemon, Grilled Bread \$9

**Clam Chowder**  
Corn, Bacon, Sweet Potatoes \$6 Cup \$4

**r** **Calamari**  
Buttermilk Soaked and Crispy, Cherry Peppers,  
Sweet Thai Chile Sauce \$8

**Tasso Mac & Cheese**  
Topped with Parmesan Breading \$6

**r** **Gumbo**  
Chicken, Andouille Sausage, White Rice \$5 Cup \$4

**Mixed Greens**  
Organic Field Greens, Stilton Cheese,  
Spiced Pecans, Roasted-Pear Vinaigrette \$8

**r** **The Iceberg Wedge**  
Iceberg, Shaved Onion, Tomato, Carrot,  
Bleu Cheese, Buttermilk Dressing \$7

**Onion-Brie Tart**  
Warm with Balsamic Drizzle \$8

**Caesar Salad**  
Romaine Hearts, Homemade Croutons, Parmesan \$8

**Roasted Beet Salad**  
Arugula, Goat Cheese, Capers, Balsamic \$8

## Mains

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**North Atlantic Haddock**  
Roasted Potatoes, Potato Leek Cream, Topped with  
Roasted Red Peppers and Fried Leeks \$23

**Jumbo Gumbo**  
Chicken, Andouille Sausage, Shrimp,  
Fried Oysters, White Rice \$12

**r** **Veal Bolognese**  
Veal, Pork, Pancetta, Tomato, Penne Pasta \$18

**r** **Wood Grilled Tenderloin**  
Garlic Potato Mash, Broccolini,  
Red Wine Demi \$30

**Wood-Roasted Duck**  
Sweet Potato, Corn, and Black Bean Hash  
Jalapeno Pepper Jam \$22

**Double Pork Chop**  
“All Natural” Sausage Stuffed, Potato Mash,  
Garlicky Spinach, Maple-Mustard Glaze \$19

**Shrimp Fettuccine**  
Gulf White Shrimp, Artichoke Hearts, Spinach,  
Sun-Dried Tomatoes, Herb Butter \$19  
Substitute Murray's All Natural Chicken \$17  
Vegetable Fettuccine \$12

**r** **“Under The Brick” Chicken**  
Murray's “Almost Boneless”, Arugula,  
Truffle Potato Mash, Garlic-Lemon Confit,  
Balsamic Drizzle \$21

**Wood Grilled Atlantic Salmon**  
Red Flannel Hash, French Green Beans,  
Apple Cider Glaze \$21

**Jambalaya Pasta**  
Chicken, Sausage, Shrimp, Tomato, Cajun Spice \$17

**r** **Wood Grilled New York Strip**  
Wild Mushroom Risotto, Asparagus,  
Crispy Onion Strings, Truffle Butter \$28

**Tomato Braised Lamb Shank**  
White Bean Ragout, Broccolini \$25

**An 18% gratuity will be added to all parties of 5 or more.  
Please let your server know if you have any allergies.**

*\*Consuming raw or undercooked beef or fish may cause food borne illness.*

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