

THE ELIZABETH

Mediterranean Inspired Cuisine

STARTERS

CHEESE PLATE 22

A plate of various Maine cheeses and accompaniments.

OYSTERS six 18 twelve 34

Served with house mignonette, cocktail sauce, horseradish & charred lemon.

CLAMS CASINO 16

Six littleneck clams topped with an onion red pepper bacon butter.

LAMB CHOP LOLLIPOPS 23

Rubbed with a North African spice & accompanied by a pickled cucumber nest.

PAN SEARED SCALLOPS 19

Served over a braised fennel and spinach salad with bacon vinaigrette.

BRUSSELS SPROUTS 18

Pan roasted and tossed in brown butter with gnocchi and pancetta.

HOUSE SALAD 12

Mixed greens garnished with tomatoes, cucumber, carrot, red onion and tossed with a house made white balsamic citrus vinaigrette.

CAESAR SALAD 14

Crisp romaine hearts tossed with house dressing & homemade croutons.

ADD Seared Scallops 12

ADD Shrimp Skewer 8

MAINS

BRAISED LAMB SHANK 32

Served with orzo & daily vegetable.

SEAFOOD RISOTTO 38

Made with vegetable stock and infused with saffron then finished with cream and parmesan cheese. Topped with scallops, shrimp & little neck clams.

BOLOGNESE TAGLIATELLE 31

Pork & veal beef slowly simmered in red sauce over house made pasta.

CHICKEN MARSALA 30

Sauteed with mushrooms in a Marsala cream sauce & served over linguini.

BAKED HADDOCK 32

Topped with puttanesca sauce and served with risotto & daily vegetable.

WHITE CLAM LINGUINI 33

Sauteed with garlic, olive oil, basil and white wine then served over linguini

CIOPPINO 36

Seafood stew made with savory tomato broth, shrimp, scallops & haddock.

BAKED GNOCCHI 29

Layered with ricotta, eggplant, golden raisins, spinach, parmesan & mozzarella.

GRILLED TOMAHAWK RIBEYE FOR 2 85

Topped with a roasted garlic demi-glace. Served with a potato leek tart & vegetable.

FISH OF THE DAY MRKT PRICE

Ask about today's selection

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS