aragosta

300 Goose Cove Road
Deer Isle, ME 04627

cocktails

17

Martini *gin, sherry, salt*

Thoroughfare *bourbon, cognac, quinine, vanilla*

Pull Up The Roots *gin, sugar snap, fennel, egg*

Future Folklore *rye, shiitake, corn, mole, bird's eye*

Good Morning, Captain *cachaça, coconut, campari, coffee, pandan*

Forces At Work *aquavit, dill, sauerkraut, cucumber, génépy*

Diamond Dancer *eau de vie, basil, pineapple, oat straw, soda*

zero proof

10

Into The Garden *rhubarb, beet, sumac, bay laurel, whey*

Further Adventures *carrot, ginger, curry leaf, soda*

dinner

Oyster *black vinegar, yuzu*

Scallop *brown butter, caraway*

Mussel *seaweed, furikake*

Clam *new bay, crème fraîche*

Mackerel *fermented beet, gochugaru*

Nori Focaccia *ricotta, smoked butter*

Carrot *romanesco, shiso*

Beet *pickled mustard, rye*

Spring Garlic *dumpling, dashi*

Broccolini *ramp, shio koji*

Agnolotti *lobster, beurre blanc*

Halibut *charred cabbage, dill*

Duck *peas, carrots*

Rhubarb *bay laurel*

Juniper *maple, porcini*

Chef Devin Finigan

Tasting Menu 150
Chef's Selection +75
Caviar +125