



Appetizers

- Duxbury Oysters* 19

horseradish, cocktail sauce, mignonette
- Colossal Shrimp Cocktail 21

cocktail sauce, horseradish
- Semolina Crusted Calamari 19

pepperoncini, cocktail sauce, remoulade
- Grilled Octopus 21

celery root puree, baby potatoes, salsa verde
- Alba Antipasto 29

cured meat and cheese, grilled and marinated vegetables, honeycomb *(Serves 2 to 4)*
- Classic Steak Tartar* 19

filet of beef, pickled shimeji, crispy capers
- Chicken Wings 17

harissa, za'atar, blue cheese
- Meatballs 17

mint tzatziki, feta, toasted pita
- Grilled Flat Bread 19

babaganoush, tzatziki, sweet pepper hummus, olives, feta
- Tuna Tartare* 21

crispy wontons, avocado, capers, soy ponzu, spicy aioli

Soup & Salads

- New England Clam Chowder 12

imported pancetta, oyster crackers
- House Salad 15

spring lettuces, apples, pomegranate, goat cheese, vinaigrette dressing
- Mixed Lettuces 13

shaved radish, sherry vinaigrette
- Caesar Salad* 15

romaine hearts, Caesar dressing, parmesan croutons
- Tomato and Burrata Salad 22

heirloom tomatoes burrata, basil oil, balsamic
- Beet Arugula Salad 16

arugula, beets, goat cheese, pecans, house citronette

Add to Any Salad: *Petite Sirloin 25 Chicken 12 Shrimp 16 Salmon 16*

Pasta & Handhelds

- Braised Short Rib Gnocchi 27

wild mushrooms, parmesan crema
- Bolognese 27

house made ragu, trivella pasta, parmesan Reggiano
- Sausage Sugo 26

tomato and cognac sauce, rigatoni, parmesan, basil
- Margherita Pizza 18

mozzarella, tomato, basil
- 'Il Diavolo' Pizza 19

spicy soppresatta, calabrian chili, mozzarella
- Brandt Farms Cheese Burger 21

cheddar, lettuce, tomato, onion, house remoulade, fries

Steaks & Chops



Brandt Farms Prime NY Sirloin 14oz 55



Prime Cowboy Steak 32oz 98

Center Cut Filet Mignon 10oz 53

Brandt Farms Boneless Ribeye 16oz 58

Double Cut Pork Chop 35
apple mostarda

Entrées

- Atlantic Salmon 32

grilled zucchini, asparagus, cherry tomatoes, citrus sauce
- Grilled Swordfish 36

ratatouille, roasted red pepper coulis
- Pan Roasted Cod 33

caponata, lemon beurre blanc
- Chilean Sea Bass 48

sugar, snap peas, leeks, corn, cider beurre blanc
- Harissa Rack of Lamb 47

roasted fingerling potatoes, ratatouille, yogurt
- Alba Chicken 32

braised spinach, pickled Fresno chili, chicken jus

Fish & Chips 28
crispy haddock, French fries, coleslaw, remoulade

Sides

- Wild Mushrooms 13

French Fries 9

Mashed Potatoes 9
- Sauteed Spinach 10

Truffle Fries 10

Mac ~n~ Cheese 12
- Buttered Asparagus 13

Loaded Baked Potato 12

Brussels Sprouts w/ Pancetta 13
- Baked Potato, sour cream, chives 10

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Note: Before placing your order, please inform your server if a person in your party has a food allergy.



WHITES	Gls	Btl	REDS	Gls	Btl
Collalbrigo Prosecco Brut, IT	10	35	Acrobat Pinot Noir, OR	12	39
Saracco Moscato d’Asti, IT	10	35	Ghost Pines Merlot, Napa/Sonoma, CA	10	35
Santa Margherita Pinot Grigio, IT	15	59	Querceto Chianti, Toscano, IT	9	32
Kessler R’ Riesling, GR	12	39	Giacosa Fratelli Nebbiolo d’Alba, IT	14	45
Invivo X ‘SJP’ Sauvignon Blanc, NZ	13	44	Umberto Cesari Sangiovese Riserva, IT	14	45
Kato Sauvignon Blanc, NZ	10	35	Stone Cellars by Beringer Cabernet, CA	9	32
Stone Cellars by Beringer Chardonnay, CA	9	32	J. Lohr Hilltop Cabernet, CA	13	45
Sadler’s Well Chardonnay, CA	12	39	Aruma Malbec, ARG	12	35

ROSÉ/BLUSH	GLS	BTL
Laroque, Rose, FR	9	32



COCKTAILS & MARTINIS

SUMMERTIME 15
House infused Vodka with pineapple
WINTER IN ITALY 15
Vodka, Limoncello, blood orange juice, rosemary syrup
BLUBERRY LIME RICKEY 15
Blueberry Vodka, blueberry sauce, lime, soda
SPICED PEAR DIABLO 15
Tequila, Spiced Pear Liqueur, lime, agave, ginger beer
CRUSH 15
Reposado Tequila, watermelon and hibiscus
ALBA SMASH 15
BOURBON, ORANGE LIQUEUR, STRAWBERRY AND LIME
THE SURFSIDE 15
RUM, PEACH SCHNAPPS, LIME, COCONUT, PINEAPPLE, GRENADINE
GRAPEFRUIT FIZZ 15
GIN, GRAPEFRUIT, ROSEMARY, LIME AND PROSECCO



BEERS

~ BOTTLE ~

Corona	7	Heineken	7	Sams Smith Taddy Porter	10
Amstel Light	7	Smutty Nose Old Brown Dog	8	Dogfish 60 Minute, IP	9
Coors Light	7	Chimay Blue	11	Heineken 00 (N/A)	7
Miller Lite	7	Maine “Lunch” IPA	12	Clausthaler (N/A)	7

~ DRAFT ~

Alba Lager by Widowmaker	9	Sam Seasonal	9	Widowmaker Blue Comet	10
		Allagash White	9		

~ CANS ~

Sam Adams Wicked Hazy IPA	8	Nightshift Santilli	8	White Claw	8
Downeast Cider	7	Lone Pine Portland Pale Ale	8	Truly	8
Jack’s Abbey House Lager	7	Athletic Run Wild IPA (N/A)	8	High Noon	8

~ Hard Seltzers ~

MENU FOR HOST's REFERENCE

- 1. If not found on this menu, it is not available for take out
- 2. all desert, besides Crème Brulée, are available for takeout,
- 3. all kids food is available for takeout,
- 4. all specials are available for takeout but check with manager first

Colossal Shrimp Cocktail 21 cocktail sauce, horseradish	Chicken Wings 17 harissa, za'atar, blue cheese
Grilled Octopus 21 celery root puree, baby potatoes, salsa verde	Meatballs 17 mint tzatziki, feta, toasted pita
Alba Antipasto 29 cured meat and cheese, grilled and marinated vegetables, honeycomb <i>(Serves 2 to 4)</i>	Grilled Flat Bread 19 babaganoush, tzatziki, sweet pepper hummus, olives, feta

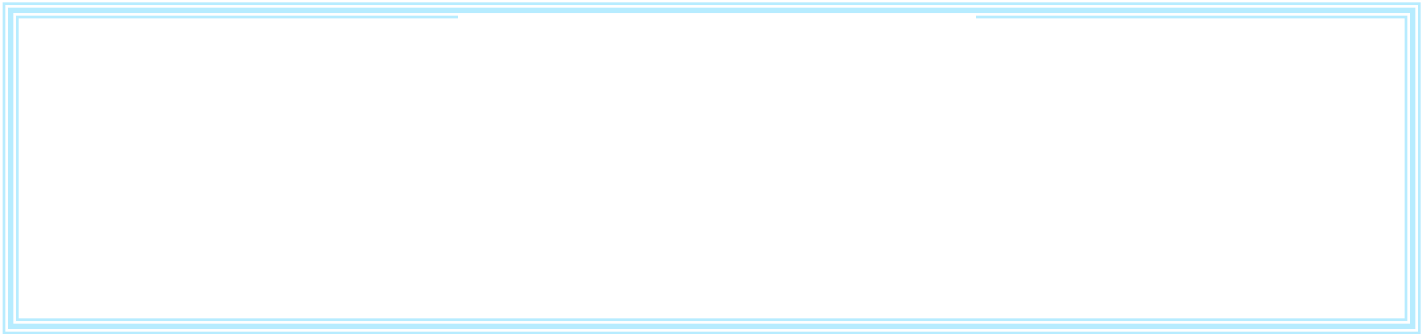
Soup & Salads

New England Clam Chowder 12 imported pancetta, oyster crackers	Caesar Salad* 15 romaine hearts, Caesar dressing, parmesan croutons
House Salad 15 spring lettuces, apples, pomegranate, goat cheese, vinaigrette dressing	Tomato and Burrata Salad 22 heirloom tomatoes burrata, basil oil, balsamic
Mixed Lettuces 13 shaved radish, sherry vinaigrette	Beet Arugula Salad 16 arugula, beets, goat cheese, pecans, house citronette

Add to Any Salad: *Chicken 12 Shrimp 16 Salmon 16*

Pasta & Handhelds

Braised Short Rib Gnocchi 27 wild mushrooms, parmesan crema	Margherita Pizza 18 mozzarella, tomato, basil
Bolognese 27 house made ragu, trivella pasta, parmesan Reggiano	'Il Diavolo' Pizza 19 spicy soppresatta, calabrian chili, mozzarella
Sausage Sugo 26 tomato and cognac sauce, rigatoni, parmesan, basil	Brandt Farms Cheese Burger 21 cheddar, lettuce, tomato, onion, house remoulade, fries



Entrées

Atlantic Salmon 32 grilled zucchini, asparagus, cherry tomatoes, citrus sauce	Chilean Sea Bass 48 sugar, snap peas, leeks, corn, cider beurre blanc
Grilled Swordfish 36 ratatouille, roasted red pepper coulis	Harissa Rack of Lamb 47 roasted fingerling potatoes, ratatouille, yogurt
Pan Roasted Cod 33 caponata, lemon beurre blanc	Alba Chicken 32 braised spinach, pickled Fresno chili, chicken jus

Sides

Wild Mushrooms 13	French Fries 9	Mashed Potatoes 9
Sauteed Spinach 10	Truffle Fries 10	Mac ~n~ Cheese 12
Buttered Asparagus 13	Loaded Baked Potato 12	Brussels Sprouts w/ Pancetta 13
	Baked Potato, sour cream, chives 10	

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