

Happy Easter

Appetizers, Soup & Salads

Duxbury Oysters* 19 Horseradish, cocktail sauce, mignonette	Cream of Asparagus Soup 13 Sour cream dollop
Colossal Shrimp Cocktail 21 Cocktail sauce, horseradish	House salad 15 Spring lettuces, apple, pomegranate, goat cheese
Semolina Crusted Calamari 19 Banana pepper, chipotle aioli, cocktail sauce	Wedge Salad 21 Applewood bacon, tomatoes, baby iceberg, blue cheese
Alba Antipasto 29 Cured meats, marinated & grilled vegetables, cheeses, honeycomb	Caesar Salad* 15 Romaine hearts, crispy parmesan croutons
Lamb Meatballs 17 Mint tzatziki, feta cheese and toasted pita	Caprese Salad 21 Vine ripe tomatoes, fresh mozzarella, basil oil, balsamic drizzle

Entrées

Herb Roasted Australian Leg of Lamb 39 Potato au gratin, haricot vert, lamb jus
Surf and Turf 59 Grilled Filet Mignon, crab stuffed baked shrimp and potato au gratin
Atlantic Salmon 33 Roasted squash, citrus and orange sauce
Pan Roasted Cod 34 Caponata, lemon beurre blanc
Chilean Sea Bass 48 Broccoli rabe, cider beurre blanc
House Made Bolognese 27 Housemade ragu, tomato, trivella pasta, Parmigiana Reggiano
Braised Short Rib Gnocchi 27 Wild mushroom, parmesan crema
Alba Chicken 32 Braised spinach, pickled fresno chili, chicken jus

Steaks & Chops

Filet Mignon 56
New York Sirloin 58
Boneless Rib Eye 61
Double Cut Pork Chop 38 apple mostarda
Served with Haricot Vert & Mashed Potatoes

Children's Menu

Chicken Fingers & Fries 16	Cheeseburger with Fries 16
Mac ~n~ Cheese 14	Cheese Pizza 16

Desserts

Blueberry Lemon Tiramisu 10	Carrot Cake 10
Chocolate Lave Cake 9 vanilla ice cream, chocolate sauce	

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 you or 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

BREATH OF FRESH PEAR 15
Pear vodka, rum, coconut, lime, soda

WINTER IN ITALY 15
Vodka, Limoncello, blood orange juice, rosemary syrup

BLUBERRY LIME RICKEY 15
Blueberry vodka, blueberry sauce, lime, soda

PORT WINE FASHIONED 15
Bourbon, port wine, black walnut bitters, maple syrup

MATADOR 15
Tequilla, pomegranate liqueur, agave, lime, ginger beer

SUMMERTIME 15
House made pineapple infused vodka

BEERS

~ BOTTLE ~

Corona Lager	7	Heineken Lager	7	Sams Smith Taddy Porter	10
Amstel Light Lager	7	Smutty Nose Old Brown Dog	8	Dogfish 60 Minute, IP	9
Coors Light Lager	7	Chimay Blue	11	Heinekin 00 (N/A)	7
Miller Light Pilsner	7	Maine "Lunch" IPA	12	Clausthauler (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	~ Hard Seltzers ~	
Downeast Cider	7	Lone Pine Portland Pale Ale	8	White Claw	8
Jack's Abbey House Lager	7	Athletic Run Wild IPA (N/A)	8	Truly	8
				High Noon	8