

# COCKTAILS

## fleur signature hurricane

rum, blend of mango, orange & pineapple juice, grenadine, a float of barban court 5-star rum, amaretto poured in a pineapple cup

## blue harborside

malibu pineapple rum, absolut, beefeater gin, blue curacao, shaken with a fresh squeeze of lime juice, pineapple juice, topped with red bull, poured in fresh pineapple cup

## fleur's house

câroc summer watermelon vodka, fresh watermelon, sugar cane syrup, passion fruit puree, shake and pour

## daphnee's martini

câroc summer watermelon vodka, cranberry juice, fresh watermelon cubes, basil, diced strawberries

## lauren's sangria

secret house recipe. you can ask, but we won't tell

## rockport ultimate long island

fito's handmade vodka, bombay sapphire gin, barban court 5 star rum, triple sec, fresh lime juice, finished with a splash of coke

## fleur's passion fruit mai tai

cruzan rum, cointreau, orgeat almond syrup, fresh lime juice, barban court dark rum for floater

## breeze by the bay

bombay sapphire, bacardi raspberry, fresh lime juice, simple syrup, and a float of chambord

## candy rain

don q rum, lemon juice, triple sec, blue curacao, cinnamon ginger syrup

## caribbean mule

rum, fresh lime juice, ginger beer

## fleur's cucumber rita

patron tequila, cointreau, muddled cucumber, fresh lime juice, agave

## summer sunset

sipsmith's gin, fresh lemon juice, freshly muddled strawberries, triple sec, pineapple syrup and topped with tonic water

# WINE

## Sparkling

		Glass	Bottle
zonin prosecco	italy	8	split
prosecco torresella	italy		36
brut rose mumm napa	california		44

## White

rose fleur de mer	france	10	34
pinot grigio barone fini	italy	9	32
soave pieropan	italy	10	34
sauvignon blanc "the loop"	new zealand	8	30
chardonnay sea sun by caymus	california	9	32
chardonnay william hill	california	15	54

## Red

pinot noir sokol blosser willamette	oregon	10	36
cotes du rhone delas freres st. esprit	france	9	32
malbec finca el origin	argentina	8	28
cabernet daou, paso robles	california	14	52
cabernet louis martini	california	13	48
red blend the pessimist	california	13	48

## By the Bottle

sauvignon blanc charles krug	napa california		36
sauvignon blanc "domaine des coltabards" sancerre	france		65
chardonnay paul hobbs "crossbarn"	california		55
white blend conundrum white	california		28
pinot noir benton lane, willamette	oregon		44
pinot noir j vineyards, russian river	california		65
cabernet joesph carr, napa	california		50
cabernet hess alomi	california		72
"supertuscan" brancia tre, tuscan	italy		58

# BEER

subject to seasonal varieties

rockport brewing capehedge kolsch	Rockport, MA	5.4%	16oz	7
orono brewing co-tubular	Orono, ME	7.2%	16oz	8
untold-east by northwest	Scituate, MA	6.8%	16oz	7.5
idle hands-four seam	Malden, MA	6.6%	16oz	8
maine beer co-lunch	Freeport, ME	7%	16oz	8
burlington beer- uncanny	Valley Burlington, VT	7%	16oz	8
bud light		4.2%	16oz	6
sam adams			16oz	8
imported bottles				
guinness - prestige (haitian) - modelo - stella artois - heineken - corona				7
white claw				6
Non Alcoholic Beverages				
coffee, herbal tea, decaf				3
house-made lemonade (fresh squeezed lemons)				7
the lemonade (strawberry, watermelon, basil lemonade)				9
Fountain beverages: coca cola, diet coke, lemon lime, orange, root beer, ginger ale, iced tea				3.50

# APPETIZERS

## clam chowder

creamy hearty, bacon, fresh vegetables, diced carrots, celery, parsley, clams, slow simmerd to creamy consistency, served with garlic bread 9/13

## fried plantains

hand prepped plantains, deep fried golden, served with our spicy cabbage slaw 10

## mussels

our signature mussels sautéed in shallots, garlic, parsley, fresh diced tomatoes, cajun wine reduction, cajun sausage, topped with parmesan cheese, cilantro and lemon 16

## marinated mozzarella caprese

fresh mozzarella, tomato, basil, cape gooseberries, drizzle of balsamic vanilla reduction 14

## caribbean wings

our signature wings marinated in creole spices, charbroiled, topped with scallions, served with our signature sauce 14

## grilled shrimp

fresh flavor of the caribbean in rockport, grilled shrimp on a bed of fresh pico de gallo and garlic bread 15

## coconut shrimp

made daily & hand-dipped in cajun batter, rolled in coconut, fried golden, paired perfectly with our creole marmalade 15

## clams

the freshest clams, steamed in 100% pure olive oil, butter white wine sauce, fresh herbs, yellow onions, shallots, green onions 17

## fleur's loaded street cajun corn

grilled corn rolled in our "gotta" have it sauce topped with fresh cilantro 11

# SALADS

## island salad

spinach romaine mix, pico de gallo, quinoa, corn, black beans, avocado served with your choice of dressing 15

## fleur's caesar salad

fresh romaine, tossed in our signature caesar dressing, topped with croutons, parmesan cheese, cheese crisp 11

add-ons \*chicken 11 \*shrimp 12 \*steak 15 \*salmon 14 lobster mp\*

## rock' em salad

fresh romaine & spinach mix, grilled chicken, avocado, roasted corn, black beans, jack cheese, beets, tossed in creamy ranch dressing 17.75

## backyard steak salad

8oz grilled steak on a bed of fresh romaine & spinach mix, tossed in bleu cheese vinaigrette with red peppers, tomato, topped with fried shoestring onions 23

# SANDWICHES

All served with seasoned fries

## chicken sandwich

blackened chicken, pickles lettuce, tomato and mayo on a bun 13

## smash burger

double burger smashed in caramelized onions, salt, pepper, topped with cheddar cheese on a buttery brioche bun with lettuce, tomato and mayo 15

## the impossible

100% plant-based vegan patty charbroiled, topped with cheddar cheese, pico de gallo and vine-ripened tomato on lettuce leaf 15.5

## lobster roll

fresh lobster tossed in cajun mayo and celery on a buttered bun, served with house made chips mp\*

## lobster overboard burger

fresh steamed lobster, beef patty, cheese, cajun lobster butter, spicy slaw, butter brioche bun, served with cajun fries 23.75

# PASTA

## linguini alfredo

linguini pasta tossed in creamy alfredo sauce topped with shaved parmesan 15

## hannah's vegetarian pasta

linguini pasta, tossed in our creamy butter sauce with asparagus, diced tomatoes, spinach and corn 15

## ravioli and lobster

hearty lobster meat, ravioli pasta sauteed in creamy vodka cajun sauce, fresh herbs 25  
salad add-ons \*chicken 11 \*shrimp 12 \*steak 15 \*salmon 14 lobster mp\*

# ENTREE

## whole steamed lobster

whole lobster boiled with your choice of two sides served with melted butter mp\*

## fleur's pineapple bowl

pineapple bowl, fried rice, peas, carrots, eggs, fleur's marinated chicken 27  
Add - shrimp 12

## salmon

seasoned and seared cajun salmon with parmesan garlic mashed potato, asparagus, topped with seared shrimp and creole cream sauce 27

## grilled or fried whole snapper

snapper seasoned in fleur's signature seasoning and spices, deep fried or grilled, served with rice and seasonal vegetables mp\*

## signature chicken

our signature slow-roasted chicken marinated in fleur's seasoning and spices charbroiled finished for an amazing backyard flavor, served with black beans, rice and mixed seasonal vegetables 23

## bone-in ribeye

well-marbled marinated juicy and savory ribeye seasoned with salt and pepper, served with parmesan garlic mashed potatoes topped with fleur's compound butter 39

## ny strip

tender lean and seasoned with fleur's spices for a hearty and full flavor, served with parmesan garlic mashed potatoes and asparagus topped with fleur's compound butter 37

While enjoying our whole fish please be aware of the bones that may be present

# SIDES

Mixed Vegetables 6 - Herb White Rice 5 - Seasoned Fries 5  
Rice & Black Beans 7 - Parmesan Mashed Potatoes 6 - Sauteed Spinach 7 - Asparagus 8

Before placing your order, please inform your server if a person in your party has any food allergies.

All meals are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially in people with certain medical conditions.