

## Soups & Salads

**Lobster Stew** GF Cup \$16 Bowl \$26

- Fresh lobster meat, in a rich sherry cream broth

**Crab Bisque** GF Cup \$14 Bowl \$22

- Creamy tomato broth with fresh Peekytoe crabmeat

**Chef's Select Vegetarian Soup** Cup \$8 | Bowl \$15

- Please ask your server for tonight's selection

**Asticou Waldorf** GF/V Small \$7 Large \$16

- Whole leaf romaine hearts, apples, gorgonzola, candied pecans, sultanas & creamy herb-ranch dressing

**Simple Salad** GF/V/VG Small \$5 Large \$12

- Garden greens, seasonal vegetables, balsamic vinaigrette

**Tomato Salad** V/GF Small \$11 Large \$21

- Heirloom tomatoes, burrata cheese, basil pesto, arugula & balsamic glaze

**Chop Salad** GF \$14

- Diced cucumber, red onion, celery, sweet peppers & peas, feta cheese, evoo, garden greens, toasted garbanzo beans & our house Italian vinaigrette

**Grilled Caesar** GF \$18

- Romaine hearts, boquerones (cured white anchovy), parmesan Reggiano & our lemony-garlic dressing

**Lobster Salad** GF 1/2 lb. \$28

- Fresh lobster meat, seasonal melon, feta cheese, fresh arugula, heirloom tomatoes & balsamic glaze

## Pizzas and Burgers

\*GF crust \$4

**Caprese** \$16

- Roasted tomatoes, burrata cheese, basil pesto & cured olives

**White Clam & Bacon** \$18

- Roasted garlic puree with clams, fresh herbs & garlic, applewood bacon & mozzarella cheese. Finished with fresh dill

**Quattro Formaggi** \$18

- Red sauce and mozzarella with provolone, gorgonzola & fresh ricotta. Finished with fresh rosemary

**Meatlover** \$21

- Red sauce and mozzarella, Canadian bacon, sausage, salami & applewood bacon

**Harbor Brook Burger** \$14 | **Vegan Burger** V/VG \$17

- Fresh black Angus beef or vegan patty, cheddar, lettuce, tomato, soft bun served with your choice of house fries or side salad

## Appetizers

**Fonduta** V \$16

- Gruyere & fontina cheeses, melted with country olives & basil pesto. Served with toasted focaccia

**Crab Cakes (2)** \$24

- Locally sourced Peekytoe crabmeat seasoned with fresh herbs & served with lemon aioli

\*Add another cake & Chef's vegetable \$38

**Crazy Water Clams & Mussels** \$22

- Fresh cherry tomato broth with garlic, white wine, chipotle butter & grilled baguette

**Surf & Turf** GF \$26

- Three, grilled Sea Scallops & house smoked pork belly served with a charred jalapeno & pineapple relish

**Calamari** \$16

- Flash fried with red onion & jalapenos, served with our spicy chili aioli

**Ahi Tuna Tartare** \$19

- Seasoned with a sesame & ginger marinade, served with crispy wontons & wakame seaweed salad

**Crab Gratin** \$21

- Fresh crab meat, baked with cream cheese, gruyere cheese, parmesan & Old Bay seasoning, served with focaccia

**House French Fries** \$9

- Thin & crispy, with spicy chili aioli or roasted garlic aioli

## Oysters & Lobster

**Oysters on the Half Shell** GF 1/2 doz. \$18 | Doz. \$35

- Fresh from the tip of the Island!

Offered with lemon, horseradish & traditional mignonette

**Baked Oysters** GF \$21

- 1/2 doz. Gently baked oysters with miso butter & wakame seaweed

**Seafood Tower for two** GF \$72

- Half dozen oysters, poached prawns, smoked mussels, crab claws, Ahi Tuna, lobster tail & caviar. Paired with grilled lemon, assorted sauces, breads & crackers.

**Lobster Cocktail** 1/2 lb. \$26

- Fresh lobster meat with a charred pineapple & jalapeno relish. Served with crispy wontons & caviar.

### Popovers \$8

*Two popovers served with butter & Maine*

*Strawberry or blueberry jam*

# Entrees

## True North Atlantic Salmon GF \$28

Oven roasted filet, encrusted with a horseradish "souffle", offered with fresh spinach & quinoa

## Seafood Carbonara \$48

Scallops, shrimp and lobster tossed with a roasted garlic cream sauce, linguine and sweet peas, topped with smoked pork belly

## Steak Au Poivre GF \$42

Chargrilled beef tenderloin with creamy peppercorn-Marsala sauce, whipped potatoes & Chef's select vegetable

## Chicken Piccata GF \$24

Sauteed chicken cutlet, lemony-white wine sauce with capers & fresh spinach served with whipped potatoes

## Gnocchi Mac & Cheese V \$21 | with lobster \$36

Potato pasta tossed with a creamy cheese sauce, sweet garden peas & topped with toasted bread crumbs

## Lazy Lobster GF 1/2lb. \$27 | 1 lb. \$54

Fresh lobster meat in drawn butter offered with Chef's select vegetables & either house fries or whipped potatoes

## Lobster Ravioli \$40

Fresh pasta pockets, filled with lobster, served in a fresh corn brodo with smoked pork belly & micro greens



*At the Asticou-Inn, we are inspired by fresh ingredients from the coast of Maine. Chef Emily Damon works with local farmers, foragers, and fishermen to provide a true taste of Maine.*

*Our menu will be continuously enhanced throughout the season with specials inspired by fresh, seasonal ingredients.*

GF- Gluten Free options available V- Vegetarian VG -Vegan

Consuming raw or uncooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if any person in your party has a food allergy.

