

## Soups & Salads

*Add chicken (\$11), crab cake (\$14), salmon fillet (\$16), shrimp (\$16), fresh lobster (\$MKT)*

**Lobster Stew** GF Cup \$16 Bowl \$28

Fresh lobster meat, in a rich sherry cream broth

**Tomato Bisque** V/GF Cup \$11 Bowl \$18  
Velvety tomato based soup with fresh dill.

**Asticou Waldorf** GF/V \$16

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

**Simple Salad** GF/V/VG \$12

Garden greens, seasonal vegetables, balsamic vinaigrette

**Wedge Salad** V/GF \$21

Heirloom tomatoes, gorgonzola cheese, applewood bacon, red onion, blue cheese dressing & balsamic glaze, all topped over a wedge of romaine

**Grilled Caesar** GF \$18

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

**Beet Salad** GF \$19

Roasted beets, goat cheese, grapefruit gastrique, Spanish Marcona almond praline & micro greens

## Appetizers

**Crab Cakes (2)** \$28

Fresh crabmeat seasoned with fresh herbs & served with lemon aioli

*\*Add another cake & Chef's vegetable \$42*

**Hollander & de Koning Mussels** \$21

Fresh & locally sourced with Thai green curry sauce & a grilled baguette

**Pork Belly Bao** \$19

Two Bao buns stuffed with Hoisin, house smoked pork belly & Sriracha slaw

**Ahi Tuna Tartare** \$21

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

**Crab Gratin** \$24

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

**House French Fries** \$11

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

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

Fresh from the tip of the Island!

Offered with lemon, cocktail sauce & mignonette

## Pizzas, Burgers & Rolls

*\*GF crust \$5*

**Caprese** V \$19

Sun dried tomatoes, burrata cheese, basil pesto & kalamata olives

**White Clam & Bacon** \$23

Roasted garlic puree with clams, fresh herbs & garlic, applewood bacon & mozzarella cheese finished with fresh dill

**Meat lover** \$28

Red sauce and mozzarella, Canadian bacon, sausage, pepperoni & applewood bacon

**BBQ Chicken** \$22

Cannonball BBQ sauce, roasted chicken, red onion, mozzarella & gorgonzola cheese.

**Harbor Brook Burger** \$18 | **Impossible Burger** VG \$21

Fresh Black Angus beef patty, sharp white cheddar, lettuce & tomato served on a soft brioche bun

## *Lobster Popover \$MKT*

*Fresh & warm, Maine lobster served in popover offered with your choice of garden salad or house fries*

# Entrees

## **True North Atlantic Salmon GF \$36**

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

## **Pole Line Swordfish GF \$38**

Grilled swordfish steak with blistered heirloom tomatoes, country olives & sun dried tomato butter

## **Thai Green Curry Shrimp GF \$34**

Coconut cream broth with basmati rice, fresh spinach, shiitake mushrooms & vegetables

## **Brown Family Farm Ribeye GF \$48**

Chargrilled, 20oz. Beef ribeye, served with whipped potatoes & a Marsala cream reduction

*\*Add warm, buttery lobster for surf & turf! \$MKT*

## **Chicken Piccata GF \$28**

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

## **Gnocchi Mac & Cheese V \$24 | with lobster \$MKT**

Potato pasta tossed with a creamy cheese sauce, sweet garden peas & parmesan

## **Lazy Lobster GF \$MKT**

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



*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.*

*We are proud to support :*

*Brown Family Farm, Root Power Farm, MDI Oyster, Beech Hill Farm, Bar Harbor Farm, Hollander & de Koning, Bar Harbor Oyster Co. / Blondes.*

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.

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