

Soups & Salads

Add chicken (\$11), crab cake (\$14), salmon fillet (\$16), shrimp (\$16), fresh lobster (\$18)

Lobster Stew GF Cup \$16 Bowl \$28

- Fresh lobster meat, in a rich sherry cream broth

Fish Chowder GF Cup \$13 Bowl \$21

- Traditional chowder with haddock, potato & seasonings

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

Tomato Salad V/GF \$21

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

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

Pizzas and Burgers & Rolls

*GF crust \$4

Caprese V \$19

- Roasted 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

Lobster \$31

- Fresh ricotta cheese with lobster meat, mozzarella, fresh arugula & balsamic glaze

Meatlover \$28

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

Greek V \$22

- Red sauce and mozzarella, kalamata olives, fresh spinach, red onion, tomatoes & feta cheese

Quattro Formaggi V \$24

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

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

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

Crab Roll \$36

- Locally sourced Peekytoe crabmeat, lightly tossed with lemon aioli served on a soft brioche roll with your choice of garden salad or house fries

Appetizers

Crab Cakes (2) \$28

- Locally sourced Peekytoe 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

Surf & Turf GF \$26

- Three, grilled Sea Scallops & house smoked pork belly served with fresh corn & heirloom tomato salad

Calamari \$18

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

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 & 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

Seafood Tower for two GF \$72

- Half dozen oysters, poached prawns, smoked mussels, crab claws, Ahi Tuna, lobster tail & caviar

Lazy Lobster GF \$54

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

Lobster Ravioli \$46

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

Lobster Roll \$42

- Locally sourced lobster meat lightly tossed with citrus - tarragon aioli served on a soft brioche roll with your choice of garden salad or house fries

Lobster Popover \$42

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, sundried tomato butter & micro greens

Braised Pork Short Rib GF \$36

Creamy polenta, natural pan jus & Chef's select vegetable

Thai Green Curry Shrimp GF \$34

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

Steak Frites GF \$48

Chargrilled Ribeye with vidalia onions, chipotle pepper butter, house French fries & Chef's select vegetable

**Add a lobster tail for surf & turf! \$18*

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 \$42

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

Lazy Lobster GF \$54

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

Lobster Ravioli \$46

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.

Big thanks to: Root Power Farm, MDI Oyster, Beech Hill Farm, Bar Harbor Farm, Hollander & de Koning, Bar Harbor Oyster Co. / Blondes.

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.

