

Soups & Starters

Lobster Stew GF Cup \$16 Bowl \$26

- 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/VG Cup \$8 Bowl \$15

- Velvety tomato based soup with fresh dill

Artichoke Gratin V/GF upon request \$12

- Artichoke hearts blended with cream cheese & spices served warm with a grilled baguette

House Fries V \$8

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

Pizza 12", thin crust pies GF crust \$4

Caprese V \$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

Lobster \$24

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

Meatlover \$21

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

Greek V \$18

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

Quattro Formaggi V \$18

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

Salads

Add chicken (\$9), crab cake (\$11), salmon fillet (\$12), shrimp (\$12), scallops (\$14), fresh lobster (\$16)

Asticou Waldorf V/GF Small \$8 | Large \$15

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

Simple Garden V/VG/GF Small \$6 | Large \$11

- Garden greens, seasonal vegetables & balsamic vinaigrette

Roman a la Caesar GF Small \$8 | Large \$15

- Whole leaf romaine hearts, radicchio, parmesan & boquerones (cured white anchovy) & garlic-lemon dressing

Louie Louie GF \$26

- Garden greens, fresh crab, lobster & shrimp with egg, cucumber, tomatoes & creamy citrus dressing

Cranberry Cobb GF Small \$9 | Large \$17

- Roasted chicken breast, beets, avocado, garden greens, gorgonzola cheese, blueberries & house Italian vinaigrette dressing

Northeast Harbor Nicoise GF \$26

- Fresh lobster & Ahi tuna, garden greens, green beans, sun dried tomatoes, pickled red onion, roasted potatoes, egg & house Italian vinaigrette dressing

Beet Salad GF \$16

- Roasted red beets, fresh spinach, sweet oranges, Spanish Marcona almonds, burrata cheese & balsamic glaze

Popovers \$8

*Two popovers served with butter & Maine
strawberry or blueberry jam*

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



Seafood

Lobster Popover \$28

12 oz. fresh, Maine lobster served in popover offered with your choice of garden salad or house fries

Crab Cakes \$24

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

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

Calamari \$16

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

Sauteed Mussels 1/2 lb. \$16

- Fresh & locally sourced with garlic, white wine, fresh herbs & a grilled baguette

Crab Roll 1/2 lb. \$24

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

Lobster Roll 1/2 lb. \$26 | 1 lb. \$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

True North Atlantic Salmon 7oz. \$24

- Grilled filet topped with maple-tamari glaze served with jasmine rice & fresh spinach

Lazy Lobster GF 1/2 lb. \$26 | 1lb. \$54

- Locally sourced lobster meat served with garden salad and house fries

Burgers & Pasta

~ Burgers offered with your choice of garden salad or house fries

Harbor Brook Burger \$15

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

Vegan Burger V/VG \$17

- Plant based burger patty, vegan cheese, lettuce & tomato served on a soft vegan roll

Haddock Burger \$18

- Beer battered, fresh haddock filet, lettuce, tomato & tartare sauce served on a soft, brioche bun

Chicken BLT \$18

- Grilled chicken breast, sharp white cheddar cheese, lettuce, tomato & applewood bacon with spicy chili aioli served on a grilled baguette

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

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

Pasta Pascucelli V \$18 | add lobster \$26

- Chef Emily's family red sauce recipe, tossed with penne, topped with parmesan Reggiano.

*GF pasta option + \$5

Linguine & Clams \$28

Pasta tossed with fresh, local clams, buttery white wine sauce, capers & parmesan crisp

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.