



The history of the Asticou-Inn begins with its namesake. Wabanaki Indians, guiding French explorer, Samuel de Champlain, to the first island in 1604, called it Pemetic, meaning "Range of mountains." Because of its high barren peaks, a prominent coastal landmark for seafarers, Champlain named it, Isle des Mounts Deserts. Though it is spelled Mount Desert Island, Desert is actually pronounced "dessert." The French pronunciation paying homage to Samuel de Champlain. He named the other island, Ise au Haut, because of its height. When Europeans first landed on the shores of Mount Desert Island, the sakom (sagamore or chieftain) of the greater Mount Desert Island area was Asticou.

Asticou is first mentioned in a 1608 English document as headman of an Indian village of what became known as the River of Mount Desert, which was later segmented and renamed Union River, Union Bay River and Blue Hill Bay. Five years later, his name appears in French records as the sakom who welcomed the French to his summer village on the southeastern shore of Somes Sound.

In 1798, the Savage family settled their homestead on the land at the head of Northeast Harbor. Those first Savages were industrious and multi-talented. They were seaman, fisherman, hunters, farmers, housekeepers, and lumbermen.

Three generations later in 1854, Augustus Chase Savage and Emily Manchester Savage built their home atop a hill overlooking the harbor. This cottage is now known as Cranberry Lodge, and is the oldest of the Asticou-Inn buildings in use today. In 1870, the Savages began housing boarders, and so began the tradition of lodging at the Asticou-Inn.

Please enjoy our continued history on the back cover.

## Soups & Starters

**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

**Artichoke Gratin** V/GF upon request \$16

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

**House Fries** V \$11

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

**Pizza 12"**, *thin crust pies* 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

## Salads

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

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

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

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

- Garden greens, seasonal vegetables & balsamic vinaigrette

**Grilled Caesar** GF \$18

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

**Louie Louie** GF \$32

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

**Cranberry Cobb** GF \$21

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

**Northeast Harbor Nicoise** \$28

- Ahi tuna, garden greens, green beans, sun dried tomatoes, potatoes, egg & house Italian vinaigrette dressing

*We offer our homemade dressings:  
creamy herb ranch, balsamic vinaigrette,  
Italian, ceaser, creamy citrus & blue cheese.*

## 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

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## ***Lobster Popover*** \$42

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

### **Seafood**

#### **Crab Cakes** \$28

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

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

#### **Calamari** \$18

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

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

- Fresh & locally sourced with thai green curry sauce & a grilled baguette

#### **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

#### **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

#### **True North Atlantic Salmon** GF \$32

- Grilled filet served with jasmine rice, fresh spinach & sundried tomato puttanesca

#### **Lazy Lobster** GF \$54

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

#### **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

### **Burgers & Pasta**

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

#### **Harbor Brook Burger** \$18

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

#### **Impossible Burger** V/VG \$21

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

#### **Haddock Burger** \$19

- Panko encrusted, 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 \$24 | with lobster \$42

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

#### **Pasta Bolognese** V \$21

- Chef Emily's family red sauce recipe, tossed with penne, impossible plant meat, cream & peas topped with parmesan Reggiano.

*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 Co, Beech Hill Farm, Bar Harbor Farm, Hollander & de Koning, Bar Harbor Oyster Co. / Blondes.*



In the 1870's, a now retired sea captain and entrepreneur, A.C. Savage, foresaw that the rusticator boom, which had built up in Bar Harbor, would soon spill over to neighboring Northeast Harbor. The main Inn was constructed and began welcoming its first guests in 1884. The original building burned down in 1900, but it was rebuilt, grander than ever, and opened in the summer of 1901. Over the years, it has lodged some of America's greatest social and political leaders. These high-profile guests would stay, not just several days or weeks, but often for the entire summer. In Boston, Philadelphia, and New York, they would speak of, and look forward to the "season" on Mount Desert Island.

In 1941, when the United States was thrust into World War II, normal operations at the Asticou-Inn were suspended, so that all could join the war effort. The Inn was not reopened until 1946. In October of 1947, Mount Desert Island was ravaged by a terrible wildfire. Nearly 17,000 acres on the eastern half of the island were consumed in the blaze. Many of Bar Harbor's great "cottages" were destroyed, as well as many of the grand hotels and restaurants. The towns of Seal Harbor and Northeast Harbor were the only areas spared from this disaster.

During this period of the Asticou-Inn's history, it was run by Charles and Katharine Savage, the third of his lineage to manage the Inn. In addition to being a dedicated Innkeeper, Charles Savage was a man of many skills and interests. He was a skilled wood carver, and some of his carvings, such as the "Canterbury Tales" piece, can still be seen on the mantel over the fireplace at the Northeast Harbor library. He was also the chief landscape architect of the Azalea Gardens and Thuya Gardens, which can be visited across the street from the Inn.

In the early 1960's, both the Asticou-Inn and Kimball House, also in Northeast Harbor, were sold to the Asti-Kim Corporation. This group was composed of local businesspeople and summer residents, who wished to see the tradition of the large hotels preserved for the future. As large hotels fell out of favor with the advent of the motel, it seemed only one of the two could survive. The Kimball House was torn down, but the Asticou-Inn has survived to this day, still an integral part of Mount Desert, and the Northeast Harbor community.

We hope you enjoy your time visiting all the wonders of MDI and Acadia National Park.

Please visit us again soon!

Find Us: [www.asticou.com](http://www.asticou.com)



Call Us: 207-276-3344