



TERRACE
Grille

LUNCH & DINNER

STARTERS

Homemade New England Clam Chowder \$10 *cup* \$16 *bowl* \$18 *bread bowl*
Herb Oil

Lobster Bisque \$10 *cup* \$16 *bowl* \$18 *bread bowl*
Chive Crème Fraîche

Roasted Butternut Squash Soup ^{gf} | ^v \$8 *cup* \$12 *bowl*
Coconut Foam, Toasted Coconut

Prince Edward Island Mussels ^{gf} | ** \$19
PEI Mussels, Red Curry Coconut Broth, Garlic, Roasted Hazelnuts, Grilled Garlic Butter Ciabatta

Chef's Charcuterie ** \$24
Curated Selection of Artisan Meats & Cheeses, Olives, Dried Fruits, Honeycomb, Blueberry Jam, Crackers

Shrimp & Lobster Cocktail ^{gf} | ^{df} \$22
Fresh Maine Lobster, Poached Shrimp, Micro Greens, Cocktail Sauce

Savory Mushroom & Ricotta Toast \$16
Whipped Ricotta, Roasted Mushrooms, Confit Tomato, Herb Oil, Grilled Baguette

Roasted Garlic Hummus ^{df} \$14
Chickpea Hummus, Calabrian Chili Pesto, Olive Tapenade, Za'atar Spiced Pita

Lobster Bruschetta ^{df} \$24
Grilled Baguette, Lobster Salad, Citrus Aioli, Baby Tomatoes, Petite Greens

Crab & Artichoke Dip \$18
Lump Crab, Diced Artichoke, Old Bay Seasoning, Scallion, Aged Parmesan, Grilled Pita

SALADS

Fresh Blueberry Salad ^{gf} | ^{**} \$8 *side* \$15 *full*

Baby Greens, Blueberries, Toasted Almonds, Seawater Brined Feta Cheese, Maine Blueberry Vinaigrette

Burrata Salad \$15

Baby Greens, Garlic Spiked Heirloom Tomatoes, Pesto Emulsion, Grilled Baguette

Baby Gem Wedge Salad ^{gf} \$15

Gem Lettuce, Bacon, Tomatoes, Crumbled Blue Cheese, Buttermilk Dill Dressing, Chives

Caesar Salad \$8 *side* \$15 *full*

Crisp Romaine, Garlic Ciabatta Croutons, Shaved Parmesan, Classic Caesar Dressing

SALAD ADDITIONS Grilled Chicken Breast \$8 Grilled Salmon \$12 Seared Maine Haddock \$12 Chilled Maine Lobster \$20 Poached Shrimp \$12

MAINE COURSES

Bar Harbor Lobster Cobb ^{gf} \$30

Maine Lobster, Garden Greens, Heirloom Tomatoes, Smoked Bacon, Hard Boiled Eggs, Blue Cheese, Honey Citrus Dressing

Lemon Seared Maine Haddock ^{gf} \$30

Roasted Heirloom Tomatoes, Smashed Fingerling Potatoes, Grilled Artichokes, Capers, Grilled Asparagus, Lemon Thyme Butter

Steamed Maine Lobster ^{gf} \$42

1 ½ lb. Lobster, Corn on the Cob, Steamed Red Potatoes, Grilled Asparagus

Have your lobster spiked with Jamaican Jerk Butter and grilled for an exciting twist!

Tuna Poke Stack ^{df} | ^{**} \$32

Sushi Rice, Heirloom Tomato, Avocado, Pickled Cucumbers, Mango, Togarashi Wonton Crumbles, Seaweed Salad, Fermented Aminos Ponzu

Grilled Flat Iron Steak ^{gf} \$38

Smashed Fingerling Potatoes, Asparagus, Wild Mushroom Ragout, Red Wine Jus

Maine Lobster Pappardelle \$38 Vegetarian \$24

Pappardelle Pasta, Maine Lobster, Scallions, Lemon Whipped Ricotta, White Truffle Oil, Asparagus Tips, Roasted Tomatoes, Toasted Breadcrumbs

Downeast Shrimp & Haddock Grits ^{gf} \$30

Grilled Shrimp, Maine Haddock, Sharp Cheddar Grits, Creole Gravy, Scallions

Downeast Lobster Bake \$68

Cup of Clam Chowder, Steamed Clams & Mussels, Maine Lobster, Corn on the Cob, Steamed Red Potatoes, Asparagus, and Maine Blueberry Pie

Have your lobster spiked with Jamaican Jerk Butter and grilled for an exciting twist!

HANDHELDS

Served with Fox Family Chips (Mapleton, Maine)

Maine Lobster Roll \$34

Fresh Maine Lobster, Citrus Herb Aioli, Bibb Lettuce, Toasted Brioche Roll

Harbor Haddock Sandwich \$20

Seared Haddock, Spicy Herb Rémoûlade, Cole Slaw, Toasted Brioche Bun

Gulf of Maine Fish Tacos ^{gf} \$18

Seared Gulf of Maine Whitefish, Chipotle Pico, Cilantro Lime Crema, Cotija Cheese, Corn Tortilla

Jamaican Jerk Shrimp Hoagie ^{df} \$19

Sesame & Soy Marinated Shrimp, Pickled Veggies, Fresh Cucumber, Kimchi Aioli, Toasted Brioche Roll

Cranberry Chicken Salad Wrap ^{df} \$17

Herbed Chicken Salad, Dried Cranberries, Thyme Mayo, Baby Lettuces, Tomato, Red Onion, Grilled Spinach Wrap

Angus Bacon Burger ^{gf available} \$20

6oz Angus Beef, Thick Cut Bacon, Blueberry Bacon Jam, Aged Cheddar, Garlic Aioli, Lettuce, Tomato, Onion, Toasted Brioche Bun

Black Bean Burger ^{gf available} \$16

Homemade Black Bean Corn and Quinoa Patty, Chipotle Aioli, Lettuce, Tomato, Onion, Toasted Brioche Bun

Turkey Pesto Panini \$18

Smoked Turkey, Prosciutto, Fresh Mozzarella, Baby Arugula, Roasted Tomato Pesto Aioli, Sourdough Panini Bread

Grilled Steak Sandwich \$26

Marinated Skirt Steak, Bourbon Grilled Onions, Chimichurri Marinated Tomatoes, Baby Greens, Worcestershire Glaze, Garlic Butter Grilled Baguette

SIDES

Seasonal Fruit \$5 Asparagus \$5 Steamed Corn on the Cob \$5 Steamed Red Potatoes \$5 Smashed Fingerling Potatoes \$5 Side Baby Greens Salad \$5

SWEET ENDINGS

Maine Blueberry Pie \$12

Freshly Baked Maine Blueberry Pie, Gifford's of Maine Vanilla Ice Cream

Tres Leches with Grilled Pineapple ** \$12

Sponge Cake Soaked with Cream Coconut Milk and Condensed Milk, Vanilla Bean Whipped Cream, Grilled Pineapple Chutney

Baileys Irish Cream Cheesecake \$12

Triple Chocolate Irish Cream Cheesecake, Chocolate Ganache, Whipped Cream, Cookie Crumbles

Key Lime Tart \$12

Pretzel Peanut Butter Crust, Frozen Chocolate Mousse, Peanut Butter Mousse, Frozen Chocolate Dipped Banana

Maine Blueberry Bread Pudding ** \$12

Maple Vanilla Glaze, Candied Walnuts, Gifford's of Maine Vanilla Ice Cream

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. ^{gf} Gluten Free. Items marked ^{gf} can be made without gluten. ^{df} Dairy Free. ^{**}Contains Nuts. Please inform your server of any food allergies. Prices subject to Maine sales tax.



TERRACE GRILLE  ([HTTPS://BARHARBORINN.COM/DINING/TERRACE-GRILLE-RESTAURANT/](https://barharborinn.com/dining/terrace-grille-restaurant/))

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