

INN OPEN YEAR ROUND

**RESTAURANT CLOSED FOR THE SEASON,
WILL REOPEN IN MAY**

A selection of beers, fine wines, and full bar available. Ask about our frozen drinks, cocktails, and tempting coffees.

LUNCH/DINNER MENU

APPETIZERS

CUP OR BOWL OF CLAM CHOWDER \$8 cup / \$12 bowl

BAR HARBOR BLONDES OYSTERS \$19 half dozen / \$36 dozen

Fresh from Frenchman's Bay. Served on a bed of crushed ice with mignonette, cocktail sauce, and lemons.

MAINE BLUE HILL MUSSELS \$20

Fresh from Blue Hill Bay on the western side of the island. Our signature mussels dish served in a white cream sauce made with lime, white wine, cilantro, chives, and carrots.

BLUEBERRY BAKED BRIE \$16

Brie cheese baked in a puff pastry and smothered in our homemade blueberry sauce.

MUSHROOMS BOURSIN \$14

Mushroom caps stuffed with our house-made Boursin cheese and baked in white wine.

SCALLOPS WRAPPED IN BACON \$22

SHRIMP COCKTAIL \$15

Six shrimp served with our house cocktail sauce.

LOBSTER PUFF \$24

Fresh lobster and house-made Boursin cheese wrapped in puff pastry and baked to a golden brown.

SALADS

Add lobster +\$25, scallops +\$20, shrimp +\$15, haddock +\$11, grilled chicken +\$10, or Mary's salmon +\$20.

HOUSE SALAD

\$8 half / \$15 full

Fresh greens, tomato, cucumber, mushrooms, green pepper, and red onion served with your choice of one of our homemade dressings: ranch, blue cheese, raspberry vinaigrette, Caesar, or Greek.

CAESAR SALAD

\$9 half / \$16 full

A classic Caesar salad with romaine lettuce, fresh Parmesan cheese, and croutons tossed with our homemade Caesar dressing.

MESCLUN GREEN SALAD

\$18

Mesclun greens, dried cranberries, red onion, toasted slivered almonds, gorgonzola cheese, and sliced pear tossed with our raspberry vinaigrette dressing.

ROASTED BEET SALAD

\$18

Greens, roasted beets, candied walnuts, and goat cheese tossed in a raspberry champagne vinaigrette.

LOBSTER

STEAMED LOBSTER

\$35

LAZY LOBSTER

\$40

1.5 lb lobster picked out of the shell and sautéed in a creamy butter sauce.

LOBSTER MAC & CHEESE

\$43

Fresh Maine lobster in our smoked Gouda mac and cheese.

LOBSTER ROLL

\$38

Fresh picked Maine lobster lightly tossed with mayonnaise and served on a toasted roll.

LOBSTER RISOTTO

\$43

Fresh picked lobster meat served over risotto.

ENTREES

PESTO PARMESAN CHICKEN

\$30

Pan seared chicken breast glazed with a basil pesto, topped with parmesan cheese, and served with a creamy bacon risotto.

CRISPY CHILEAN HADDOCK

\$36

Fresh filet of haddock lightly coated with a crispy rice batter, pan seared to perfection and topped with a lemongrass veggie slaw.

MAPLE DIJON SALMON

\$34

Grilled filet of fresh Atlantic Salmon topped with a maple dijon glaze.

BAKED STUFFED HADDOCK

\$34

Fresh 7.5 oz filet of haddock topped with our crabmeat stuffing and mornay sauce.

STEAK HENRY

\$42

8 oz black angus filet mignon grilled and topped with artichokes and bearnaise sauce.

ANNIE'S PASTA

\$20

Artichoke hearts, tomato, broccoli, parsley, and garlic sauce served over fettuccine and topped with feta. (Add chicken, lobster, haddock, scallops, shrimp, or Mary's salmon for additional charge.)

BAKED STUFFED SCALLOPS

\$36

Maine scallops topped with our own crabmeat stuffing and mornay sauce.

NEW YORK STRIP

\$38

16 oz black angus sirloin char-broiled and topped with your choice of gorgonzola cheese or demi-glace.

LIGHTER FARE

Served with a pickle and chips or pasta salad. Add fries +\$4.

HADDOCK BURGER

\$19

Fresh haddock filet served pan seared or blackened on a bulky roll with lettuce, tomato, onion, and our house tartar sauce.

CIABATTA CHICKEN SANDWICH

\$19

Chicken breast served on roasted garlic ciabatta bread topped with pesto, bacon, sharp cheddar cheese, and tomato.

CHICKEN TENDERS

\$16

DRYDOCK BURGER

\$18

6 oz certified all natural Angus beef burger topped with lettuce, tomato, and onion. (Or build your own! Add cheese, bacon, sautéed mushrooms, jerk mayo, or Chilean sauce for additional charge.)

FISH TACOS

\$19

Pan seared or blackened haddock tacos served with our Chilean slaw sauce.

DESSERTS

BLUEBERRY CRISP À LA MODE

\$10

FRESH PIE OF THE DAY

\$9

DARK CHOCOLATE CAKE

\$10

CRÈME BRÛLÉE

\$9

TIRAMISU

\$9

RUSSIAN CREAM

\$9

Topped with your choice of our house-made blueberry or raspberry compote

BREAKFAST MENU

EGGS

THE USUAL

Two eggs any style, bacon or sausage, homefries, and toast

\$16

BREAKFAST SAMMY

One egg any style; bacon, sausage or Canadian bacon; and cheese on an English muffin

\$10

OMELETTES

Served with homefries and toast

THE VEGGIE

All fresh vegetables and choice of cheese

\$15

THE CADILLAC

Shaved steak and cheese

\$16

LOBSTER AND BOURSIN

\$20

PANCAKES

Served with butter and syrup

CLASSIC

\$10

BLUEBERRY

\$13

CHOCOLATE CHIP

\$11

FRENCH TOAST

CLASSIC FRENCH TOAST

\$10

Made with fresh baked thick cut bread

COCONUT SPICED FRENCH TOAST

\$14

Dipped in a cinnamon coconut egg batter, topped with your choice of blueberry or raspberry compote, and whipped cream

SPECIALTIES

CLASSIC BENEDICT

\$16

Two poached eggs and Canadian bacon on a toasted English muffin topped with Hollandaise sauce

HOLLIE'S ACOVADO TOAST

\$7

Wheatberry bread toasted, topped with avocado, and sprinkled with nutritional yeast

QUICHE

Ask your server for the flavor of the day!

SIDES

TOAST

\$2

White or wheatberry

BLUEBERRY MUFFIN

\$4

SAUSAGE

\$4

HOMEFRIES

\$4

CANADIAN BACON

\$4

ENGLISH MUFFIN

\$3

BACON

\$4

ONE EGG

\$3

TWO EGGS

\$6

BLUEBERRY COMPOTE

\$2

RASPBERRY COMPOTE

\$2

REAL MAPLE SYRUP

\$3



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