



INN *of* Acadia

STARTERS

HAND CUT FRIES	\$6
Classic hand-cut fries served with our favorite vinegar aioli for dipping	
SPINACH ARTICHOKE DIP	\$9
Housemade creamy spinach and artichoke dip served with fresh-baked bread	
ROASTED BEET SALAD	\$10
Tender roasted beets on a bed of mixed greens, topped with crumbled feta and toasted walnuts, finished with a sweet balsamic glaze drizzle	
SEAFOOD CHOWDER *	\$11
Creamy chowder with fresh cod, haddock, clams, shrimp, potatoes, leeks, and carrots, served with 2 garlic crostini	
FRESH FRIED WHOLE CLAMS *	\$13
Fresh whole clams, lightly battered in our custom panko breading for a perfect crunch. Served with a zesty tartar aioli dipping sauce	
GRILLED STEAKHOUSE CAESAR	\$10
Crisp romaine, shaved parmesan, croutons, and house-made Caesar dressing	
With Chicken \$13 , With Steak \$15, With Shrimp \$17	

MAIN COURSES

THE NORTHERN SMOKEHOUSE BURGER *	\$14
A juicy beef patty topped with smoked cheddar cheese, tomato, crispy bacon, tangy BBQ sauce, and crispy onion straws, served on a toasted brioche bun and a side of our hand cut fries	
ALFREDO WITH CHICKEN *	\$16
Enjoy tender grilled chicken or pan-seared scallops over al dente fettuccine, tossed in a rich, creamy Alfredo sauce with fresh Parmesan and a hint of garlic. Garnished with parsley, this classic dish is pure comfort	
With Scallops \$19	



*CONSUMING RAW OR UNCOOKED MEAT, FISH OR POULTRY INCREASES YOUR RISK OF FOODBORNE ILLNESS



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MAIN COURSES

PARMESAN-CRUSTED HADDOCK*	\$19
Tender haddock filets coated with a savory Parmesan and herb crust, baked to golden perfection. Served with roasted golden Yukon potatoes and steamed, seasoned broccoli	
PAN-SEARED SCALLOPS *	\$24
Succulent, fresh scallops pan-seared to perfection, served with creamy parmesan risotto and roasted asparagus	
RIB-EYE *	\$26
Indulge in 12 oz of marinated rib-eye, grilled to perfection. Served alongside creamy garlic mashed potatoes and tender asparagus	
SURF AND TURF*	\$34
Savor the best of both worlds with our Surf and Turf. Enjoy 7 oz of our marinated sirloin tips paired with lightly battered fresh fried whole clams and succulent pan-seared scallops. Served with our hand-cut fries	

DESSERTS

CLASSIC CRÈME BRÛLÉE	\$9
A silky vanilla custard infused with real vanilla bean, topped with a perfectly caramelized sugar crust	
PROFITEROLES	\$10
Three delicate, airy pastry puffs filled with rich vanilla cream, drizzled with decadent chocolate sauce, a vibrant strawberry coulis, and dusted with a touch of powdered sugar	
MAINE BLUEBERRY PIE	\$11
Savor a taste of Maine with our individual Maine Blueberry Pie. Bursting with wild blueberries in a flaky, buttery crust, baked to perfection just for you. Enjoy this sweet tart treat warm, with a scoop of Gifford's vanilla bean ice cream.	

Thank you for dining with us. We proudly create everything fresh, not frozen.

