



INN *of* Acadia

STARTERS

HAND CUT FRIES

\$7.28

Classic hand-cut fries served with our favorite vinegar aioli for dipping

SPINACH ARTICHOKE DIP

\$10.40

Housemade creamy spinach and artichoke dip served with house fried pita chips

ROASTED BEET SALAD

\$11.44

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

\$14.56

Creamy chowder with fresh cod, haddock, clams, shrimp, potatoes, leeks, and carrots, served with 2 garlic crostini

FRESH FRIED WHOLE CLAMS*

\$16.64

Fresh whole clams, lightly battered in our custom panko breading for a perfect crunch. Served with a zesty tartar aioli dipping sauce

STEAKHOUSE CAESAR *

Crisp romaine, shaved parmesan, croutons, and house-made Caesar dressing

\$13.52

With Chicken \$15.60 , With Steak \$17.68

MAIN COURSES

~No substitutes

THE NORTHERN SMOKEHOUSE BURGER*

\$16.64

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*

\$19.76

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 \$24.96

Dual Pricing
offering
cash discount



ALERT SERVER IF ANY ALLERGIES OR DIETARY NEEDS

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



MAIN COURSES

~No substitutes

PARMESAN-CRUSTED HADDOCK*	\$21.84
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 *	\$29.12
Succulent, fresh scallops pan-seared to perfection, served with creamy parmesan risotto and roasted asparagus	
RIB-EYE *	\$30.16
Indulge in 12 oz of marinated rib-eye, grilled to perfection. Served alongside creamy garlic mashed potatoes and tender asparagus	
SURF AND TURF *	\$37.44
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	\$10.40
A silky vanilla custard infused with real vanilla bean, topped with a perfectly caramelized sugar crust.	
SALTED CARAMEL MINI CHEESECAKE WITH STRAWBERRY SWIRL	\$10.40
A buttery graham crust, topped with a rich, velvety cream cheese filling, swirled with luscious strawberry compote. A drizzle of golden salted caramel and a sprinkle of sea salt flakes crown this exquisite dessert.	
MAINE BLUEBERRY PIE	\$11.44
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.



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