

# Summer Menu



## THE INN ON PEAKS ISLAND

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# STARTERS

<b>Bacon Wrapped Scallops</b> (GF) 16	<b>Crab Cakes</b> 12
Fresh dry sea scallops wrapped in applewood smoked bacon, over baby arugula & maple Dijon glaze	House-made lump crab cakes served with baby arugula & smoked paprika aioli
<b>Haddock Tacos</b> (GF) 14	<b>Grilled Clams Casino</b> 14
Cajun spiced haddock bites, citrus slaw on corn tortillas with avocado crema & Plucked Fresh salsa	Little neck clams topped with candied bacon, roasted red pepper purée & garlic panko crumbs
<b>Tuna Tartare</b> 13	<b>Lobster Sliders</b> 18
Raw sushi grade ahi tuna tossed in a sesame-ginger vinaigrette with cucumbers, carrots, pickled cantaloupe & crispy wontons	Three brioche finger rolls topped with succulent Maine lobster salad, smoked paprika & fresh chives
<b>Bang's Island Mussels</b> (GF) 13	<b>Crispy Chicken Wings</b> (GF) 15
Across the bay mussels sautéed with scallions, cilantro, white wine & citrus butter, rayu, bonito flakes, served with seared sticky rice ball	A dozen crispy wings tossed in buffalo, BBQ, honey garlic habanero, boss sauce or cajun dry rub
<b>Sweet &amp; Sour Calamari</b> 12	<b>Nachos</b> (GF) 13
Fried calamari tossed in house sweet & sour, cilantro, pickled cabbage & carrots served over a bed of baby arugula	Fancy cheddar-jack blended cheese, jalapeños, Plucked Fresh salsa & sour cream -Add guacamole 2.75 -Add chicken or chili 4.50

# SALADS

Add protein to any salad:

Chicken 6 | Steak 8 | Tuna 8 | Shrimp 12 | Blackened Haddock 12

<b>House Garden</b> (V) (GF) 8/12	<b>Summer Shrimp &amp; Corn Ensalada</b> (GF) 18
Arcadian mixed greens, carrots, cucumbers, grape tomatoes & red onion tossed in a zesty house vinaigrette	Grilled gulf shrimp, smokey corn off the cob, cotija cheese, avocado, baby arugula, cilantro lime vinaigrette
<b>Classic Caesar</b> 8/12	<b>Roasted Beet &amp; Citrus</b> (GF) 14
Chopped romaine, shaved parmesan & asiago, sour dough croutons & house-made Caesar dressing	Lightly pickled local beets, baby arugula, citrus segments, goat cheese, candied walnuts & creamy tarragon vinaigrette

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

# SANDWICHES

All sandwiches and burgers are served with French fries & a pickle.  
Available on gluten-free bread

## Turkey BLT (GF) 14

Roasted turkey, candied bacon, smoked gouda, lettuce, tomato & scallion aioli on rustic Italian bread

## Maine Lobster Roll (GF) 22

A half pound of Maine lobster tossed in IOP lobster mayo on grilled brioche bun with lettuce, smoked paprika & chives

## Reuben (GF) 14

Thick-cut corned beef brisket, Swiss cheese, homemade pickled cabbage, & Russian dressing on grilled marble rye

## Haddock Rachel (GF) 14

Blackened or fried haddock filet, citrus coleslaw, Swiss cheese & Russian dressing on grilled marble rye

# BURGERS

## Big Island Burger (GF) 14

A half-pound of certified angus beef, choice of cheese, lettuce, tomato & onion

## BBQ Bacon Burger (GF) 14

A half-pound beef patty with candied bacon, cheddar cheese & smokey BBQ sauce

## IOP Burger (GF) 24

A half-pound beef patty topped with Maine lobster salad, lettuce, smoked paprika & chives

## Veggie Life Vegan Burger (V) (GF) 16

Made in Maine, hearty patty of organic red quinoa, fresh garden veggies, garlic & Italian herbs topped with lettuce, tomato & onion on a gluten free bun

## Tuna Poke Wrap (GF) 14

Sushi grade ahi tuna marinated in house sweet & sour sauce, avocado, cucumber, carrots, cilantro & sushi rice wrapped in Nori

## Lobster Grilled Cheese (GF) 18

Maine lobster salad, smooth & mild melted cheddar cheese, grilled to perfection on rustic Italian bread

## Joe's Choice (GF) 13

Our classic shaved rib-eye steak bomb with melted American cheese, sautéed onion, pepper & mushroom

# SOUPS

## Homemade Beef Chili (GF) 6/10

Ground & braised beef chili con carne, red and black beans, peppers, jalapeños, tomatoes & peppery spices

## Vegetable Chili (V) (GF) 6/10

House-made chili with red & black beans, peppers, onions, tomatoes, jalapeños & peppery spices

## New England Style Clam Chowdah 8/12

Traditional clam chowder with bacon served with oyster crackers

## Princess Point Seafood Chowder (GF) 12/16

Homemade from the Christopher family recipe! Delicious cream base with shrimp, scallops, clams, haddock & Maine lobster

# SIDES

All sides \$5

French Fries | Sweet Potato Tots  
Onion Rings | Cole Slaw | Cous Cous  
Chef's Vegetable | Mac & Cheese

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# ENTRÉES

Available after 5 PM, rolls available upon request

<b>Ahi Tuna Tataki</b>	<b>26</b>	<b>Garlic Teriyaki Steak Tips</b>	<b>24</b>
Sushi grade ahi tuna, seared sticky rice, wok fried vegetables with house sweet & sour, & toasted almonds		Charred on the grill to desired temperature with French fries & scallion aioli	
<b>Mac &amp; Cheese Bowl</b>	<b>16</b>	<b>Fish &amp; Chips</b>	<b>18</b>
Cavatappi pasta tossed in a house-made, velvety smooth blend of creamy cheeses - Add Maine lobster 10		Gulf of Maine haddock fried to perfection with French fries, coleslaw, lemon wedge & tartar sauce - Lunch portion available 14	
<b>Cioppino</b>	<b>30</b>	<b>Pan Seared Scallops</b>	<b>28</b>
Sautéed Bang's Island mussels, little neck clams, Gulf of Maine haddock, calamari & lobster in a spicy fennel tomato brodo, served with parmesan garlic bread		U-10 scallops with grilled vegetable cous cous salad, smoked corn purée & pea shoots	
<b>Surf &amp; Turf</b> (GF)	<b>36</b>	<b>Grilled Sirloin</b> (GF)	<b>28</b>
10 oz grilled sirloin, a quarter pound of fresh picked Maine lobster, parmesan garlic mashed potatoes, grilled asparagus & bernaise sauce		10 oz grilled sirloin with parmesan garlic mashed potatoes, grilled asparagus & bernaise sauce	
		<b>Lobster Dinner</b>	<b>MKT</b>
		1 & 1/4lb whole steamed lobster, baked potato, citrus coleslaw & corn on the cob with clarified butter	

# KID'S MENU

Ages 12 & under. Comes with a fountain beverage, milk or juice - 8

**Chicken Tenders**

**Grilled Cheese**

**Little Island Burger**

**Fish Bites**

**Pasta with Marinara or Butter**

**Mac & Cheese**

**Sides: Pickle Platter or Veggie Platter - 4**

(V) vegan (GF) gluten-free option available

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