

# THE INN ON PEAKS ISLAND

*LUNCH & DINNER MENU*





Executive Chef Nic Saindon

Inn on Peaks Island / Saltwater Grille

## RAW BAR

- SHRIMP COCKTAIL  .....5/ea  
 Jumbo Shrimp with Cocktail Sauce
- OYSTERS ON THE HALF SHELL  .....4.25/ea  
 With Cocktail Sauce, Lemon, Mignonette

## SPOON & FORK

- VEGGIE LIFE JACKFRUIT CHILI  .....7/12  
 Served with Cheddar & Tortilla Chips
- CLAM CHOWDER.....10/14  
 Clams, Bacon, Potato, Celery, Onion, Oyster  
 Crackers
- MIXED GREEN SALAD  .....12  
 Spring Mix, Heirloom Cherry Tomato, Cucumber,  
 Pickled Red Onion, Blueberry Vinaigrette
- CLASSIC CAESAR.....14  
 Romaine Lettuce, Parmesan Cheese, Caesar  
 Dressing, Crostini
- BATTERY STEELE SALAD  .....16  
 Bibb Lettuce, Strawberry, Blueberry, Candied  
 Walnuts, Red Onion, Blue Cheese Crumbles, Maple  
 Vinaigrette


**Add Protein:** Chicken 8 | Grilled Shrimp 10  
 Steak 14 | Salmon 17 | Lobster 20

## SHARED PLATES

- BANG BANG SHRIMP  .....18  
 Crispy Fried Popcorn Shrimp, Kimchee Aioli
- QUESO DIP  .....14  
 Tomato, Serrano, Cilantro, Onion, Cremini  
 Mushroom, Mozzarella, Cheddar, Fresh Tortilla  
 Chips
- FRIED CALAMARI  .....22  
 Calamari Tossed in a Golden Raisin Caper Sauce  
 with Tabasco Aioli
- BANG ISLAND MUSSELS.....22  
 Garlic, Shallot, White Wine, Herbs, Butter, Grilled  
 Focaccia
- RED PEPPER HUMMUS.....15  
 Roasted Red Pepper Hummus, Toasted Almonds,  
 Golden Raisins, Crushed Red Pepper Flakes, Extra  
 Virgin Olive Oil, with Grilled Pita Toast Points
- CHICKEN WINGS  .....10/18  
 6 or 12 Wings, Choice of Hot Sauce, BBQ, Korean,  
 Jamaican Jerk, Served with Blue Cheese Dressing
- SEARED CRAB CAKES  .....19  
 Served with Mango Salsa, Tabasco Aioli

## HANDHELDS

All handhelds are served with fries, coleslaw or side salad.











- STEAK BOMB.....25  
 Fresh Shaved Ribeye, Mushrooms, Onions,  
 Bell Peppers, Cheddar on a Hoagie Roll
- FRIED HADDOCK SANDWICH.....17  
 Haddock, Bibb Lettuce, Tomato, Tartar Sauce on  
 a Potato Roll
- CHICKEN MONICA PANINI.....22  
 Grilled Chicken Breast, Baby Spinach, Bacon,  
 Goat Cheese, Basil Aioli on Wheatberry Bread
- PEAKS BURGER.....18  
 8 oz Ground Beef, Cheddar, Bibb Lettuce, Tomato  
 Red Onion on a Potato Roll
- FISH TACO  .....17  
 Fried or Blackened Haddock, Sweet Napa Mint Slaw,  
 Togarashi Aioli, Cilantro in Corn Tortillas
- VEGGIE LIFE BURGER.....18  
 Veggie Life Quinoa Burger, Bibb Lettuce, Tomato,  
 Red Onion on a Potato Roll
- CLASSIC LOBSTER ROLL.....MKT  
 Chilled Fresh Tail, Knuckle, Claw, Lemon Aioli,  
 Iceberg Lettuce on a Brioche Roll
- DOWNEASTER LOBSTER ROLL.....MKT  
 Fresh Tail, Knuckle, Claw, Warmed in Butter on a  
 Brioche Roll

All food is prepared in a kitchen containing common food allergies. If you have a food allergy please advise our service team.

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

 : Gluten Free

## ENTREES

FISH N CHIPS 	27
Fried Haddock, French Fries, Tartar Sauce, Coleslaw	
FRIED SCALLOP PLATE 	38
Fried Scallops, French Fries, Tartar Sauce, Coleslaw	
FRIED CLAM PLATE 	38
Fried Whole Belly Clams, French Fries, Tartar Sauce, Coleslaw	
FRIED SHRIMP PLATE 	28
Fried Popcorn Shrimp, French Fries, Tartar Sauce, coleslaw	
FRIED SEAFOOD PLATTER 	48
Fried Haddock, Scallops, Popcorn Shrimp, Whole Belly Clams, French Fries, Tartar Sauce, Coleslaw	
STEAMED LOBSTER 	MKT
Served with Drawn Butter & Choice of 2 Sides	
STUFFED LOBSTER 	MKT
Stuffed with Scallop & Lobster, Served with Drawn Butter & Choice of 2 Sides	
STEAK & FRITES 	38
Tenderloin Steak Tips, Garlic French Fries, Bearnaise Aioli	
SEAFOOD NEWBURG CASSEROLE	42
Haddock, Lobster, Scallops, Shrimp, Newburg Sauce, Puff Pastry Point	
BLACKENED SALMON 	34
Blackened Pharo Island Salmon, Bacon Bourbon Risotto, Wilted Spinach, Roasted Tomato Vinaigrette	
BAKED STUFFED HADDOCK 	44
Haddock Stuffed With Lobster & Scallops, Farm Vegetables, Buerre Blanc Sauce	
ASPARAGUS RAVIOLI	32
Asparagus & Ricotta Filled Ravioli, Smoked Gouda Sauce, Cherry Tomato, Scallion	


## SIDES

FRIES 6 | WILTED SPINACH 6 | BACON BOURBON RISOTTO 8  
 MIXED GREENS 6 | CAESAR 6 | COLESLAW 4 | FARM VEGETABLES 7

## KIDS

GRILLED CHEESE 8 | BURGER 10 | CHICKEN TENDERS 10 | HADDOCK BITES 10  
 KIDS PASTA WITH BUTTER 8 | KIDS MAC N CHEESE 9

## DESSERTS

CHOCOLATE MOUSSE TOFFEE CAKE	14
NEW YORK TURTLE CHEESECAKE	14
STRAWBERRY SHORTCAKE	12
Macerated Strawberries, Toasted Buttermilk Biscuit & Whipped Cream	
ICE CREAM 	5/Scoop
Chocolate or Vanilla	