

Lunch

Appetizers

SWINGIN' BBQ WINGS	\$9
Crispy jumbo wings - homemade pomegranite bbq sauce	
MAINE CRABCAKE	\$11
Maine crab- delicate seasonings- pan seared- cajun remoulade- baby greens	
SCALLOPS WRAPPED IN BACON	\$11
Day boat scallops -wrapped in bacon-orange Diablo sauce	
BLUES MUSSELS	\$10
Fresh mussels - garlic - white wine- sweet corn and basil broth - grilled ciabatta	
SIGNATURE CALAMARI	\$9
Tender calamari - blue cornmeal crust- cajun remoulade	
CHICKEN TENDERS	\$8
Chicken tenders- lightly battered- duo of sauces	
DAILY FLATBREAD	\$ Daily
Ask Server for details	
DAILY SPRINGROLLS	\$ Daily
Ask Server for details	
BLUES NACHOS	\$11
Crispy tortilla chips- jalapenos- olives-salsa- sour cream- tomatoes- peppers- cheddar and jack cheeses piled high	
ADD Homemade Chili	\$13
ADD Grilled Chicken	\$14

Lobster

BOILED LOBSTER	\$Market
Fresh from the Atlantic- homemade coleslaw- blues fries- drawn butter	
LOBSTER ROLL	\$Market
Native lobster meat- lightly dressed- antique greens - brioche roll - blues fries	
LOBSTER QUESADILLA	\$16
Lobster- Smoked gouda- shallots- pea shoots- diced tomato with a saffron aioli	

Sandwiches

All Sandwiches come with choice of Side

THE BURGER	\$8
8oz hand formed patty- lettuce- tomato- grilled bun - blues fries- add anything you want! (prices vary)	
CAJUN BLUES BURGER	\$10
8oz hand formed patty- cajun seasoning- smoked bacon - blue cheese dressing- roasted garlic and scallion bun	
THE CHEF BURGER	\$11
Cajun seasoned burger- caramelized onions-sliced dill pickle- homemade BBQ sauce- mayo- cheddar- in a wrap and then grilled-served with ranch dipping sauce	
FLAME GRILLED BOCA BURGERS AVAILABLE FOR VEG HEADS	
BLACK BEAN BURGER WRAP	\$9
Grilled black bean burger- shredded greens- choice of cheese- fresh salsa- sour cream- over sized wrap	
"ALL THAT" STEAK WRAP	\$11
Grilled steak- peppers and onions- melted american and provolone- a hint of spicy BBQ- wrapped and grilled	
ELLIOT'S BELLY BUSTIER	\$10
Slow braised pork- pomegranite BBQ- granny smith apple coleslaw- roasted garlic scallion bun	
NEW ENGLAND FISH BURRITO	\$11
Fried haddock nuggets- cheddar cheese- fresh salsa-shredded greens- ancho chili sour cream	
LOBSTER ROLL	\$Market
Native lobster meat- lightly dressed- antique greens - brioche roll	
FRIED HADDOCK SANDWICH	\$12
Panko crusted haddock on a panini roll with tomatoes and greens and homemade pesto tartar sauce.	
OYSTER PO' BOY	\$14
Crunchy fried oysters-cajun remoulade	
FIONAS GRILLED CHICKEN	\$9
Grilled lemon garlic chicken- melted fontina-tomato - lettuce- saffron aioli	
CLAM ROLL	\$Market
Crispy whole belly clams- French torpedo roll Spicy mayo- lemon zest- blues fries	
LYDIA'S VEG HEAD SPECIAL	\$8
Chef's inspired creation: Seasonal vegetables, seared, grilled or fried paired with just the right sauce- sometimes on bread, sometimes in a wrap, sometimes naked!	

Salad and Soup

NE CLAM CHOWDER	C \$4	B \$6
SEASONAL CHILI	C \$5	B \$7
HOUSE HERB SALAD	S \$5	G \$7
CAESAR SALAD	S \$6	G \$8
STACKED SALAD		\$9
BLUES SALAD		\$11
CHIPOTLE SALAD		\$12
Add Chicken	\$5	
Add Salmon	\$7	
Add Flat Iron	\$8	

Beach Favorites

FISH AND CHIPS	\$14
FRIED OYSTER PLATTER	\$15
FRIED WHOLE BELLY CLAMS	\$Market
FRIED SCALLOPS	\$17
FISHERMANS PLATTER	\$Market

Raw Bar

	ea.	1/2doz
OYSTERS ON THE HALF SHELL	\$3	\$15
LITTLENECK CLAMS	\$2	\$10
JONAH CRAB CLAWS	\$3	\$14
SMOKED SHRIMP COCKTAIL	\$3	\$15

Sides

BLUES FRIES . COLE SLAW . PASTA SALAD
DAILY VEGETABLE . SIDE SALAD

INN

on the blues

YORK BEACH, MAINE

Menu

Lunch - Dinner - Pub

7 Ocean Ave York Beach, Maine
P 207.351.3221 F 207.361.7452

Check us out online
www.innontheblues.com

The Place to be in Southern Maine
Dining Lodging Music

Dinner

Appetizers

- BLUES CALAMARI** \$9
Tender calamari - blue cornmeal crust- cajun remoulade
- MAINE CRABCAKE** \$11
Maine crab- subtle seasonings- pan seared- cajun remoulade- baby greens
- BLUES MUSSELS** \$10
Fresh mussels - garlic - white wine- sweet corn and basil broth - grilled ciabatta
- SCALLOPS WRAPPED IN BACON** \$11
Five delicately smoked shrimp - pomerey mustard cocktail sauce
- LOBSTER QUESADILLA** \$16
Lobster- smoked gouda- shallots- pea shoots- diced tomato
- DAILY FLATBREAD** \$ Daily
- SPRING ROLLS** \$ Daily
Ask Server for details

Salad and Soup

- NE CLAM CHOWDER** C \$4 B \$6
Clams - potatoes- Smoked bacon - herbs - cream
- SEASONAL CHILI** C \$5 B \$7
Chili that changes with the seasons!
- HOUSE HERB SALAD** S \$5 G \$7
Fresh antique greens- cucumber- bell pepper- grape tomatoes- shredded carrots- red onion
- CAESAR SALAD** S \$6 G \$8
Chopped romaine- zesty dressing- homemade croutons- parmesan cheese
- THE STACK SALAD** \$9
Crispy greens, marinated cucumbers and tomatoes with feta cheese and pickled red onions
- BLUES SALAD** \$9
Chiffonade romaine and radicchio- roasted garlic blue cheese dressing- crispy bacon- pear tomatoes- pickled onions- house croutons
- CHIPOTLE SALAD** \$12
Crisp greens- spicy chipotle beef- fresh salsa- jack cheese- crispy tortilla strips
Add Chicken\$5 Salmon\$7 Flat Iron\$8

Lobster

- BOILED LOBSTER** \$Market
A new England favorite!
- LOBSTER AU GRATIN** \$25
Fresh lobster meat- potatoes-bacon-rich sherry cream sauce- topped with herbed breadcrumbs
- LOBSTER RAVIOLI** \$23
Hand made lobster raviolis- sherry vin blanc Asparagus tips- toast points
- LOBSTER SPECIAL** \$Market
Lobster creatively fashioned by our chef using the freshest ingredients. Ask your Server!

From the Sea

- SEARED SALMON** \$22
Seared salmon- grilled peach and blackberry salsa- macadamia and shallot roasted fingerling potatoes
- CRAB STUFFED HADDOCK** \$25
Fresh haddock- maine crabmeat- white wine- butter- herbs- baked golden- seasonal rice and vegetable
- SEARED DIVER SCALLOPS** \$22
Pan seared- balsamic drizzle- buttered truffle grits- apple and watercress salad
- GRILLED COBIA** \$26
Grilled and stacked - charred onion - chive risotto drizzled blood orange oil with seasonal vegetable

Beach Favorites

- All Served with fries and cole slaw
- FISH AND CHIPS** \$14
- FRIED OYSTER PLATTER** \$15
- FRIED WHOLE BELLY CLAMS** \$Market
- FRIED SCALLOPS** \$17
- FISHERMANS PLATTER** \$Market

Farm favorites

- GRILLED RIBEYE** \$23
Mustard and mesquite grilled ribeye- blue cheese mashed- seasonal vegetable
- STEAK FRITES** \$20
Grilled flat iron with blues fries
- CHICKEN OSCAR** \$22
Seared statler chicken breast- maine crabmeat- orange infused barnaise- seasonal rice and vegetable
- SURF AND TURF** \$Market
Ask your Server about today's duo!
- PORK PLATE** \$20
Apple glazed tender loin- 12 hour beer braised pork - pomegranite BBQ sauce - bacon - cream spinach - roasted fingerling potatoes
- HARVEST PASTA** \$16
Sautéed seasonal vegetables with a charred onion relish and grilled portobello mushroom tossed with angel hair pasta

Raw Bar

- ea. 1/2doz
- OYSTERS ON THE HALF SHELL** \$3 \$15
- LITTLENECK CLAMS** \$2 \$10
- JONAH CRAB CLAWS** \$3 \$14
- SMOKED SHRIMP COCKTAIL** \$3 \$15

Desserts

- All Desserts \$5
- Maine blueberry pie**
- Chocolate mousse**
ask about today's flavor!
- Home made ice cream Home made Sorbet**
inquire about seasonal flavors!

Pub Menu

Serving All Day Untill 11PM

Appetizers

- POMEGRANITE BBQ WINGS**
- MAINE CRABCAKE**
- SCALLOPS WRAPPED IN BACON**
- BLUES CALAMARI**
- BLUES NACHOS**
- CHICKEN FINGERS**
- DAILY FLATBREAD**
- DAILY SPRINGROLLS**

Raw Bar

- OYSTERS ON THE HALF SHELL**
- LITTLENECK CLAMS**
- JONAH CRAB CLAWS**
- SMOKED SHRIMP COCKTAIL**

Soup

- NEW ENGLAND CLAM CHOWDER**
- SEASONAL CHILI**

Sandwiches and such

- CAJUN BLUES BURGER**
- THE BURGER**
- FISH AND CHIPS**
- NEW ENGLAND FISH BURRITO**
- FIONAS GRILLED CHICKEN**
- LOBSTER ROLL**

Desserts

- Maine blueberry pie**
- Chocolate mousse**
- Home made ice cream and Sorbet**
inquire about seasonal flavors!