

Dinner



YORK BEACH, MAINE

Appetizers

SIGNATURE CALAMARI \$9

Blue cornmeal dusted, and flash fried with cajun remoulade

MAINE CRABCAKE \$11

Fresh crab delicately seasoned and pan roasted, paired with cajun remoulade and dressed baby greens

BLUES MUSSELS \$10

Sauteed in our famous sweet corn basil broth served with garlic grilled ciabatta

SCALLOPS WRAPPED IN BACON \$11

Day boat scallops wrapped in bacon roasted to perfection, drizzled and with orange diablo sauce

LOBSTER QUESADILLA \$16

Fresh native lobster, smoked gouda cheese, shallots, pea shoots and diced tomato with saffron aioli

DAILY FLATBREAD \$Daily

Ask Server for details

DAILY SPRINGROLLS \$Daily

Ask Server for details

Salad and Soup

NEW ENGLAND CLAM CHOWDER

Garnished with smoked bacon and herbs

Cup \$5 Bowl \$6

SEASONAL CHILI

Chili that changes with the seasons!

Cup \$5 Bowl \$6

THE INN HOUSE SALAD

Antique greens, fresh seasonal herbs topped with a tangle of crispy carrots and served with our house dressing

Side \$5 Grande \$7

CAESAR SALAD

Chopped romaine tossed with zesty dressing, homemade croutons and parmesan cheese

Side \$6 Grande \$8

THE STACK SALAD \$9

Crispy greens, marinated cucumbers and tomatoes with feta cheese and pickled red onions

BLUES SALAD \$11

Chiffonade of romaine and radicchio dressed with roasted garlic, blue cheese dressing and garnished with crispy prosciutto, pear tomatoes, pickled onions and house croutons

CHIPOTLE SALAD \$12

Crisp greens with spicy chipotle beef, jack cheese, homemade salsa, and crispy tortilla strips

ADDITIONS TO ANY SALAD

GRILLED CHICKEN \$5

GRILLED SALMON \$7

GRILLED FLAT IRON \$8

Raw Bar

JONAH CRAB CLAWS

cajun Remoulade- Cocktail sauce

each \$3 1/2 dozen \$14

SMOKED SHRIMP COCKTAIL

Hoponerey mustard cocktail sauce

each \$3 1/2 dozen \$15

OYSTERS ON THE HALF SHELL

Chilled- cocktail sauce- lemon

each \$3 1/2 dozen \$15

LITTLENECK CLAMS

Lemon-chive mignonette

each \$2 1/2 dozen \$10