INN ON THE BLUES

A P P E T I Z E R S

SALADS

PEI MUSSELS FRESH MUSSELS IN A WHITE WINE HERI		HOUSE SMALL 7 LARG	3E 9
STEAMERS	MKT	CAESAR SMALL 7 LARG	GE 9
CALAMARI FRIED TO A GOLDEN FINISH WITH CHEI PEPPERS. SERVED WITH A SIDE OF MAI	12	GREEK MIXED GREENS, TOMATO, CUCUMBER, RED ONION, KALAMATA OLIVES AND FETA CHEESE	11
CHICKEN TENDERS HAND BATTERED, FRIED TO A GOLDEN I	9	CAPRESE SALAD FRESH MOZZARELLA, TOMATO AND BASIL WITH A BALSAMIC DRIZZLE	12
BRUSCHETTA WITH CHERRY TOMATOES, FRESH BASIL, GARLIC AND BALSAMIC SERVED ON GRILLED CROSTINI		SPINACH AND STRAWBERRY BABY SPINACH, FRESH STRAWBERRIES, GORGONZOLA, AND WALNUTS. SERVED WITH A POPPYSEED DRESSING	12
CRAB CAKES FRESH MAINE CRABMEAT, PAN SEARED	12	SALAD ADD ONS ADD ANY ITEM TO THE ABOVE LARGE SALAD	
CLAM CHOWDER	CUP 5 BOWL 9	GRILLED CHICKEN ADD 7,SALMON ADD 9,STEAK TIPS A.	DD 8
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SANDWIGHE		BURGERS	
GRILLED SWORDFISH SANDWIO	CH 16	CLASSIC BURGER LETTUCE, TOMATO AND CHEDDAR ON A BRIOCHE BUN	12
HADDOCK FILLET SANDWICH SERVED WITH CHEESE AND TARTAR	14	BLUES BURGER BACON, BLUE CHEESE, LETTUCE AND TOMATO	14
LOBSTER ROLL TOSSED LIGHTLY IN MAYONNAISE	24	ON A BRIOCHE BUN	
GRILLED CHICKEN SANDWICH SERVED WITH LETTUCE TOMATO AND HOW MUSTARD ON A BRIOCHE BUN	12	MUSHROOM AND SWISS BURGER MIXED MUSHROOMS, CARMELIZED ONIONS, SWISS CHEES	
CHICKEN SALAD WRAP SERVED WITH GREENS ON A WHITE WRA	12 AP	BLACK BEAN BURGER WITH LETTUCE AND TOMATO	12
STEAK & CHEESE SERVED WITH GRILLED ONION, PEPPERS	S AND CHEFSE 12		
COCKTAIL SAUCE SWEET POT		BUFFALO CHICKEN	13
FRIED BEACH FRESH SEAFOOD PERFECTLY FRIED T SERVED WITH FRENCH FRIES COLESLA	O A CRISP GOLDEN FINISH		
0)=	COOT FRANCE	BUFFALO CHICKEN	13
SHRIMP	19	MARGHERITA DELICIOUS RED SAUCE, FRESH MOZZARELLA CHEESE,	13
CLAMS	MKT	TOMATOES AND FRESH BASIL	
SCALLOPS	MKT	SPORKIE RICOTTA CHEESE, SAUCE, MOZZARELLA, SAUSAGE	13
FISHERMAN'S BASKET	29		
(ALL OF THE ABOVE) CHICKEN TENDERS	12	FIG PROSCIUTTO FIG JAM, GORGONZOLA, MOZZARELLA, PROSCIUTTO ARUGULA AND FIG BALSAMIC DRIZZLE	14
INN FAVORITES GRILLED SORDFISH GRILLED TO PERFECTION. SERVED WITH RICE AND VEGETABLE OF THE DAY			24
GRILLED SALMON			23
NORTH ATLANTIC FARM RAISED SALMON, GRILLED TO PERFECTION. SERVED WITH RICE AND VEGETABLE OF THE DAY BAKED HADDOCK			21
A LARGE FILLET OF ATLANTIC HADDOCK, RITZ CRACKER CRUMB, SERVED WITH RICE AND VEGETABLE OF THE DAY LOBSTER MAC N CHEESE			24
SWEET MAINE LOBSTER MEAT AND OUR CREAMY MAC AND CHEESE BAKED TO PERFECTION			24
SHRIMP SCAMPI JUMBO SHRIMP SAUTEED IN GARLIC OLIVE OIL AND WHITE WINE. SERVED OVER LINGUINI			23
MARINATED STEAK TIPS A GENEROUS PORTION OF HOUSE MARINA WITH RICE AND VEGETABLE OF THE DAY			24
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LOBSTER DINNER 1 1/4 BOILED LOBSTER SERVED WITH CO			MKT
TWIN LOBSTERS TWO - 1 1/4 BOILED LOBSTER SERVED WA			MKT
TIP AND TAIL	No. of the	0.00 0.00	MKT
LOBSTER TAIL & STEAK TIPS SERVED V	WIIH FRENCH FRIES AND FR	KESH CORN	

KIDS MENU CHICKEN FINGERS WITH FRENCH FRIES 7 MAC N' CHEESE 6 FLATBREAD CHEESE PIZZA 7

SIDES
ONION RINGS 6
VEGTABLE OF THE DAY 3
SWEET POTATO FRIES 5
RICE 3