



THE INN ON
PEAKS ISLAND

MENU

STARTERS

BREAD SERVICE \$3

Focaccia & assorted rolls, butter

MUSSELS \$14

Shipyard lager, chorizo sausage, butter & lemon, focaccia

CRISPY WINGS \$14 GF

1lb of chicken wings, carrots, celery, blue cheese. Choice of house BBQ, Buffalo, or Honey Habanero

CALAMARI & VEG \$15

Fried fresh calamari with peppers, zucchini, & onions, sriracha aioli

MAINE OYSTERS MKT GF

Cocktail sauce, mignonette, lemon

SHRIMP COCKTAIL MKT GF

Cocktail sauce & lemon

GRILLED STREET CORN \$11

Chipotle aioli, scallions, cojita cheese, lime

NACHOS* \$13

Tri color chips, cheddar cheese, salsa, sour cream, bell peppers, red onions, cilantro, & jalapeño. Add chorizo & blackbeans \$4

SOUP & SALAD

GARDEN SALAD \$10 GF

With assorted vegetables & vinaigrette

CAESAR SALAD \$10

Garlic crostini, house dressing, parmesan cheese

LOBSTER SALAD MKT GF

Maine lobster salad, cucumber radishes, deviled egg, tomato, hearts of romaine lettuce, herb dressing

CAPRESE SALAD \$13 GF

Heirloom tomato, basil pesto, fresh mozzarella, arugula, olive oil, balsamic vinegar

SALAD ADD ONS

- Middle eastern chicken kabob \$6
- Fried or blackened haddock \$6
- Fried chicken tender \$6
- Vegetarian Chili \$4
- Crumbled chorizo \$4
- Lobster MKT

CLAM CHOWDER GF \$8 / \$12

Served with oyster crackers, available in cup or bowl

VEGETARIAN CHILI \$8 / \$12

Served with chips, cheese, & scallions

HANDHELDS

gluten free bread available upon request \$2

LOBSTER ROLL MKT

Fresh Maine lobster, buttered brioche roll, lemon, celery, mayonnaise

HADDOCK SANDWICH \$14

Fresh haddock fillet fried or blackened, brioche bun, lettuce, tomato, onion, house made tartar

STEAK & CHEESE \$14

Shaved rib eye, hoagie roll, american cheese, sautéed onions, peppers, mushrooms

TURKEY BLT \$14

Italian bread, avocado dressing, turkey breast, pepperjack, bacon, lettuce, tomato, scallion mayo

TACOS \$14 GF

Fried or blackened haddock, cabbage slaw, pickled jalapeños, scallions, cilantro, chipotle lime dressing, corn tortillas

BASIC BURGER* \$13

American, pepperjack, blue cheese crumbles, or cheddar cheese, lettuce, tomato, onion. Add Bacon, or sautéed vegetables for \$2

VEGGIE LIFE BURGER \$15

American, pepperjack, blue cheese crumbles, or cheddar cheese, lettuce, tomato, onion, cucumber, & tzatziki dressing.

*Consuming raw or under-cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please alert your server to any allergies or dietary restrictions.

THE MAINE COURSE

PAN SEARED HADDOCK \$24

Panko crusted, lobster sherry cream, green beans, fingerling potato

FILET MIGNON* \$33

Smoked bacon wrapped grilled filet mignon, cauliflower au gratin, mushroom risotto, brown ale sauce

MAINE LOBSTER MKT

Drawn butter, lemon, & two sides of your choice

GRILL CHICKEN KABOBS \$16

Middle eastern spiced chicken, cous cous, turmeric cauliflower, tahini cucumbers, carrots, onions, & tzatziki sauce

FRIED HADDOCK DINNER \$19

Fresh fried haddock, fries, coleslaw, & house made tartar sauce

BAKED STUFFED LOBSTER MKT

Scallop & lobster stuffing with your choice of two sides

KIDS \$7

CHICKEN TENDERS with fries & a pickle

GRILLED CHEESE with fries & a pickle

HADDOCK BITES with fries & a pickle

MAC & CHEESE

BUTTERED PASTA

MARINARA PASTA

BEER \$7

SHIPYARD ISLAND TIME IPA 4.5% ABV

SHIPYARD FINDER IPA 7% ABV

SEA DOG BLUEBERRY ALE 4.6% ABV

SHIPYARD SUMMER ALE 5.1% ABV

SHIPYARD EXPORT ALE 5.1% ABV

SHIPYARD BLUE FIN STOUT 4.7% ABV

ADD ONS \$5

SWEET POTATO FRIES

FRENCH FRIES

COLESLAW

COUS COUS

GREEN BEANS

MAC & CHEESE

CAESER SALAD

GARDEN SALAD

MUSHROOM RISOTTO

FINGERLING POTATOES

CAULIFLOWER AU GRATIN

MEDITERRANEAN VEGETABLES

COCKTAILS \$12

STRAWBERRY KIWI REFRESHER
House infused strawberry kiwi vodka, soda water, lemonade

HOUSE BLOODY MARY
House made mix with house infused black pepper jalapeño horseradish vodka, lemon, lime, olives, celery

BLACK BERRY SMASH
Bourbon whiskey, blackberry simple syrup, peach schnapps, bitters, rosemary & blackberry garnish

ISLAND MOJITO
House infused mango lime rum, mint, fresh lime, soda water, mango simple

PICANTE MARGARITA
House infused jalapeño pineapple tequila, sour, triple sec, pineapple juice, spicy chipotle rim

POMEGRANATE SIZZLE
Gin, pomegranate juice, fresh lime juice, soda water, lime wheel, pomegranate seeds

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