

# Appetizers

## SMOKED ATLANTIC SALMON *A Parkside Favorite.*



Hickory smoked, served with red onions, capers, cornichons, caviar and horseradish cream sauce with crackers. \$13.99

## SESAME TUNA

Fresh Ahi Tuna pan seared to perfection served with wasabi and pickled ginger \$9.99

## COCONUT SHRIMP

Gulf Shrimp lightly battered with shredded coconut with a hint of curry served with a honey mustard dipping sauce. \$9.99

## NATIVE STEAMED CLAMS

Locally harvested clams. Served with broth and drawn butter. \$10.99

## STEAMED MUSSELS

Atlantic rope-cultured mussels steamed in white wine, garlic and fresh herbs or homemade marinara sauce. \$10.99

## BAKED STUFFED ARTICHOKE

Three Artichoke hearts stuffed with Indonesian spiced chicken and Peanut sauce. \$8.99

## BAKED BRIE

Baked with an apple-cranberry chutney, served with table water crackers and fresh fruit. \$8.99

## ACADIA CRABCAKE

Our house crab cake with almond breading served with our sweet chipotle aioli. \$9.99

## STUFFED MUSHROOM CAPS

Baked mushroom caps stuffed with seafood dressing and served with our signature creamy white wine cheese sauce. \$8.99

## FRIED CALAMARI

Fresh calamari light breaded and deep-fried tossed with a variety of sautéed peppers, served with our Bistro sauce \$8.99

# Soups & Salads

## SOUP DU JOUR

Cup \$3.99 • Bowl \$4.99

## CLAM CHOWDER

*Voted best in Bar Harbor!!!*

Cup \$4.99 • Bowl \$6.99

## LOBSTER BISQUE

*Smooth and creamy.*

Cup \$4.99 • Bowl \$6.99

## PARKSIDE HOUSE SALAD \$4.99

Grape tomatoes, cucumbers, croutons, and Monterey jack and cheddar cheese.

## CAESAR SALAD \$5.99

crispy romaine tossed in our special Caesar dressing with croutons and parmesan cheese.

**SPINACH SALAD** Fresh Baby Spinach, mandarin oranges, red onions, glazed pecans, goat cheese and balsamic vinaigrette. \$7.99

**FIELD GREENS SALAD** Locally grown greens, tossed in lavender citrus vinaigrette, topped with crumbled goat cheese, crushed walnuts and sliced pears. \$7.99

**THE WEDGE** Fresh head of baby iceberg lettuce wedges, bleu cheese crumbles, grape tomatoes, red onions, bacon and bleu cheese dressing drizzled with a sweet balsamic glaze. \$6.99

**LOBSTER SALAD** Freshly picked lobster meat mixed with mayonnaise on baby iceberg wedges. \$18.99

**CRAB SALAD** Fresh Maine Peekytoe crabmeat with mayonnaise on baby iceberg wedges. \$16.99

**CAESAR SALAD** with 5 oz. All Natural Chicken Breast \$13.99  
or a 6 oz. Center Cut Sirloin Sliced \$16.99

House Dressings: Creamy Ranch, Bleu Cheese, Peppercorn Parmesan, Honey Mustard, Balsamic Vinaigrette, Citrus Vinaigrette & Creamy Italian.