

Appetizers

SMOKED ATLANTIC SALMON *The Parkside Favorite.*



Hickory smoked on premise, served with red onion, cucumber relish, caviar and horseradish cream sauce. \$13.99

FRIED CLAMS

Fresh Maine clams lightly battered and deep fried to perfection. Served with a homemade tartar sauce. \$9.99

NATIVE STEAMED CLAMS

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

BAKED STUFFED ARTICHOKE

Three artichokes stuffed with an Indonesian chicken in a peanut dressing. \$9.99

BUFFALO CHICKEN WINGS

A pound of wings served with celery, baby carrots and blue cheese dressing. \$8.99

ACADIA CRABCAKE

Our house crabcake, served with a roast red pepper sauce. \$9.99

STUFFED MUSHROOM CAPS

Baked mushroom caps with a seafood dressing. 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 spicy cream sauce. \$8.99

Soups & Salads

SOUP DU JOUR

Cup \$3.99 • Bowl \$4.99

CLAM CHOWER

Voted best in Bar Harbor!!!

Cup \$4.99 • Bowl \$5.99



LOBSTER BISQUE

Smooth and creamy.

Cup \$4.99 • Bowl \$5.99

PARKSIDE HOUSE SALAD \$4.99

CAESAR SALAD \$5.99

ENDIVE SALAD

Belgian endive, assorted greens, glazed pecans, crumbled bleu cheese, grilled apple slices and a citrus vinaigrette. \$7.99

FIELD GREENS SALAD

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

GRILLED CHICKEN SALAD

An all natural chicken breast grilled and served on top of a Parkside House Salad or Caesar salad. \$13.99

STEAK SALAD

Hand cut 8 oz choice sirloin, grilled to perfection and served on top of a Parkside house salad or a Caesar salad. \$16.99

CRAB SALAD

Fresh crabmeat in a mayonnaise, served on top of a Parkside House Salad or a Caesar salad. \$16.99

LOBSTER SALAD

Freshly picked lobster meat in a mayonnaise served on top of either a Parkside House Salad or a Caesar Salad. \$18.99

House Dressings: creamy ranch, blue cheese, peppercorn parmesan, balsamic vinaigrette or lemon herb.