



Fish House Grill



"The only thing better than the view is the food."

1 West Street, Bar Harbor, ME

LOBSTER BAKES ~ LARGE LOBSTERS ~ STONE CRAB CLAWS ~ OYSTER BAR

Open 11:00 a.m. - Serving Lunch & Dinner

On Deck

MAINE MUSSELS - Sautéed in white wine, garlic and fresh basil. Served with garlic bread for dipping \$12 GF

BUFFALO SCALLOPS OR SHRIMP - A Fish House original! Lightly breaded, then fried golden brown and tossed in our own buffalo sauce. Available hot or mild \$12

HAND CUT MOZZARELLA STICKS - Hand cut to order, lightly breaded and fried. Served with marinara sauce \$9

CRAB CAKES - Two Maine crab cakes served with a spicy roasted red pepper and garlic remoulade \$12

AHI TUNA - Sushi grade tuna seared with sesame seed served with wasabi, soy sauce and pickled ginger \$14 GF

CHICKEN TENDERS - Hand cut strips breaded and fried. Served plain or buffalo style (mild or hot) \$9

MAINE STEAMERS - Sold by the pound. Served with broth and hot drawn butter \$13 GF

PEEL & EAT SHRIMP - Served hot by the 1/2 pound with Old Bay butter or cold with cocktail sauce and horseradish \$10 GF

BACON WRAPPED SCALLOPS - Served with a brown sugar and maple glaze \$12 GF

→ Soups & Salads ←

CLAM CHOWDER - A rich and flavorful homemade chowder Cup \$5 / Mug \$7

LOBSTER BISQUE - Our time honored recipe that packs all the flavor of lobster in a thick and creamy bisque Cup \$8 / Mug \$10

FRENCH ONION SOUP - House made onion soup with melted cheese and croutons Cup \$4 / Mug \$5 GF

ICEBERG WEDGE SALAD - Topped with blue cheese, crumbled bacon, onions and drizzle of balsamic glaze \$8 GF

CAESAR SALAD - Romaine, Parmesan cheese and croutons with Caesar dressing \$8 GF
Add Chicken +\$4 / Add Crab Cakes +\$7

FISH HOUSE SALAD - Mixed greens with toasted almonds, red onion, dried cranberries, cucumber, and a blueberry balsamic dressing \$10 GF

Oyster & Raw Bar

FRESH SHUCKED OYSTERS - Raw or steamed on the half shell 1/2 dozen \$15 / full dozen \$29 GF

MAINE STONE CRAB CLAWS - Served by the pound, hot or cold \$18 GF

FRESH SHUCKED CHERRYSTONES - Raw or steamed 1/2 dozen \$10 / full dozen \$19 GF

SNOW CRAB CLUSTERS - Served by the pound, hot or cold \$18 GF

SHRIMP COCKTAIL - Five chilled jumbo shrimp served with cocktail sauce \$12 GF

MAINE LOBSTER CLAWS - Served by the pound, hot or cold \$Market GF

OYSTER BAR COMBO - Two each of the following: cherrystones, oysters, stone crab claws, lobster claws and jumbo shrimp \$25 GF

CLAMS OR OYSTERS CASINO - Served on the half shell with white wine, diced peppers, bacon and Parmesan, topped with Italian bread crumbs Oysters \$17 / Clams \$12 GF

→ Lobster! Lobster! ←

Lobster entrees come with cornbread, corn on the cob and buttered new potato.

MAINE LOBSTER - 1 1/4 pound steamed lobster served with hot drawn butter \$Market / Twin Lobsters \$Market GF

BAKED STUFFED LOBSTER - 1 1/4 pound steamed lobster stuffed with our homemade seafood stuffing \$Market GF

LOBSTER TAILS - Grilled or steamed and served with drawn butter \$Market / Twin Tails \$Market GF

LAZY LOBSTER - All the succulent meat of a 1 1/4 lobster in a lemon butter sauce \$Market GF

DOWNEASTER - 1 1/4 pound lobster with a cup of our homemade clam chowder. Served with drawn butter \$Market GF

NEW ENGLAND BAKE - 1 1/4 pound lobster served with steamers, mussels and a cup of homemade clam chowder \$Market GF

LOBSTER AND STEAMERS - 1 1/4 pound lobster with a pound of fresh Maine steamers. Served with drawn butter \$Market GF

→ Specialty Entrées ←

Served with your choice of rice pilaf or buttered new potato, seasonal vegetable and cornbread.

QUEEN ELIZABETH - A house specialty! Cherrystone clams, mussels, shrimp, scallops and a lobster claw simmered in spicy marinara, topped with Parmesan. Served over linguini \$29 GF

SEAFOOD GRILL - Half a Maine lobster tail, lobster claw, shrimp, and scallops grilled with a herb and lemon butter \$28 GF

SEARED SEA SCALLOPS - Jumbo local scallops pan seared and served with a herb and lemon butter \$27 GF

CRABBY COMBO - One pound of snow crab cluster and one pound of stone crab claws \$30 GF

MAINE CRAB CAKES - Fresh Maine crab with spices and bread crumbs and served with a spicy remoulade \$22

PAN FRIED FLOUNDER - Locally caught, dusted with seasoned bread crumbs and pan fried. Served with a lemon and dill aioli \$20 GF

CEDAR PLANK SALMON - Atlantic Salmon fillet roasted on a cedar plank with a house made rub and topped with a maple and thyme glaze \$23 GF

GRILLED SALMON - Fresh Atlantic salmon blackened or grilled and served with a mango and pineapple salsa \$21 GF

BAKED STUFFED HADDOCK - Fresh local haddock with our seafood stuffing and topped with lobster bisque \$20

WHITE CLAMS LINGUINI - Fresh Cherrystone clams sautéed with garlic, olive oil, clam broth, fresh parsley and crushed red pepper. Served over linguini \$25 GF

PASTA PRIMAVERA - Fresh broccoli, onions, mushrooms, carrots and roasted red peppers tossed with fresh herbs, garlic and Parmesan cream over linguini \$22 GF

RIB EYE STEAK - 16 oz. cut grilled to your liking, topped with a Gorgonzola compound butter \$28 GF

BABY BACK RIBS - Roasted low and slow and topped with a sweet and tangy BBQ sauce Full rack \$29 / Half Rack \$17

GRILLED CHICKEN BREAST - A char-grilled chicken breast topped with a mushroom, pepper and garlic cream sauce \$18 GF

GF ~ indicates gluten-free or can be made gluten-free

**Consuming raw or under cooked foods may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Famous Fried Seafood

*Served with cornbread,
French fries and coleslaw.*

FRIED HADDOCK – Fresh local caught haddock fried golden brown \$18

WHOLE BELLY CLAMS – Sweet and Tender whole belly clams lightly fried \$22

LOCAL SCALLOPS – lightly fried to a deep golden brown \$21

FRIED SHRIMP – Petite and sweet shrimp lightly fried to a golden brown \$18

CAPTAIN'S PLATTER – A combo of everything! Plenty to please our hungriest customer \$28

Handheld Specialties

*All Sandwiches served with chips and a
pickle. Add Fries +\$2 / Add Onion Rings +\$3
Gluten Free Bun +\$2*

MAINE LOBSTER ROLL – Fresh picked
Maine lobster tossed with light mayo
served on grilled bun \$Market GF

BUFFALO SHRIMP WRAP – Deep fried
shrimp in our buffalo sauce with blue
cheese dressing, lettuce and tomato \$11

HADDOCK SANDWICH – Served fried or
blackened with lettuce and tartar sauce
on a toasted bun \$10 GF

SPICY SHRIMP PO' BOY – Fried shrimp on
a grilled hoagie roll with coleslaw and
tomatoes topped with spicy remoulade
\$12

FISH TACOS – Blackened haddock, lettuce,
tomato, shredded cheese and fresh mango
and pineapple salsa on a grilled tortilla
\$12

CRAB CAKE SANDWICH – Pan seared and
served on a grilled roll with lettuce and
spicy remoulade \$12

STEAK SANDWICH – Shaved steak, onions,
peppers, mushrooms and melted cheese
on a grilled hoagie roll \$10 GF

FISH HOUSE BURGER – Our 8 oz. Angus
beef patty with lettuce, tomato, onion and
your choice of cheese \$10 GF

GRILLED CHICKEN SANDWICH – Topped with
cheddar cheese, bacon, lettuce, tomato,
onion and roasted red pepper and garlic
sauce served on a grilled bun \$9 GF

BLT – Thick cut bacon, crisp lettuce,
fresh tomato and mayo served on grilled
sourdough \$9 GF

CAPRESE SANDWICH – Fresh mozzarella
slightly melted with tomato, fresh basil,
a drizzle of olive oil and balsamic glaze
\$9 GF

Fish House Ice Cream Shop

*Features Gifford's ice cream and has plenty
to offer, including: sundaes, shakes, floats &
soft-serve! Located on the corner of the Fish
House Grill on the Town Pier. Also serving
Lobster Rolls, Clam Chowder & Hot Dogs!*

Fish House Kids Menu

*All kids meals are \$8 and come with
a small soft drink, fruit roll up,
fresh vegetable and fries*

CHICKEN TENDERS – Three fried chicken
tenders

GRILLED HOTDOG – An all beef hotdog
served on toasted bun with fries

KIDS HADDOCK BITES – Lightly breaded
fried haddock

PIZZA – A deep dish cheese pizza

MAC N CHEESE – Creamy and delicious

KIDS PASTA – Linguini topped with
butter or marinara and Parmesan
cheese

Add Ons

MAINE CRAB CAKE \$7

LOBSTER TAIL \$Market

HOUSE SALAD \$5

GRILLED SCALLOPS \$Market

GRILLED SHRIMP \$7