

# The Beginning

## ALEHOUSE CONFIT WINGS

Slow cooked in duck fat, crispy fried, mild buffalo, hot, serge sauce, teriyaki, house made bleu cheese  
Pound \$10 Add'l pound \$8

## LEMON & ARTICHOKE HUMMUS

Grilled breads \$9

## BABY LOBSTER CHIMIS

Maine Lobster meat, spicy cream cheese stuffing, cilantro crème, lightly fried, roasted corn salsa  
\$14

## STEAK TOSTINI

Toasted baguette, braised short ribs, caramelized onion, gorgonzola cheese \$12

## ISLAND FISH TACOS

Jamaican jerk haddock, flour tortillas, mojo, jack cheese blend, island slaw, pico de gallo \$12

## ALE BATTERED ONION RINGS & HAND CUT FRIES

Hand cut fries or ale battered onion rings, truffle aioli, chipotle ketchup  
Small \$5 Large \$8

## MAINE CRAB CAKE

Meyer lemon aioli, royal gala apple and celery root slaw \$12

## WAFFLE NACHOS

Crosscut fries, three cheese blend, black olives, jalapenos, salsa, lime crema  
Small \$9 Large \$11  
Add pulled pork or grilled chicken \$4

## BAKED OYSTERS

Melted leeks, buttered panko, house smoked bacon. \$13

## RHODE ISLAND CALAMARI

Cherry peppers, garlic butter \$10

## PAN SEARED SCALLOPS & CRISP PORK BELLY

Jumbo scallop, native corn, roasted tomatoes, baby spinach, red wine reduction \$12

## ALEHOUSE CHARCUTERIE & CHEESE PLATE

Daily selection of house-cured & artisan meats, pates & local cheeses, trad'l accompaniments  
\$8 p/p

# Raw Bar



## LOCAL OYSTERS OR LITTLENECK CLAMS ON THE HALF SHELL

Cucumber mignonette, tabasco, lemon  
\$16 half dozen / \$30 dozen

## ICED SHRIMP

Cocktail sauce, lemon  
\$12

## LOBSTER COCKTAIL

Spicy mango and papaya salsa  
\$16

## LITTLE NECK CLAM CEVICHE

Cilantro, red onion, preserved lime  
\$12



# Salads



## GRILLED ROMAINE HEART

Stone ground caesar dressing, parmesan tuile, white anchovy  
\$10

## CLASSIC WEDGE

Iceberg lettuce, house made bleu cheese dressing, house cured bacon, garden tomatoes, red onion  
\$11

## BABY SPINACH

Chevre, pickled red onion, dried apricots, maple bacon vinaigrette  
\$11

## TOMATO & MOZZARELLA

Fresh basil, balsamic reduction  
\$9

- + Chicken to any salad \$4
- + Blackened haddock or catch of the day \$5
- + Scoop of lobster salad \$7

# Soup



## CLAM CHOWDER

Quahog clams, potatoes, salt pork, thyme  
Cup \$7 Bowl \$9

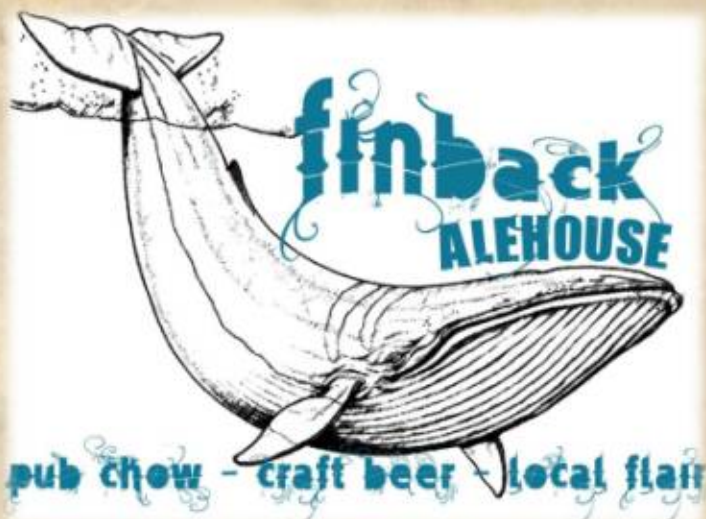
## LOBSTER BISQUE

Fresh Lobster meat, sherry cream  
Cup \$7 Bowl \$9

## SOUP OF THE DAY

Made fresh daily  
\$ Market

Because our food is prepared fresh daily, please be patient when we are busy. FINBACK ALEHOUSE uses high quality local farms and fishermen whenever possible, with fresh local veggies and hand harvested Maine seafood; using sustainable harvesting practices. Our bread is baked fresh daily by the local Morning Glory bakery in Bar Harbor... ENJOY



## ORDER

### TAKE-OUT!

Ask for a menu at the counter and bring the taste of Finback Alehouse home some night this week!

### FRIEND US ON:

facebook

### FEATURED IN:

lonely planet

30 Cottage Street ~ Bar Harbor, ME 207-288-0233

Hours: 11:30 a.m. – 10 p.m. / Separate Late Night Menu Peak Season 10 p.m. – Midnight

LIVE MUSIC Thurs – Sat night / Tuesday Night Bar Trivia

# Maine Entree

All sandwiches served with chips and cole slaw. Or you may choose to add hand cut fries, waffle fries or onion rings for an extra \$1. Add a small garden salad for \$3.

## FRIED MAINE HADDOCK SANDWICH

Ale battered, toasted bun, homemade tartar sauce \$11

## MAINE CRAB CAKE BLT

Gala apple and celery root slaw, house smoked bacon, roasted red pepper aioli, toasted bun \$13

## GRILLED LOBSTER

1 1/2 L.B. Lobster, lobster roe panko seasoning, native corn, cole slaw \$ market

## SMOKED LOBSTER AND CRAB MAC & CHEESE

Native corn, smoked Maine lobster, pecky toe crab, leeks, house bacon, three cheese bechamel (aged cheddar, fontina, smoked gouda) cavatappi pasta \$23

## MAINE LOBSTER ROLL

Fresh-picked lobster meat, chopped cucumber, tarragon, lobster aioli, grilled bun, kettle chips \$ market

## FISH & CHIPS

Generously-sized Atlantic haddock filet, ale battered, malt vinegar aioli, cole slaw, hand cut fries \$15

## FINBACK LOBSTER BAKE

Cup of clam chowder or Lobster Bisque, 1 1/2 L.B. Lobster, steamers, mussels, native corn, chorizo & egg \$ market

## FINBACK MAINE LOBSTER DINNER

1 1/2 lb. Fresh Maine lobster, cole slaw, corn, drawn butter \$ market

## FRIED SEAFOOD ROLL

Your choice of: Clams, Scallops, shrimp, lightly breaded, fried, grilled bun \$13

## FRIED SEAFOOD COMBO PLATTER

Lightly breaded - fresh shrimp, clams, scallops, haddock  
Hand cut fries, onion rings, tartar sauce \$25  
Single seafood platter \$17

## Land Lovers

All burgers served with chips, or you may substitute, handcut fries, waffle fries or homemade onion rings for + \$1. Add a small garden salad for \$3. Substitute an all-natural grilled chicken breast for any burger at no charge.

## BLUE LABEL BURGER

All-natural, 21-day dry aged, PRIME 10 oz. beef burger, house smoked bacon, onion confit, Pineland Farms cheddar, fried local duck egg, handcut fries \$18

## FINBACK BURGER

Grass fed sirloin, house smoked bacon and bleu cheese stuffing, bibb lettuce, tomato, red onion \$12

## CAJUN FINBACK BURGER

Grass fed sirloin, Cajun seasoning, bleu cheese stuffing, fried pickled jalapenos, pico de gallo \$12

## QUINOA VEGGIE BURGER

Red pepper mayo, lettuce, tomato \$10

## BUILD-YOUR-OWN BURGER

Half lb. grass fed premium ground sirloin or homemade Quinoa veggie burger, lettuce, tomato, onion & an array of toppings. Ask your server for toppings +\$1/ea \$10

## HOUSE MADE PAPPARDELLE PASTA

Italian sausage, roasted tomato, baby spinach, parmesan butter \$16

## VEGETARIAN RISOTTO

Assorted local farm fresh veggies, vegetable stock, parmesan cheese \$15

## ROASTED STATLER CHICKEN BREAST

Naturally raised chicken, lemon artichoke risotto, chive oil \$19

## BEEF SHORT RIB GRILLED CHEESE

Naturally raised beef, garden tomato, aged cheddar, locally baked bread \$11

## FINBACK REUBEN

Shaved corn beef, thousand island dressing, rye bread, swiss cheese, sauerkraut \$9

## FINBACK LOCAL PULLED PORK

Brown family farm all natural whole pig, butchered and smoked on site, finished low and slow in the oven, pulled and served on a toasted bun with Pineland Farms aged cheddar, spicy slaw and Finback secret homemade BBQ sauce. \$13

## Kids

Kids 10 and under.

All kids meals served with chips \$6 add fries \$2

- ❖ Whale tail hot dog
- ❖ Mac n cheesy
- ❖ Peanut butter and jelly
- ❖ Chicken tenders
- ❖ Grilled cheese
- ❖ Butter ball pasta
- ❖ Kids burger

## Dessert

### TOLLHOUSE COOKIE PIE

Local Vanilla Ice Cream, Freshly Whipped Cream \$5

### BLUEBERRY CLAFOUTI

Maine Blueberry Custard, Powdered Sugar \$6

### MAPLE BANANA CORNBREAD

Local Maple Ice Cream \$6

### CINNAMON WALNUT CRUST STUFFED

### APPLE PIE

Homemade secret recipe \$6; à la mode with chocolate or vanilla ice cream + \$2

Ask about our dessert special of the day!

[www.FinbackAlehouseME.com](http://www.FinbackAlehouseME.com)

207-288-0233