

# The Burning Tree

GOURMET SEAFOOD &  
VEGETARIAN  
SPECIALTIES  
Est. 1987



Owner-Chefs:

Allison Martin and Elmer Beal Jr.

*Our restaurant enjoys a quiet rural setting and vegetable gardens that provide much of our produce. We are lucky that Mount Desert Island is still a place where fishing boats land their wonderful variety of fresh catches which we buy on a regular basis. Perhaps this is our most unique aspect - there just aren't any other restaurants locally (and few anywhere) which carry the variety of fresh seafood that we do. To get the freshest and healthiest food, and to support the producers in our area, we have come to depend on an abundance of regional ingredients, including organic produce, chickens, mushrooms and cheese. We have a full bar and our wines are carefully selected and priced for value to encourage you to enjoy one with your dinner. Our menu is frequently updated to incorporate the changing availability of seafood, fruits and vegetables. We offer 10-12 different seafood entrees, 3 vegetarian, and 2 chicken dishes daily. Here is a typical menu. Many items will be the same when you visit - a few will change.*

## Appetizers/ Salads

<i>White "Hen" Clam Pasta</i> large, local "hen" clams, with white wine, garlic and parmesan over angel hair	\$ 9.00
<i>Homemade Flatbread</i> topped with broccoli rabe, parmesan, red onions, rosemary and oil-cured olives	\$10.00
<i>Yakatori Chicken and Figs</i> skewer of dark meat and figs with a Japanese-inspired rhubarb glaze	\$ 8.50
<i>Thai Stuffed Chicken Wing</i> Boneless chicken wing served with a Szechwan slaw	\$ 9.50
<i>Crispy Kale and Oven-roasted Littleneck Clams</i> with garlic, pine nuts and chevre	\$10.00
<i>Mussels Steamed with a Spicy Coconut Broth</i> with lime juice, sweet peppers, cilantro and scallions	\$ 9.00
<i>House Smoked Salmon</i> alongside a romaine and red potato salad with capers, red onion and a dijon vinaigrette	\$12.00
<i>Curried Crab Salad</i> with mango and crispy pappadums, napolean	\$ 9.00
<i>Roman Salad</i> frisee & endive with anchovy, garlic, red wine vinegar, extra virgin olive oil, feta and grilled bread	\$ 8.50
<i>Grilled Blue Cheese-Stuffed Romaine Salad</i>	\$12.00
<i>House Salad</i> Mixed organic greens from our garden	\$ 6.25

## Entrees

<i>Fillet of Grey Sole</i> stuffed w/ summer squash, pea tendrils and chevre, drizzled w/ curry butter over sugar-pea sauce	\$25.00
<i>Broiled Halibut</i> served with a golden-browned Pernod and green peppercorn sauce	\$21.00
<i>Swiss Chard Leaves stuffed with a Scallop Mousse, Lobster &amp; Shrimp</i> served with a sorrel cream sauce	\$25.00
<i>Pan-sautéed Monkfish</i> glazed with a sweet chili sauce and served with Thai style eggplant and coconut rice	\$22.50
<i>Grilled Atlantic Salmon</i> with a mustard seed crust, a drizzling of mustard barbeque sauce and balsamic reduction	\$19.50
<i>Oven-Poached Codfish</i> in a seafood broth w/ pancetta, green beans, red potato, tomato, garlic, lemon and white wine	\$22.50
<i>Pan-seared Yellowfin Tuna</i> served rare with ginger tamari and wasabi-lime sauces and topped with sesame spinach	\$25.00
<i>Prosciutto-wrapped Jumbo Sea Scallops</i> w/ an orange-rosemary reduction and arugula and reggiano linguini	\$25.00
<i>Lavender Roasted Free-Range Chicken Breast</i> served with red potatoes, baby carrots, green beans and Swiss Chard	\$20.00
<i>Bouillabaise</i> traditionally prepared with monkfish, cod, scallops, clams, mussels and saffron aioli	\$24.00
<i>Sage and Almond Flounder</i> pan-fried and served with a caper-cream sauce	\$21.00
<i>Ida's Crab Cakes</i> local crab, Maryland style and served with a roasted jalapeño tartar sauce	\$21.00
<i>Minted Edamame Wontons in Miso Broth</i> w/ shiitakes, summer squash, tatsoi & spicy grilled tofu	\$21.00
<i>Arancini</i> breaded and fried Italian risotto balls, stuffed w/ peas and served with marinara, basil cream, wilted spinach	\$21.00
<i>Brochettes of Grilled Scallops</i> topped with a zesty saffron and garlic sauce	\$19.50
<i>Roasted Dark Meat Chicken, Figs &amp; Green Olives</i> drizzled with thyme honey and served over homemade spatzel	\$21.50
<i>Grilled Vegetable Stacks</i> served on a nest of cilantro and peanut pesto noodles	\$18.50

Reservations recommended: 288-9331

Located on Rt. 3 in Otter Creek 5 miles from Bar Harbor, 7 from NE Harbor

Serving Dinner from 5:00 to 10:00 PM. Closed Tuesdays