bar harbor

## SIDE STREET <br> - CAFE.

MAINE

## STARTERS \& SHAREABLES

## CHIPS AND QUESO

Housemade queso, crispy tortilla chips 8 v/GF

## HOUSE FRIES

Seasoned fries,
chipotle mayo 5 vG|GF

## SWEET POTATO FRIES

Whole grain
honey mustard 6 VG|GF


Parties of 6 or more are subject to a minumum $20 \%$ gratuity

## CADILLAC FRIES

 Seasoned fries, queso, buffalo sauce, bbq sauce, chipotle mayo, bacon, scallions 12 GF
## SWEET CHILI

CHICKEN SKEWERS
Chicken thigh skewers, sweet chili sauce, greens, sesame seeds 12 GF

## HARBOR WINGS

Maple bourbon sauce or chef's spice rub, ranch or blue cheese 16 GF

GARDEN VARIETY Roasted red pepper hummus, fresh veggies, pita points 11
vglGF

## BRUSSELS SPROUTS

Chef's spice rub, maple bourbon sauce, shredded carrot garnish 14 vg|GF

## ROASTED VEGGIE DIP

Brussels sprouts, red peppers, mushrooms, melted cheeses, truffle parmesan dust, pita 14 v/GF

## BANGIN' SHRIMP

Sauteed shrimp, sweet and spicy sauce, pita 18 GF

BLACKENED TACOS (3)
Blackened shrimp or haddock, flour tortillas, cabbage beet slaw, street sauce, salsa, sour cream 18 GF

## SEAFOOD DIP

Smoked bay scallops, shrimp, haddock, melted cheeses, breadcrumbs, tortilla chips 19 GF | NS

## LOBSTAH PARTY

Four lobster roll halves: 12oz hand-picked lobster, mayo, toasted buns MARKET GF

## BY THE CUP

CLAM CHOWDER New England classic 6 GF

## LOBSTER STEW

Cream, butter, sherry, lobster 13 GF

SOUP OF THE DAY 6 vg

## FRESH SALAD

## HOUSE SIDE SALAD

Greens, carrots, melon radish tomatoes, sunflower seeds, citrus-tahini vinaigrette 6 vg|GF

## PANZANELLA

Greens, tomatoes, goat cheese, red onions, cucumbers, olives, white balsamic dressing, herb focaccia bread croutons 13 VIGF

## SUMMER SHRIMP

Blackened shrimp, melon, greens, cucumbers, avocado, honey lime mint dressing 18

## CHICKEN CAPRESE

Grilled chicken thigh, greens, tomatoes, basil pesto, mozzarella, olives, white balsamic 16

## GF

## SWEET BEET

Greens, goat cheese, diced beets, mandarin oranges, candied pecans, roasted onion vinaigrette 13
GFIV
v-VEGETARIAN
vg - vegan
GF - GLUTEN FREE OR CAN BE
MADE GLUTEN FREE
N - NO CHANGES OR SUBSTITUTION

## SISNATURE <br> MAC \& CHEESE

Substitute gluten-free pasta +2

## CLASSIC

Pasta shells, sharp
cheddar, heavy cream,
made to order 12

## COWBOY

Pulled pork, bbq sauce,
fresh jalapeños,
classic mac 16

## VEGCIE MAC

Butternut squash, kale, mushrooms, roasted red peppers, Brussels sprouts,
classic mac 16
v/NS

LOBSTAH
Hand-picked lobster, classic mac MARKET

## ROAMER

Grilled steak tips, horseradish demi, classic mac 18

RACK \& MAC
$1 / 2$ rack spice-rubbed ribs, bbq sauce, classic mac 23

## SEAFOOD

Sea scallops, shrimp, haddock, old bay, classic mac 30
NS
Ask your server about additional ingredients that can be added to your mac $\&$ cheese


YELLOW
HOUSE
ANNEX

## SANDWICHES

## HAND HELDS

All sandwiches \& burgers served with potato chips

Upgrade chips to: House Fries +3
Sweet Potato Fries +4 Chowder/Soup +4 Petite Side Salad +5 obster Stew +10 Mac \& Cheese (side) +4

Gluten-Free Bun +3

V - VEGETARIAN
VG - VEGAN
GF - GLUTEN FREE OR CAN BE MADE GLUTEN FREE
NS - NO CHANGES OR SUBSTITUTIONS

## WRAPS

B.L.A.T.

Bacon, greens, avocado, tomato, chipotle mayo, tortilla wrap 14

## CALIFORNIA LOVE

Avocado chicken salad, greens, tomato,
roasted corn, chipotle mayo, tortilla wrap 16
EMELIA
Greens, basil pesto, tomatoes
carmelized onions, roasted red pepper hummus, tortilla wrap 13
VG

## MELTS

CHEESY CHICKEN MELT
Grilled chicken thigh, goat cheese, cheddar, pepperjack, street sauce, bacon, Texas toast 15

## PATTY MELT

Smash burger patty, cheddar, carmelized onions, chipotle mayo, Texas toast 12

## LOBSTER MELT

Hand-picked lobster, cheddar, Texas toast MARKET

## SMASH BURGERS

All burgers come with a single smash patty on a brioche bun
Additional patty +6
THE ORIGINAL
Lettuce, tomato, onion, cheddar, street sauce 12

## NEW NOMAD

Cheddar, bacon, avocado
chipotle mayo 16

## BY LAND

## POT BELLY

Pulled pork, bbq sauce, bread \& butter pickles, cabbage beet slaw, street sauce, Texas toast 14

## FANCY FRANK

All beef hot dog, stone ground mustard, truffle ketchup, carmelized onions, sub roll 11

## BY SEA

## HADDOCK SANDWICH

Broiled haddock, street sauce, bacon tomato jam, cabbage beet slaw, bread \& butter pickles, Texas toast 16

## LOBSTER ROLL

Hand-picked lobster, toasted bun, mayo MARKET

## LOBSTER FEAST

Lobster Roll, clam chowder, house fries MARKET

## FIREHOUSE

Fire-roasted jalapeños, red peppers, pepperjack, chipotle mayo 15

## LEAN MACHINE

Portabella mushroom, black bean burger, avocado, greens, whole grain mustard 16
VG

## MAINES

## STEAK TIPS FRITES

Grilled beef tips, horseradish demi,
truffle parmesan dusted fries,
house side salad 25
GF

## THE LOST LOBSTER

Butter poached lobster atop
smashed potatoes, corn pudding,
seasonal veggies MARKET
GF

## ATLANTIC HALIBUT

Halibut medallions, corn pudding, seasonal veggies, fried capers, scallion butter cream MARKET GF

## COASTAL CATCH

Housemade haddock cakes,
smashed potatoes, seasonal veggies,
street sauce 22

## KITCHEN SPECIALS

In addition to the Side Street menu, our kitchen leaders offer new creations, and past menu favorites, featuring seasonal ingredients.

Ask your server what special(s) our culinary team has available today!

Parties of 6 or more are subject to a minumum 20\% gratuity

## KIDS

All kids meals come with applesauce and a giant chocolate chip cookie 9

## ISLA

Classic mac \& cheese v

## KIERA

Single smash patty cheeseburger

## LALA

Grilled chicken skewer Ranch or bbq sauce GF

## SERENA

All-beef hotdog

## YOUNGSTER

Grilled cheese
V
Ask your server about our Specialty Mocktails!

## DESSERTS

## MOOSE TRAP

Flourless chocolate mousse cake, citrus berry compote 10 V|GF

## BLUEBERRY PIE

Sugar lime-zested crust 8 v

VANILLA ICE CREAM
Single scoop 2
V|GF

