

PEEKYTOE PROVISIONS



STARTS

NEW ENGLAND CLAM CHOWDER

local littlenecks, celery, potato, onion, cream, fresh herbs **\$10 / extra clams (2 oz) \$5**

HOUSE SMOKED FISH CHOWDER

celery, potato, onion, cream, fresh herbs, house smoked fish, corn, smoked paprika **\$10**

CURRY-ISH GREEN CRAB BISQUE (GF!)

local invasive green crab base, cumin, paprika, cream, add your choice of lobster or crab **\$12 add extra (2 oz) \$7**

PEEKYTOE CRAB CAKE

roasted red pepper aioli **\$12**

SAUTÉED LOCAL MUSSELS

garlic scape + white wine + green crab cream sauce
toasted sourdough **\$16**

CRUNCHY FISH NUGGETS

potato chip crust, chili crisp aioli **\$10**

STEAMED QUAHOG CLAMS

drawn lemon thyme butter **\$10**

SALAD

SMOKED SABLEFISH SALAD

cured + smoked black cod, spring mix, sliced peach, local goat cheese, lemon vinaigrette, dill pollen **\$18**

CAPRESE

Narragansett Creamery fresh mozz, greenhouse basil, spring mix, roasted tomato purée drizzle, s+p, balsamic **\$14**

PANZANELLA CAESAR

spring mix, roasted red peppers, sourdough croutons, house caesar dressing, shaved parm **\$9**

ADDs: MOZZ \$3 / AVOCADO - FETA - KIMCHI - BACON \$4

HADDOCK \$10 / SALMON \$15 / SEARED TUNA \$20

ANCHOVIES \$9 / SARDINES \$8 / HOUSE PULLED PORK \$10

KELP BURGER CRUMBLES \$12

CRAB CAKE \$11 / CRAB MEAT \$20 / LOBSTER \$26

LOCAL OYSTERS

BAR HARBOR BLONDE + CRANBERRY ISLAND
on the half shell — \$3 each with your choice of:

Fiore white balsamic mignonette
house spicy cocktail sauce / lemon

to avoid food waste, please only request
saucers that you intend to consume



SIDES

1/2 CAESAR \$5 ~ 1/2 CAPRESE \$8
1/2 SABLE SALAD \$10 ~ CUCUMBER SALAD \$4
MASHED SWEET POTATO \$6
BAKED POLENTA FRIES \$6
MI NIÑA TORTILLA CHIPS \$4 - bowl
check out other snacks + goodies available in our tiny market!

SAMMICHES

served on toasted Challah bun
GLUTEN FREE HAMBURGER BUN +\$3

CRABBY PATTY

two crab cakes smooshed into one big patty, roasted red pepper aioli, roasted tomato, pickled onion, spring mix **\$26**

PAN FRIED HADDOCK

panko or cornmeal crust, blackened or not, house tartar, roasted tomato, pickled onion, spring mix **\$12**
double haddock +\$10

CAJUN SALMON

Wester Ross all natural Scottish salmon, lemon dill crema
roasted tomato, pickled onion, spring mix **\$17**
double salmon +\$15

SESAME GINGER KELP BURGER

Atlantic Sea Farms sesame ginger kelp burger, roasted tomato, pickled onion, spring mix, red pepper aioli **\$14**

PULLED PORK

house smoked slow cooked pulled pork, Maine Man Flavahs blueberry habañero sauce, kimchi **\$12**

B.L.T.

three slices of thick cut North Country bacon, spring mix, roasted tomato, spicy aioli **\$10**

ADDs: MOZZ \$3 / AVOCADO - FETA - KIMCHI - BACON \$4
HOUSE SMOKED SLOW COOKED PULLED PORK \$10
CRAB CAKE \$11 / CRAB MEAT \$20 / LOBSTER \$26

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



WELCOME!

Thanks for coming to see us in Southwest Harbor!

WE'RE STILL ADJUSTING TO OUR NEW SPACE AND WE ARE SHORT ON STAFF. WE APPRECIATE YOUR PATIENCE!

BEFORE PLACING YOUR ORDER, please be sure to inform us of allergies. Most items can be modified to gluten free. We do our best to avoid cross contamination. However, we are not a gluten free kitchen.

ROLLS

served on toasted split-top New England style hot dog roll
GLUTEN FREE HAMBURGER BUN +\$3

FRESH PICKED LOBSTER ROLL

cold : tiny dash of mayo **\$28**
hot : sautéed in house lemon thyme butter **\$30**

LOCAL PEEKYTOE CRAB ROLL

tiny dash of mayo, Gryffon Ridge Casco Bay seasoning **\$22**

TACOS! TACOS! TACOS!

served in soft flour or soft corn tortillas (2 tacos per order)

HADDOCK

panko or cornmeal crust, blackened or not, house made fruit salsa, local greens, red pepper aioli **\$12**

SWORDFISH

potato chip crust, fruit salsa, local greens, spicy aioli **\$16**

PAN SEARED SUSHI GRADE TUNA

tamari sesame ginger marinade, pickled onion, local greens, wasabi aioli **\$22**

PULLED PORK

house smoked slow cooked pulled pork, Maine Man Flavahs blueberry habañero sauce, kimchi **\$12**

KELP CRUMBLE (VEGAN)

Atlantic Sea Farms sesame ginger kelp burger crumbles, fruit salsa, pickled onion, local greens **\$14**



LARGE PLATES

GRILLED HALIBUT

green crab roe butter, cucumber salad, polenta fries **\$38**

BAKED HADDOCK

nori bacon panko crust, garlic scape pesto, lobster claw, cucumber salad, mashed sweet potato **\$32**

SMOKED POBLANO PEPPER

stuffed with dirty red rice, tomato & caramelized onion, locally foraged Chanterelle mushrooms sautéed in lemon thyme butter, feta crumbles, cucumber salad **\$30**

CRAB & KIMCHI FRIED RICE

roasted tomato, caramelized onion, fried egg, yuzu mayo drizzle, cucumber salad **\$32**

KIDDOS

FISH NUGGETS w/tartar \$10

VEGGIE STICKS w/ranch \$5

PLAIN HADDOCK \$10

PLAIN SALMON \$15

NACHOS (TORTILLA CHIPS & MELTED CHEESE) \$6

SWEETS

DICK'S HOMEMADE BLUEBERRY PIE

fresh whipped cream **\$7**
add MDI Ice Cream Sweet Cream Vanilla **+\$4**



MDI ICE CREAM

SWEET CREAM VANILLA \$4/scoop

STRAWBERRY LECHE CAKE

mini sponge cakes soaked in strawberry buttercream **\$6**

BLUEBERRY CRÈME BRÛLÉE \$6



BEVS

ATLANTIC BREWING CO.
OLD SOAKER SODA \$4

root beer / blueberry soda
made in bar harbor

GREEN BEE SODA \$5

sweetened with maine honey:
ginger buzz / lemon sting / green tea
blueberry dream / honeycomb cider
unsweetened:
ginger / blueberry / lemon
made in maine ~ slightly sparkling

TRETAP SPARKLING
TREE WATER

maple / cranberry \$6
CBD lemon lavender \$7
made in vermont with maple tree water

NATALIE’S LEMONADE \$4

ARIZONA ICED TEA \$3

SPINDRIFT SPARKLING \$3

pineapple
orange mango
raspberry lime

COCA-COLA CAN \$2

DIET COKE CAN \$2

TOURMALINE SPRING WATER \$2

COCK/MOCK/TAILS

STRAWBERRY FIELDS \$10

*fresh strawberries muddled
with home grown lemon balm
Tretap cranberry + dried flowers*

ADD ROSE PETAL VODKA \$18

VERUCA SALT \$10

*(contains mushroom + tree nuts)
sublime liberation mushroom + herb dust
pistachio milk, raspberry lime spindrift
salted rim + lemon zest*

ADD BARR HILL GIN \$20

STAIR STEPPER \$10

*muddled pineapple + coconut cream
Green Bee ginger buzz
coconut sugar rim
cinnamon + crystallized ginger*

ADD RUSTICATOR RUM \$20

CACAO NON-TINI \$10

*(contains mushroom + tree nuts + sesame)
sublime liberation mushroom + herb dust
chocolate sesame milk
pistachio milk latte
coconut sugar rim
cinnamon + coffee beans*

ADD TITO'S VODKA \$18

BOOZE (FOR NOW)

CASAMIGOS TEQUILA \$12

RUSTICATOR RUM \$12

BARR HILL GIN \$13

HIGH WEST WHISKEY \$13

TITO'S VODKA \$10

ROSE PETAL VODKA \$12

SPRUCE TIP VODKA \$12

SWEET FERN VODKA \$12

HANDSHAKE BITTERS \$9

WINE

BUBBLES

CANELLA CONEGLIANO

VALDOBBIADENE 187 ml \$12
Prosecco Superior Brut Veneto, IT

CANTINA DI SORBARA \$11/\$38

Lambrusco Salamino di Santacroce Emilia-Romagna, IT

WHITE

SONOMA-CUTRER \$14/\$54

Russian River Chardonnay Sonoma County, CA

CHÂTEAU DE SANCERRE \$12/\$44

La Petit Connetable Sancerre Blanc
Sauvignon Blanc Loire Valley, FR

FORAL DE MELGAÇO \$15/\$58

Alvariñho Old Vines Vinho Verde, Portugal

ROSÉ + SKIN CONTACT

MI MI EN PROVENCE \$15/\$58

Gran Reserve Côtes de Provence Rosé Provence, FR

MONTINORE ROMAGNA ALBANA

LA MASSE SECCO \$16/\$62
Albana skin contact/orange Emilia-Romagna, IT

RED WINE

BOREALIS VINTNERS \$13/\$48

Pinot Noir Oregon

DOÑA PAULA ESTATE \$14/\$54

Malbec Valle de Uco, Mendoza, Argentina

CÔTÉ MAS \$13/\$48

Syrah Grenache Red Blend South of France

RABBLE \$15/\$58

Zinfandel Paso Robles, CA



BEER + CIDER

CANS + BOTTLES

SOURPUFT GIRLZ FRUITED SOUR

with blackberry, strawberry & marshmellow
6% / 16 oz can / \$9
Barreled Souls Brewing Co., Saco

FOLK MAGIC HAZY IPA

7.6% / 16 oz can / \$10
Belleflower Brewing Co., Portland

LUNCH IPA 7%

PEEPER PALE ALE 5.5%

16.9 oz bottle / \$12
Maine Beer Co., Freeport

NIGHT NURSE STOUT

7.1% / 16 oz can / \$10
Fogtown Brewing Co., Ellsworth

SAN JACINTO ESPECIAL MEXICAN LAGER

BELLA VITA PILSNER

GRAFTON METRO AMERICAN LAGER

16 oz cans / \$9
Schilling Brewing Co., Littleton, NH

CENTENNIAL IPA

7.2% / 12 oz can / \$6
Founders Brewing Co., Grand Rapids, MI

SLOW DOWN DRY CIDER (GF)

100% Macintosh apples
6% / 16 oz can / \$10
Artifact Cider Project., North Hampton, MA

OPEN 12-8
WEDNESDAY THRU SUNDAY
closed Monday + Tuesday