

PEEKYTOE PROVISIONS

WELCOME!

*Thanks for coming to see us in Southwest Harbor!
We're just testing the waters and we have no staff yet, so we appreciate your patience.*



NEW ENGLAND CLAM CHOWDER

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

SMOKED FISH CHOWDER

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

BAR HARBOR BLONDE OYSTERS

house cocktail sauce / Fiore white balsamic mignonette / lemon \$3 each

HOUSE SALAD

local greens, roasted tomato, shaved carrot, cucumber, pickled onion, roasted red pepper, lemon vinaigrette \$10

ADD BACON or AVOCADO +\$4 - ADD HADDOCK +\$10 - ADD SALMON +\$15 - ADD TUNA +\$20 - ADD CRAB CAKE +\$11 - ADD CRAB MEAT +\$20 - ADD LOBSTER MEAT +\$26

PEEKYTOE CRAB CAKE

roasted red pepper aioli \$12

YELLOWFIN TUNA TARTARE

diced sushi grade yellowfin, yuzu ponzu, capers, wasabi aioli, dill pollen, over komatsuna greens \$20

CRUNCHY MONKFISH NUGGETS

potato chip crust, house tartar \$10

FRESH PICKED LOCAL CRAB ROLL

drop of kewpie mayo, Gryffon Ridge Spice Merchants Casco Bay seasoning \$22

FRESH PICKED LOCAL LOBSTER ROLL

cold, with a dash of mayo \$28 — OR — hot, sautéed in lemon thyme butter \$30

MAHI MAHI TACOS

crunchy chip crust, pineapple mango salsa, local greens, spicy aioli
flour tortillas or komatsuna leaf \$18

SEARED TUNA TACOS

tamari sesame ginger marinade, local greens, pickled onion, wasabi aioli, flour tortillas or komatsuna leaf \$22

PAN FRIED HADDOCK SAMMICH

Gulf of Maine haddock, panko or cornmeal crust, blackened or not, house tartar,
roasted tomato, local greens, pickled onion, toasted Challah bun \$12

ADD BACON or AVOCADO +\$4 - double haddock +\$10

CAJUN SALMON SAMMICH

Wester Ross all natural salmon, cajun spice, lemon dill crema,
roasted tomato, local greens, pickled onion, toasted Challah bun \$17

ADD BACON or AVOCADO +\$4 - double salmon +\$15

CRABBY PATTY SAMMICH

two Peekytoe crab cakes smooshed into one big patty, roasted red pepper aioli,
roasted tomato, local greens, pickled onion, toasted Challah bun \$24

B.L.T. SAMMICH

three slices of thick cut bacon, local greens, roasted tomato, spicy aioli, toasted Challah bun \$9
ADD AVOCADO +\$4 - ADD CRAB CAKE +\$11 - ADD CRAB MEAT +\$20 - ADD LOBSTER MEAT +\$26 - double bacon +\$4



PAVLOVA crunchy sweet meringue / fresh fruit / fresh whipped cream \$9

DICK'S HOMEMADE BLUEBERRY PIE fresh whipped cream \$7

PEEKYTOE PROVISIONS



BEVS

PRECIPICE COFFEE \$3
pistachio milk +\$1

**TOURMALINE WATER
(STILL) \$2**

**SAN PELLEGRINO
(BUBBLES) \$4**

GREEN BEE SODA \$3
honeycomb cider

MAINE ROOT \$3
root beer
sarsaparilla
mexicane cola
mandarin soda
slightly sparkling lemonade

JOE'S SWEET LEMONADE \$4

COCA-COLA CAN \$2
DIET COKE CAN \$2

WINE

CAP FIZZ ROSÉ PROSECCO
willamette valley 187 ml
\$13

TRIENNES ROSÉ
provence
\$12 / \$46

LOBSTER REEF SAUV BLANC
marlborough
\$12 / \$46

CÔTÉ MAS ORANGE
skin fermented
grenache blanc - grenache gris - macabeu
spots around france
\$12 / \$46

CÔTÉ MAS RED BLEND
syrah - grenache - pays doc
spots around france
\$12 / \$46

BEER + CIDER, ETC.

FOGTOWN
foglight pilsner \$7 / night nurse stout \$7
wise guy lager \$5 / fog melon seltzer \$5 / high hopes cider \$5

MAINE BEER CO.
lunch ipa \$12 / mo pale \$12

SLOOP BREWING CO.
super soft ipa \$6

PABST BLUE RIBBON
16 oz poundah \$3

FREEDOM'S EDGE
hard cider \$6

NORUMBEGA
hard cider \$7

JUN SHINE HARD KOMBUCHA
honey ginger lemon \$6