

Peabody's *@ The Asticou*

~ Lounge Menu ~

Maine Lobster Gumbo

Six Dollars (cup) Eight Dollars (bowl)

Green Salad with Vine Ripe Tomato, English Cucumber, pickled onions

Seven Dollars

With Chicken Salad

Twelve Dollars

With Crab Salad

Thirteen Dollars

With Lobster Salad

Fourteen Dollars

House Gravlox Salmon Plate with Capers, Lemon and Toast points

Nine Dollars

Chicken Wings with Jamaican Jerk Sauce

Ten Dollars

Maine Shrimp Ceviche with Tomato Granite and Pickled Vegetables

Eleven Dollars

Maine Peekytoe Crab Cake with Micro Salad and Smoked Tomato Coulis

Twelve Dollars

Asticou Inn Baked Crab & Artichoke Dip with House Made Crackers

Twelve Dollars

Asticou Lobster Ravioli, Tomato Sauce and Shaved Parmigiano Reggiano

Fifteen Dollars

Traditional Maine Lobster Roll with Coleslaw and Homemade Potato Chips

Eighteen Dollars

Pan Seared Sea Scallops with a Garden Salad, Spiced Pecans

and a Balsamic Reduction

Twelve Dollars

Bison Burger with Hand Cut Fries

Fourteen Dollars

Grilled North Atlantic Salmon Filet on a Ragout of White Beans and Smoked Bacon

Eighteen Dollars

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~ Desserts ~

House Made Sorbet or Ice Cream with a Shortbread Cookie

Six Dollars

Trio of Chocolate Covered Strawberries

Seven Dollars

Lemon Trifle with Macerated Berries and Chambord Custard Cream

Nine Dollars

*Lime Mousse Topped with Fennel Dusted Mint Dark Chocolate
and a Spanish Lace Cookie*

Nine Dollars

Maple Crème Brulée

Nine Dollars

*Neapolitan Napoleon;
House Made Vanilla Bean, Chocolate and Strawberry Ice Cream
Served between Crisp Biscuits*

Nine Dollars

Cherry Cobbler with Vanilla Bean Ice Cream

Nine Dollars

Triple Chocolate Cake with a Blueberry Purée

Ten Dollars

*An Assortment of Cheeses from Local Farms
with House Made Breads and Crackers*

Twelve Dollars