

Peabody's *@ The Asticou*

~ Lunch Menu ~

Maine Lobster Gumbo

Six Dollars (cup) Eight Dollars (bowl)

Shrimp Cocktail with Traditional Condiments

Eight Dollars

Classically Prepared Caesar Salad

Eight Dollars

With Grilled Chicken

Twelve Dollars

With Grilled Shrimp

Thirteen Dollars

A Salad of Mixed Greens with Fresh Maine Crabmeat, Chopped Egg, Blue Cheese, Smoked Bacon Bits, Kalamata Olives, Swiss Cheese, Tomato, Avocado with a Buttermilk Herb Dressing

Eleven Dollars

Maine Peekytoe Crab Cakes with Smoked Tomato Coulis

Twelve Dollars

Pan Seared Sea Scallops with a Garden Salad, Spiced Pecans and Balsamic Reduction

Twelve Dollars

Baked Crab and Artichoke Heart Dip with House Made Crackers

Twelve Dollars

Traditional Maine Lobster Roll with Coleslaw and Homemade Potato Chips

Eighteen Dollars

Roast Turkey on House Made Focaccia with Cranberry Mayonnaise, Lettuce, Slow Roasted Tomatoes with Potato Salad

Twelve Dollars

Beef Tenderloin Sandwich with Cave Aged Cheddar, Homemade Potato Chips and Horseradish Cream

Sixteen Dollars

Grilled Yellowfin Tuna on House Made Focaccia with Wasabi Aioli, Avocado, Alfalfa Sprouts, Arugula with Potato Salad

Fourteen Dollars

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~ Desserts ~

House Made Sorbet or Ice Cream with a Shortbread Cookie
Six 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;
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