



STARTERS

REAL MAINE CRAB CAKES
Petite Greens and House Made Remoulade...\$12

FRIED CALAMARI
Baby Spinach, Banana Peppers, Sweet Chili Vinaigrette, and Parmesan...\$12
Gluten Free

+ TUNA TARTAR
Raw Diced Tuna, Chili Truffle Glaze, Capers, Scallions, and Fried Wonton Skins...\$12

BACON WRAPPED SCALLOPS
Jumbo Maine Scallops, All Natural Bacon, and Warm Maple Cream Sauce...\$14
Gluten Free

LAYERED NACHOS

Fried Tortilla Chips, Pepperjack Queso, Shredded Cabbage, Diced Tomato, and Pickled Jalapeno...\$10
Add Pulled Pork or Hamburger...\$5
Add Chicken or Steak...\$8

BROAD ARROW TAVERN

CHICKEN WINGS

Crispy Natural Wings with Ranch Dressing...(6) \$10/(12) \$16
(Plain, Barbeque, or Buffalo)

SALADS

TO ANY SALAD...Add Plain Chicken Breast or Steak Tips ...\$8...Salmon...\$14...Lobster...\$16

GREENS FROM THE FARMS
Local Mixed Greens with an Assortment of Crisp Local Vegetables, Sunflower Seeds, and Choice of Dressing...\$10/\$6 as a demi
(Honey Balsamic, Bleu Cheese, Ranch, or Champagne Vinaigrette)

CLASSIC CAESAR
Crisp Romaine, Creamy Caesar Dressing, House Made Croutons, Parmesan Cheese, and Caper Berries...\$10/\$6 as a demi

BABY ICEBERG WEDGE SALAD
Cherry Tomato, Bleu Cheese Crumbles, Bacon, Red Onion, and Bleu Cheese Dressing...\$10/6 as a demi

BABY SPINACH AND STRAWBERRY SALAD
Peppered Goat Cheese, Candied Walnuts, and Strawberry Vinaigrette...\$10/6 as a demi

SOUPS

HARRASEEKET CLAM CHOWDER

Cup \$6...Bowl \$9

MAINE LOBSTER STEW (Award Winning)

Cup \$9...Bowl \$16
Gluten Free

BRICK OVEN PIZZA

A Selection of Hard Woods Fuel Our Oven and Give Each Pizza a Unique Flavor

CHEF SLICE BAR (Until 3 pm)

Daily Chef Pizza, Salad, Soup of the Day, and Four Layer Cake...\$14

Small...\$12 Large...\$18 Gluten Free...\$12 (Small Only)

MEAT LOVER'S PIZZA

Sausage, Hamburg, Pepperoni, Bacon, House Made Tomato Sauce, and a Three Cheese Blend

PEPPERONI

House Made Tomato Sauce and a Three Cheese Blend

PIZZA MARGHERITE

Local Tomatoes, Fresh Mozzarella, and Basil

WILD MUSHROOM

Garlic Oil, Assortment of Marinated Wild Mushrooms, Rosemary, Parmesan Cheese, and Fresh Herbs

SANDWICHES

MAINE LOBSTER ROLL

Served Warm with Drawn Butter or Chilled with Mayonnaise
"The Classic" 6 Inch ...\$18 or "The Twin Classic" 6 Inch...\$26

FISH TACOS (3)

Flour or Corn Tortilla, Blackened, Fried, or Baked Haddock with Shredded Cabbage, Pickled Onions, and Cilantro Lime Aioli...\$16
Gluten Free Available

TURKEY CLUB

All Natural Turkey, Butter Lettuce, Vine Tomato, Bacon, Cheddar Cheese, Bacon Mayonnaise, and Grilled Club Bread...\$15

BARBECUED PULLED PORK

Slow Roasted Pork, Coleslaw, Pickled Onions, Toasted Bun, and Whiskey Barbecue Glaze...\$15

"BUILD YOUR OWN"

+ 7oz ALL NATURAL PINELAND BURGER...\$14

6 oz GRILLED ALL NATURAL CHICKEN BREAST...\$12

4oz FRESH MAINE HADDOCK (Baked or Fried)...\$13

Choose Your Toppings for \$1 Each

Spinach	Bacon	Cheese: American, Swiss,
Sautéed Mushrooms	Jalapenos	Cheddar,
Sautéed Onions	Raw Onions	Bleu Cheese or
		Peppered Goat Cheese

All Sandwiches Come with your choice of French Fries, Sweet Potato Fries, or Cole Slaw
Sub Demi Spinach, Wedge, Caesar, or Greens...\$3

OPEN 7 DAYS A WEEK - 11:30 AM - 9:00 PM

(Hours are Subject to Change)

TAKEOUT AVAILABLE - CALL 207-865-9377

+ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



SEAFOOD

STEAMED MAINE LOBSTER

1 ¼ lb. Lobster, Corn on the Cob, and
Drawn Butter...**Market Price**
Gluten Free

THE REAL MAINE MEAL

A Cup of our Creamy Lobster Stew,
"The Classic" 6 Inch Lobster Roll, and your choice of a
16 oz. Maine Microbrew Beer...**\$28**
with "The Twin Classic" 6 Inch Lobster Roll...**\$37**

FISH AND CHIPS

Fresh Fried Haddock Served with
Fries, Cole Slaw, and Tartar Sauce...**\$18**

LAZY LOBSTER FETTUCCINE

Maine Lobster, Lemon Cream, Fettuccine,
Tomato, and Basil...**\$28**

BAKED HADDOCK

Gulf of Maine Haddock, Brown Basmati Rice,
Wilted Greens, and Herbed Garlic Butter Sauce...**\$20**
Add Crab **\$6**
Gluten Free

+ MISO GLAZED SALMON

Wild Sockeye Salmon, Brown Basmati Rice,
and Stir Fried Vegetables...**\$27**
Gluten Free

GRILLED TUNA STEAK

Tuna Steak with Garlic Herb Butter, Brown Basmati Rice,
and Mixed Vegetables...**\$28**
Gluten Free

+ SESAME TUNA

Tuna Seared Rare with Brown Basmati Rice,
Stir Fried Vegetables, Ginger Citrus Dipping Sauce
with Wasabi and Pickled Ginger...**\$28**
Gluten Free

FRIED MAINE CLAMS

8 oz of Fried Clams with Fries, Cole Slaw, and Tartar Sauce...**Market Price**

ENTREES

BRICK OVEN MAC AND CHEESE

Coastal Cheddar Fondue Finished
with Buttered Crumbs...**\$12** with Broccoli...**\$14**
with Smoked Chicken...**\$16** with Maine Lobster...**\$26**

STATLER CHICKEN BREAST

Spit Roasted with Lemon Rosemary
Brown Sugar Brine, Tavern Mashed Potatoes, Coleslaw,
and Summer Pan Gravy...**\$20**
Gluten Free Without Gravy

TODAY'S STIR FRY

Daily Protein over Basmati Rice and Fresh Vegetables
with Ginger Sesame Glaze...**Market Price**
Gluten Free

BBQ PORK ST. LOUIS RIBS

House Made Cole Slaw and
Brick Oven Baked Beans... 1/2 Rack **\$16** / Full **\$25**
Add Crab Cake **\$6**
Gluten Free

+ WHISKEY BARBECUED SIRLOIN

8 oz All Natural Beef,
Bacon Bleu Cheese Mashed Potatoes,
and Mixed Vegetables...**\$25**
Gluten Free

+ PETITE FILET MIGNON

8 oz All Natural Beef Tenderloin,
Tavern Mashed Potatoes, Mixed Vegetables, and Jus...**\$36**
Gluten Free

KIDS

CHICKEN FINGERS WITH FRIES...**\$7.95**

HAMBURGER WITH FRIES...**\$8.95**

GRILLED CHEESE SANDWICH
WITH FRIES...**\$5.95**

SMALL PEPPERONI PIZZA...**\$10.95**

FISH AND CHIPS...**\$8.95**

PASTA WITH BUTTER, RED SAUCE,
OR CHEESE SAUCE...**\$7.95**

OUR MISSION

We at the Harraseeket Inn believe that organic and naturally raised foods are not only better for the environment, but also taste better.
We have spent the past 30 years creating a menu based on this premise.

Our goal is to create the best menu using the freshest ingredients from our local farmers. We are happy to customize menu offerings to please your palate.

WINTER HILL FARM Freeport Organic Yogurt, Cheese	BIRDHOUSE FARM Topsham Seasonal Produce	OAKHURST DAIRY Portland Dairy	WILBURS OF MAINE Freeport Specialty Chocolates
HARBOR FISH CO. Portland Fresh Seafood	FAIRWINDS FARM Topsham Fruits	BOW STREET MARKET Freeport Fresh Meats	CARRABASSETT COFFEE ROASTERS Kingfield Organic Fair Trade Coffee
NATIVE MAINE Westbrook Produce	AW ALLEN Farmingdale Kiln Dried Firewood	POTTS HARBOR LOBSTER CO. Harpwell Fresh Caught Lobster	SIX RIVERS FARM Bowdoinham Organic Vegetables
STRAWBERRY HILL FARM Skowhegan, Maine Maple Syrup	PINELAND FARMS New Gloucester Cheese	FREEPORT BREWING CO. Freeport Local Beer and Ale	MAINE SHELLFISH COMPANY Kennebunkport Seafood
DENNISON'S SEAFOOD Freeport Clams	L & P BISSON'S Topsham Chicken and Pork	BOWDEN EGG FARM Minot Eggs	SPRING WORKS Lisbon Falls Vegetables

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SPARKLING

Hoya de Cadenas Cava Brut	10/40
Carpene Prosecco 187ml	10
Heidsieck Champagne 187ml	18
Moet Chandon Champagne 187ml	24

WHITE

William Hill, Chardonnay	8/32
Ferrari-Carano, Chardonnay	12/48
George DuBoeuf, Pouilly Fuisse "Flowers"	14/56
Silverado, Chardonnay	15/60
Rombauer, Chardonnay	16/64
Lagaria, Pinot Grigio	8/32
Leone d'Almerita Terre Siciliane, White Blend	10/40
Tohu, Sauvignon Blanc (New Zealand)	10/40
Wise Guy, Sauvignon Blanc (Washington State)	10/40
Pizzolato, Organic Moscato	9/36
Josef Friedrich, Mosel, Riesling	9/36
Trimbach, Pinot Gris	16/64

RED

McManis, Merlot	8/32
Emmolo, Merlot by Caymus	15/60
Kenwood Yulupa, Cabernet Sauvignon	8/32
B.R. Cohn Silver Label, Cabernet Sauvignon	15/60
Obsidian, Cabernet Sauvignon	16/64
Lamuri Nero d'Avola Sicilia	10/40
La Posta, Angel Paulucci Malbec	12/48
Amancaya, Malbec Cabernet Blend	14/56
Seven Deadly Zins, Red Zinfandel	9/36
Masciarelli Montepulciano d'Abruzzao	9/36
Hahn, Pinot Noir	10/40
Migration, Pinot Noir by Duckhorn	16/64
Kermit Lynch, Côtes Du Rhône	10/40
Robert Oatley, G-18 Grenache	12/48

OTHER WINES

Pacific Bay, White Zinfandel	7/28
Vera Blanco, Vihno Verde	7/28
Chateau de Campuget, Rose	10/40

DRAFT BEER 16 OZ

Allagash White (5.2% ABV)	8
Rising Tide Back Cove Pilsner (5.2% ABV)	8
Geary's Seasonal (4.8% ABV)	8
Maine Beer Company Lunch (7.0% ABV)	8
Freeport Brewing Co. Dinosaur IPA (6.3% ABV)	8
Geaghan Bros. Higgins Irish Red Ale (5.5% ABV)	8

BOTTLED BEER

Maine Beer Company (Ask your server)	10
Foundation Brewing Afterglow	8
King's Pine IPA	8
Urban Farm Fermentory Super Dry Cidah - (GF)	6
Sam Adams Boston Lager	5
Corona	5
Amstel Light	5
Stella Artois	5
Guinness Draught Pub Can	5
Geary's Ixnay - Gluten Free	5
Buckler Non-Alcoholic Beer	5
Bud Light	4.25
Budweiser	4.25
Coors Light	4.25
Miller Light	4.25
Michelob Ultra	4.25

OTHER BEVERAGES

Carrabassett Organic Coffee, Decaf and Tea	2.75
Cappuccino	4.25
Espresso	4
Coke, Diet, Sprite, Gingerale	2.25
Iced Tea	2.75
Flavored Iced Tea	3
Maine Root Beer, Blueberry, Ginger Beer	3.75
Assorted Juices - Orange, Apple, Cranberry	2.50
Saratoga Sparkling 12oz/28oz	3.75/7.50
Tourmaline Flat 33oz	3

FULL WINE LIST AVAILABLE BY REQUEST



COCKTAILS

Basil Hayden Manhattan - Sweet Vermouth, Bitters and a Cherry.....	13.00
Mimosa - House Champagne with a Splash of Orange Juice.....	11.00
Kir Royale - House Champagne with a Splash of Chambord	11.00
Harraseeket Bloody Mary - Absolut Peppar, House Made Bloody Mary Mix.....	10.25
Cold River Blue Arrow - Cold River Blueberry, Lemon, Cointreau, Benedictine.....	11.50
Grey Goose Cosmopolitan - Cointreau, Cranberry Juice & Fresh Lime	11.00
Pearl Pomegranate Cosmopolitan - Cointreau and Pomegranate Juice.....	10.25
Cold River Martini - Vodka or Gin, Served Chilled or Over Ice with Olives or a Twist.....	11.00
Knob Creek Old Fashioned - Soda, Bitters, Muddled Sugar, Orange and Cherry.....	11.50
Godiva Chocolate Martini - Stoli Vanilla, Godiva Liquor and Cream	10.25
Espresso Martini - Stoli Vanilla, Kahlua, Baileys and Espresso.....	10.25
Dark and Stormy - Gosling's Dark Rum, Maine Root Ginger Beer.....	10.00
Honey Badger - Wild Turkey Honey, Gingerale, Lemon Juice, Orange Peel.....	9.50

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