



## STARTERS

### REAL MAINE CRAB CAKES

Local Greens and House Made Remoulade...\$12

### FRIED CALAMARI

Local Greens, Banana Peppers, Sweet Chili Coconut Vinaigrette, and Parmesan...\$12  
Gluten Free

### SPINACH AND ARTICHOKE DIP

Fried Tortilla Chips and Asiago...\$10

### BROAD ARROW TAVERN CHICKEN WINGS

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

## SOUPS & 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 Local Vegetables, Sunflower Seeds, and Choice of Dressing...\$10/\$6 as a demi  
(Honey Balsamic, Bleu Cheese, Ranch, or Champagne Vinaigrette)

### MAINE LOBSTER STEW

(Award Winning)

Cup \$9...Bowl \$16

Gluten Free

### CLASSIC CAESAR

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

### HARRASEEKET CLAM CHOWDER

Cup \$6...Bowl \$9

## BRICK OVEN PIZZA

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

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

### PEPPERONI

House Made Tomato Sauce and a Three Cheese Blend

### MEAT LOVER'S PIZZA

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

### 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 4oz Classic" 6 Inch ...\$24 or "The Twin 4oz Classic" 6 Inch...\$34

### FISH TACOS (3)

Flour 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

### REUBEN

Corned Beef, Sauerkraut, Swiss Cheese, Remoulade, and Marble Rye...\$15

### "BUILD YOUR OWN"

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

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

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

Choose Your Toppings for \$1 Each

Bacon

Sautéed Mushrooms

Jalapenos

Raw Onions

Caramelized Onions

Cheese:

American

Swiss

Cheddar

All Sandwiches Come with your choice of French Fries, Sweet Potato Fries, or Cole Slaw

Sub Demi Greens or Caesar...\$3

OPEN 7 DAYS A WEEK - (Hours are Subject to Change)

11:30 AM - 8:00 PM

TAKEOUT AVAILABLE - CALL 207-865-9377

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



## ENTREES

### SEA

#### THE REAL MAINE MEAL

A Cup of our Creamy Lobster Stew or Clam Chowder  
 "The 4oz Classic" 6 Inch Lobster Roll...\$28  
 with "The Twin 4oz Classic" 6 Inch Lobster Roll...\$37

#### BAKED HADDOCK

Gulf of Maine Haddock, Brown Basmati Rice,  
 Wilted Greens, and Herbed Garlic Butter Sauce...\$21  
 Add Crab Cake \$6  
 Gluten Free without Crab Cake

#### + PAN SEARED SALMON

Wild Sockeye Salmon, Brown Basmati Rice,  
 Wilted Greens, and Herbed Garlic Butter Sauce...\$27  
 Gluten Free

#### FISH AND CHIPS

Fresh Fried Haddock Served with  
 Fries, Cole Slaw, and Tartar Sauce...\$21

### LAND

#### STATLER CHICKEN BREAST

Tavern Mashed Potatoes,  
 Mixed Vegetables, and Herbed Gravy...\$21  
 Gluten Free Without Gravy

#### + FILET MIGNON

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

#### BEEF SHORT RIB

Tavern Mashed Potatoes,  
 Mixed Vegetables, and Red Wine Demi...\$24  
 Gluten Free

### PASTA

#### BRICK OVEN MAC AND CHEESE

Coastal Cheddar Fondue Finished  
 with Buttered Crumbs...\$16 with Maine Lobster...\$26

## KIDS

CHICKEN FINGERS WITH FRIES...\$7.95

HAMBURGER WITH FRIES...\$8.95

GRILLED CHEESE SANDWICH WITH FRIES...\$5.95

FISH AND CHIPS...\$8.95

SMALL PEPPERONI PIZZA...\$10.95

PASTA WITH RED SAUCE...\$7.95

PASTA WITH BUTTER...\$7.95

BRICK OVEN MAC AND CHEESE...\$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

HARBOR FISH CO.  
 Portland  
 Fresh Seafood

NATIVE MAINE  
 Westbrook  
 Produce

STRAWBERRY HILL FARM  
 Skowhegan, Maine  
 Maple Syrup

DENNISON'S SEAFOOD  
 Freeport  
 Clams

BIRDHOUSE FARM  
 Topsham  
 Seasonal Produce

FAIRWINDS FARM  
 Topsham  
 Fruits

AW ALLEN  
 Farmingdale  
 Kiln Dried Firewood

PINELAND FARMS  
 New Gloucester  
 Cheese

L & P BISSON'S  
 Topsham  
 Chicken and Pork

OAKHURST DAIRY  
 Portland  
 Dairy

BOW STREET MARKET  
 Freeport  
 Fresh Meats

POTTS HARBOR LOBSTER CO.  
 Harpswell  
 Fresh Caught Lobster

FREEPORT BREWING CO.  
 Freeport  
 Local Beer and Ale

BOWDEN EGG FARM  
 Minot  
 Eggs

WILBURS OF MAINE  
 Freeport  
 Specialty Chocolates

CARRABASSETT COFFEE ROASTERS  
 Kingfield  
 Organic Fair Trade Coffee

SIX RIVERS FARM  
 Bowdoinham  
 Organic Vegetables

MAINE SHELLFISH COMPANY  
 Kennebunkport  
 Seafood

SPRING WORKS  
 Lisbon Falls  
 Vegetables

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