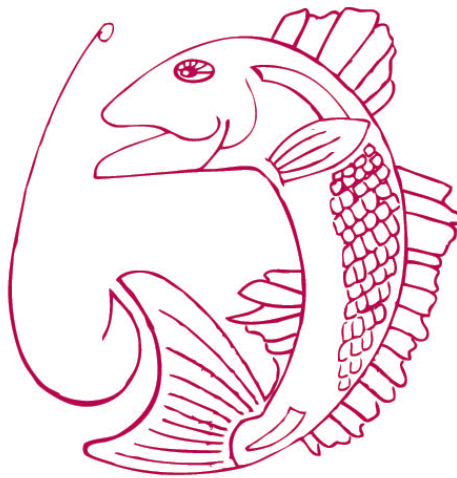


Fish House Grill

OYSTER BAR
STONE CRAB CLAWS

Serving Lunch
& Dinner

Late Night Drink Specials



LOBSTER BAKES
LARGE LOBSTERS

Open 11:00 a.m.
Happy Hour 4-6 p.m.

Late Night Menu

1 West Street, Bar Harbor, ME

Volume 7, 2009

Located next to Bar Harbor Whale Watch Co.

Free ~ Take Me Home

Lobster Bakes, All Day, Every Day!

We offer two different kinds of Lobster Bakes for your dining pleasure: (prices vary daily)



Downeast Lobster Bake includes a cup of New England Clam Chowder, 1 1/4 lb. steamed Maine lobster, drawn butter, corn on the cob and potato.
New England Lobster Bake includes everything in the Downeast Lobster Bake but also features steamers & mussels.

Locally Dug Soft Shell Steamed Clams by the Pound! (See Page 2)

Friday Night Fish Fry!
(Haddock)
4-6 p.m. - \$10.99
6 p.m.-close - \$12.99
Enjoy seconds on us!

History of the Fish House

Great restaurants are not luck, they are born of imagination, ingenuity and plain old hard work. Here's our story:

In 1992 after many years as a restaurateur in Connecticut, Jim Bond and his family landed in Bar Harbor Maine. The Fish House Grill was first located next to the Quality Inn and was the hotel's official restaurant. This location was tricky at best but Jim invented many ways to make it work. The Fish House had the first authentic oyster and raw bar in town. There was the all you can eat Boathouse Salad Bar featuring peel and eat shrimp and steamed mussels. The salad bar was actually custom built and shaped like a boat (the "Kerrie Ann" for Jim's Daughter). The first year the Fish House took 2nd place in the Bar Harbor Chowder Festival, quite an auspicious honor. In addition to these inspired innovations there was the locals' favorite, the All You Can Eat Friday Night Fish Fry (nothing but haddock will do for the locals). For 7 seasons the Fish House Grill made its home at 39 Kebo Street. The so-so location became one of Bar Harbor's busiest and best loved spots (we even won 2 first place trophies for our fabulous floats in the annual Fourth of July Parade).

In 1999, with a little help from a friend, the late Captain Marc Brent and brother Bob Bond, the Fish House built its new waterfront home in the Harbor Place building at 1 West Street next to the Town Pier. When we say built, it was just that. Take a space that was a workshop, Jim & Company designed, and custom fitted the restaurant you see today, with the help of brother Bob and Bond Builders, no easy task! While we had to say goodbye to the Salad Bar we expanded the oyster and raw bar and one of the best bars to enjoy a cocktail in Bar Harbor. And let's face it folks, the view makes it all worthwhile.

The 4th of July is a special treat as the fireworks are right next to us on the town pier. If you are

History, continued on back page

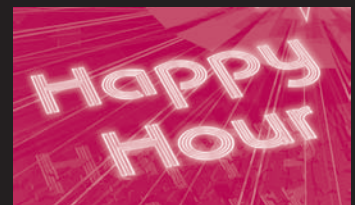


- Lobster Roll** with potato and corn bread\$12.99
- Lobster Dinner** 1 1/4 lb. lobster, potato, corn bread, butter.....\$Market
- Lobster Claw Dinner** 5 lobster claws, potato, corn bread, warm butter.....\$13.99
- Fresh Haddock** deep fried or broiled with potato and corn bread.....\$10.99

Add a cup of Clam Chowder: \$2.99

Add a cup of Lobster Bisque: \$4.99

Lounge Happenings



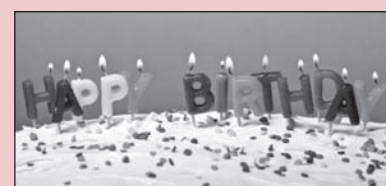
Happy Hour!
4-6 p.m.

Late Night Drink Specials & Late Night Menu!
10 p.m.-Midnight

Free Ca\$H
Check out our Nightly Drawing in the Lounge

Our entire menu is available for take-out
Call 207-288-3070

Your Birthday Meal is 1/2 Price!



“On Deck” at the Fish House

- 1 LB. FRESH MAINE STEAMERS..... **Market**
 ☺ Steamed soft shell clams with hot drawn butter.
- 1 LB. FRESH MAINE MUSSELS..... **\$10.99**
 ☺ Sautéed in white wine, garlic and basil. Served with garlic bread for dipping.
- BAKED STUFFED CLAMS **\$8.99**
 ☺ Stuffed to the shell with our own garlic clam stuffing.
- MAINE BUFFALO SHRIMP **\$9.99**
 🍷 A boatfull of Maine shrimp with a kick of Buffalo!
- BUFFALO SEA SCALLOPS **\$10.99**
 🍷 Tossed with Buffalo sauce, lightly breaded and fried! Mmmm...Spicy!
- BACON WRAPPED SEA SCALLOPS **\$10.99**
 🍷 Served with a brown sugar and maple glaze.
- CRAB CAKE APPETIZER **\$8.99**
 🍷 A smaller portion of our own crab cakes, served with a zesty sauce.
- AHI TUNA..... **\$13.99**
 🍷 Sushi grade Tuna dusted with wasabi, sea salt, and sesame seeds, grilled rare and served with wasabi, soy sauce and pickled ginger.
- FRIED CALAMARI **\$9.99**
 🍷 Served with marinara sauce.
- FRIED CLAMS..... **\$10.99**
 ☺ An appetizer-sized portion of our fried clams. Served with tartar sauce.
- HADDOCK BITES..... **\$8.99**
 🍷 Breaded and deep-fried to a golden brown with tartar sauce and lemon wedge.
- CHICKEN TENDERS..... **\$8.99**
 🍷 Fresh hand cut strips. Served plain or buffalo-style.
- CHICKEN QUESADILLAS **\$10.99**
 🍷 Mexican-style chicken and cheddarjack cheese stuffed into a fresh, folded tomato-basil flour tortilla.
- MOZZARELLA STICKS **\$7.99**
 ♦ Fresh, hand-cut mozzarella, lightly breaded, deep-fried, and served with marinara
- HAND CUT ONION RINGS..... **\$6.99**
 ♦ Cut thick, lightly battered and deep fried.



Consuming raw or uncooked seafood may increase your risk of food-borne illness.



No Heads – Just Tails!

- ONE, TWO OR THREE MAINE LOBSTER TAILS..... **MARKET**
 🍷 Served grilled, steamed, or baked stuffed with lemon butter. Served with corn bread, corn on the cob, and your choice of baked beans, garlic mashed potatoes, parsley and butter new potatoes, or fries.

Fresh From our Oyster Bar

- FRESHLY SHUCKED OYSTERS AND LITTLENECK CLAMS..... **Market**
 🍷 Raw or steamed on the half shell, ½ dozen or a full dozen.
- THE OYSTER BAR COMBO **Market**
 🍷 2 littlenecks, 2 oysters, 2 stone crab claws, 2 lobster claws, 2 jumbo shrimp
- ½ DOZEN OYSTER ROCKEFELLER **Market**
- ½ DOZEN OYSTER CASINO **Market**
- ½ DOZEN CLAMS CASINO **Market**
- ½ DOZEN CLAMS SAUTÉED..... **Market**
 ☺ Prepared in white wine, garlic and basil.
- MAINE STONE CRAB CLAWS..... **Market**
 🍷 Served hot or cold by the pound.
- SNOW CRAB CLAW CLUSTERS **Market**
- MAINE LOBSTER CLAWS **Market**
- SHRIMP COCKTAIL..... **\$9.99**
 🍷 4 jumbo shrimp served with cocktail sauce.



Chowders and Soups

- | | <i>cup</i> | <i>mug</i> | <i>bread bowl</i> |
|-------------------------------------------------------------------------|------------|------------|-------------------|
| NEW ENGLAND CLAM CHOWDER..... | \$5.25 | \$7.25 | \$8.99 |
| ☺ Made in the time-honored New England tradition. Creamy and delicious! | | | |
| HOMESTYLE CORN CHOWDER..... | \$4.25 | \$6.25 | \$7.99 |
| ♦ Just like grandma used to make! | | | |
| HOMESTYLE CORN CHOWDER W/LOBSTER .. | \$7.99 | \$9.99 | \$11.99 |
| 🍷 Bet your grandma never added lobster... | | | |
| LOBSTER BISQUE | \$7.99 | \$9.99 | \$11.99 |
| FRENCH ONION SOUP | \$6.99 | \$8.99 | N/A |
| ♦ Topped with melted cheese. | | | |

Surf & Turf

🍷 All of these entrées are served with corn bread, vegetable, and your choice of parsley and butter new potatoes, garlic mashed potatoes, baked beans, or fries.



- | | Choice of a
<i>Petite Fillet</i> | or with an
<i>8 oz. Filet</i> |
|--------------------------|-------------------------------------|----------------------------------|
| 6 GRILLED SHRIMP..... | \$25.99 | \$34.99 |
| SEARED SEA SCALLOPS..... | \$25.99 | \$34.99 |
| 4 LOBSTER CLAWS..... | \$29.99 | \$36.99 |
| LOBSTER TAIL..... | \$33.99 | \$39.99 |

Don't Worry, Be Crabby!

🍷 Both of these entrées are served with corn bread, vegetable, and choice of parsley and butter new potatoes, garlic mashed potatoes, baked beans, or fries.

1 LB. MAINE STONE CRAB OR 1
 LB. SNOW CRAB CLUSTERS
Market

TRY THE COMBO OF 1 LB. OF
 EACH, MAINE STONE CRAB &
 SNOW CRAB CLUSTERS
Market

Many of our dishes can be prepared as a low carb option. Just ask your server for no starch and extra veggie!

Fresh Maine Lobsters

🦞 Served with corn bread and choice of baked beans, fries, garlic mashed potatoes, or parsley and butter new potatoes.

1¼ LB. SINGLE, TWIN OR TRIPLE LOBSTER... MARKET

LOBSTER AND STEAMERS MARKET

BAKED STUFFED LOBSTER MARKET

🦞 Lobster with seafood stuffing, drawn butter and corn on the cob.

LAZY MAN'S LOBSTER..... MARKET

🦞 Fresh picked lobster sautéed in drawn butter.

MAINE LOBSTER ROLL MARKET

🦞 Lobster meat with mayo on grilled roll.

LOBSTER QUESADILLAS..... \$17.99

🦞 Picked Maine lobster meat in a Newburg sauce with cheddarjack cheese in a tomato-basil flour tortilla.



ADD A DINNER
SALAD TO ANY
ENTREE FOR
\$2.99



Seafood Specialties

🦞 All of the entrees below are served with corn bread, house veggie, and your choice of fries, baked beans, garlic mashed potatoes, or parsley and butter new potatoes.

MAINE CRAB CAKES \$18.99

🦞 Crabmeat, mayo, spices and breadcrumbs hand-crafted and pan-fried. Served with a zesty sauce and tropical salsa.

BAKED STUFFED HADDOCK..... \$18.99

🦞 Seafood stuffing and topped with lobster sauce.

PAN-SEARED SEA SCALLOPS \$19.99

🦞 Big and sweet! Pan-seared in herbs and lemon butter and served with a zesty dipping sauce.

SALMON OSCAR \$19.99

🦞 Grilled salmon fillet topped with crabmeat, asparagus and Bernaise sauce.

SEAFOOD GRILL MARKET

🦞 ½ a Maine lobster tail, lobster claw, shrimp & scallops grilled with lemon butter.

4 JUMBO BAKED STUFFED SHRIMP..... \$19.99

🦞 Stuffed with our seafood stuffing and served with warm dipping butter.

HERB-GRILLED SHRIMP \$17.99

🦞 Eight large shrimp dusted with herbs and spices then grilled and served with a zesty dipping sauce.



For the Land Lover

🐮 Served with corn bread, house veggie, and a choice of fries, baked beans, garlic mashed potatoes, or parsley and butter new potatoes.

8 OZ. BLACK ANGUS FILET MIGNON \$22.99

TOPPED WITH MAINE LOBSTER AND BERNAISE SAUCE \$29.99

🐮 8 ounces of, tender, juicy, hand-cut Black Angus beef tenderloin.

PETITE FILET \$17.99

TOPPED WITH MAINE LOBSTER AND BERNAISE SAUCE \$26.99

🐮 A smaller cut, but still packed with Black Angus quality!

BBQ BABY BACK RIBS ~ Melt in your Mouth!

🐮 HALF RACK..... \$13.99

🐮 FULL RACK \$22.99

CHICKEN OSCAR..... \$17.99

🐮 Boneless breast topped with crabmeat, asparagus and Bernaise sauce.



Fresh Off the Hook

🦞 Served with tropical salsa, house veggie, corn bread, and choice of fries, baked beans, garlic mashed potatoes, or parsley and butter new potatoes.

ATLANTIC FLOUNDER \$18.99

🦞 Dusted with seasoned bread crumbs and pan-fried. Served with dill sauce.

HALIBUT \$19.99

🦞 Blackened or grilled and topped with garlic herb butter.

AHI TUNA..... \$23.99

🦞 Sushi-grade tuna steak lightly dusted with wasabi, sea salt, and sesame seeds pan-seared rare with wasabi, soy sauce, and pickled ginger.

ATLANTIC SALMON..... \$18.99

🦞 Broiled, blackened, or grilled.



Pasta Lovers

🦞 All our pasta dishes are served with imported pasta made with only the finest 100% Durum Semolina flour boiled until al dente. Served with garlic bread.

THE QUEEN ELIZABETH \$28.99

🦞 The House specialty! Little neck clams, mussels, lobster meat, shrimp and scallops, simmered in a spicy marinara and served over linguine.

LINGUINE WITH RED CLAM SAUCE \$18.99

🦞 Littlenecks and chopped clams in a spicy marinara sauce over linguine.

SHRIMP MARINARA \$17.99

🦞 Large shrimp simmered in a spicy marinara sauce over linguine.

CHICKEN PARMESAN \$15.99

🦞 Boneless chicken breast topped with a zesty marinara sauce and melted mozzarella served over linguine.

LINGUINE MARINARA \$12.99

Alfredo Lovers

FISHERMAN'S ALFREDO..... \$21.99

🦞 Chunks of crabmeat, Maine shrimp and scallops tossed in a creamy alfredo sauce over linguine.

FETTUCINE ALFREDO \$12.99

🦞 Authentic Italian-inspired dish loaded with real Parmesan cheese and heavy cream and served over fettuccine.

SHRIMP ALFREDO \$18.99

🦞 Large shrimp simmered in cheesy alfredo sauce over linguine.

LOBSTER..... \$22.99

🦞 Picked lobster meat in a cheesy alfredo sauce over linguine.

Fried Seafood

🦞 All fried seafood is cooked in trans-fat-free oil. Served with corn bread, house veggie, and a choice of fried, baked beans, garlic mashed potatoes, or parsley and butter new potatoes.

HADDOCK..... \$16.99

🦞 Also available broiled if you prefer.

MAINE SHRIMP \$16.99

🦞 Petite and sweet from the Gulf of Maine.

CAPTAIN'S PLATTER..... \$24.99

🦞 A combo of everything! Plenty to please our hungriest customer!

WHOLE BELLY CLAMS \$17.99

🦞 A coastal delicacy and local favorite.

SEA SCALLOPS..... \$18.99

🦞 Big and sweet and great to eat!



Before you place your order...

We prepare your food to order and your patience is appreciated. A sharing charge of \$5.00 per plate will be applied for shared meals. Please, no sharing twin or triple lobster, or lobster tail dinners. A 15-20% gratuity is customary and appreciated. For larger parties an 18% gratuity will be added at our discretion. Please request separate checks before you order, and keep in mind that requesting separate checks will increase your checkout time.

Handheld Specialties

Sandwiches *All Handheld Specialities available 11 a.m. to 4 p.m. daily.*

🍷 All items in this section are served with chips and a pickle. Add fries for \$1.29.

FRESH MAINE LOBSTER ROLL.....	Market
🦞 Lobster meat with mayonnaise on a grilled roll.	
CRABCAKE SANDWICH.....	\$9.99
🦞 Pan-fried and served on a grilled bun with a zesty sauce, lettuce and tomatoes.	
FRESH MAINE CRAB ROLL.....	Market
🦞 Maine crab meat with mayonnaise on a grilled roll.	
FRESH SALMON SANDWICH.....	\$9.99
🐟 Salmon fillet, grilled or blackened on a grilled roll with lettuce and tomatoes.	
HADDOCK SANDWICH.....	\$9.99
🐟 A local favorite! Served blackened or lightly breaded and deep-fried. Served on a grilled roll with lettuce and tomatoes.	
STEAK SANDWICH.....	\$8.99
🥩 Thinly sliced steak, grilled and topped with sautéed onions, mushrooms, peppers, and cheese on a grilled hoagie bun.	
CHICKEN SANDWICH.....	\$7.99
🐔 Grilled chicken breast topped with bacon and cheddar cheese on a grilled roll with lettuce, tomatoes, and a zesty sauce.	

Burgers *All Handheld Specialities available 11 a.m. to 4 p.m. daily.*

ALL BEEF BURGER.....	\$8.79
🍔 1/3 lb. grilled burger with lettuce and tomato on a grilled roll.	
🍔 Extras available for 50¢ each: cheese, bacon, mushrooms, grilled onion, jalapeños or Gorgonzola crumbles.	

PATTY MELT.....	\$8.99
🍔 1/3 lb. grilled burger topped with sautéed onions and swiss cheese on grilled rye.	

Wraps *All Handheld Specialities available 11 a.m. to 4 p.m. daily.*

🍷 Served in a tomato-basil flour tortilla.

BUFFALO SHRIMP.....	\$9.99
🍷 A New England twist on a classic! Crispy Maine shrimp deep fried and coated in buffalo sauce, wrapped up with lettuce, tomato and bleu cheese dressing.	
CHICKEN RANCH.....	\$9.99
🐔 Grilled chicken, lettuce, tomato and shredded Parmesan drizzled with a creamy Parmesan ranch dressing.	
BLT.....	\$8.99
🥩 Just like its letters, bacon, lettuce and tomato with mayonnaise.	
VEGGIE WRAP.....	\$7.99
🍷 Sautéed onions and peppers, artichoke hearts, lettuce	

Kids' Menu

MACARONI AND CHEESE.....	\$4.99
HOT DOG AND FRIES.....	\$4.99
FISH AND CHIPS.....	\$6.99
CHEESE QUESADILLA.....	\$5.99
CHICKEN FINGERS AND FRIES.....	\$6.99
OLD SOAKER ROOT BEER FLOAT.....	\$3.99

History, continued from front page

taking a sightseeing tour on Capt. Gary's boat or going whale watching you can catch a quiet bite before you go or dine after you come back. We offer a wide variety of fresh seafood right off the dock. Our bartenders shuck over 3000 littleneck clams and oysters a week. The oyster and raw bar is the largest of its kind in Maine.

It is now and always has been our goal to offer great food, great service at a great value. Now, with a waterfront atmosphere, the Fish House Grill really does have it all. We hope you enjoy your visit and come back again. Remember, at the Fish House Grill the only thing better than the food is the view!

Side Orders

DINNER SALAD.....	\$4.99 or \$2.99 with a dinner.
GARLIC MASHED POTATO.....	\$3.99
HOUSE VEGGIE.....	\$3.99
CORN BREAD.....	\$2.50
PARSLEY AND BUTTER NEW POTATOES.....	\$3.99
FRENCH FRIES.....	\$3.99
CORN ON THE COB.....	\$1.99
GARLIC BREAD.....	\$1.99
BAKED BEANS.....	\$2.99

How to Eat a Lobster:

1. Twist off both claws.
2. Crack each claw and extract the meat with a lobster fork.
3. Arch the lobster's back until it cracks...separating the tail from the body.
4. Bend the flippers until they break off the tail.
5. Insert a fork into the tail and push out the meat.
6. Unhinge the back from the body. This contains the Tomalley (liver) which is green in a cooked lobster. Many people consider the Tomalley a delicacy.
7. Crack open the leg portion to obtain the meat inside.
8. The small legs contain meat which can be sucked out as if they were straws.

Visit Our Ice Cream Shop

Located Right on the Pier!

We have 8 different flavors of soft serve "Noreasters", as well as Maine Blueberry Ice Cream!
Open at 8:00 a.m. for Breakfast!!!



10% Off Entree

Cut out and present for 10% off your next visit at



Don't forget to check out our sister restaurant, the Log Cabin, now featuring a smoker and BBQ pit on-site! They also specialize in Prime Rib, a wide variety of choice steaks, and, of course, ribs. The perfect place for families to relax!

333 State Road 3, Bar Harbor • 288-3910

Buses/Tour Groups Welcome