

# The East Wind Inn

## Breakfast Menu

Served 8:00 – 11:00 AM  
Some options available all day

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### Savory Side

**Classic Eggs Benedict**  
with home fries \$12

**Maine Lobster Benedict**  
with home fries \$16

**Breakfast Sandwich**  
2 eggs, cheddar cheese, & choose bacon,  
sausage, or Florentine \$7

**Two Eggs any style**  
with home fries, toast and choice of meat \$8

**Sausage & Spinach Omelet**  
with cheddar cheese,  
home fries, and toast \$10

**Tomato, Onion, & Zucchini Omelet**  
with mozzarella cheese  
home fries, & toast \$10

### Sweet Side

**Maine Blueberry Pancakes**  
with lots of blueberries in them & served with  
Maine maple syrup \$11

**House Thick Cut French Toast**  
made with our own bread then topped with  
fresh strawberries & syrup \$12

**Belgian Waffle**  
an old family recipe cooked till golden & served  
with Maine maple syrup \$12

**Yogurt and Granola**  
organic vanilla yogurt served with Maine made  
granola & topped with fresh strawberries \$7

**House Made Pastry and Fresh Fruit Bowl**  
your choice of one of our fresh pastries or  
bagel with fresh cut fruit \$7

### Sides Available

1 Egg any way \$2, Side meat \$3, Small Fruit cup \$3,  
toast \$2, Muffin or Bagel \$3

Complimentary Breakfast for Inn guests consists of juice, coffee or tea and a choice of ONE entrée.

Additional items will be charged at regular price.

Gratuity is not included and may not be charged to your room.

Consuming raw or uncooked foods may increase your risk of foodborne illnesses, especially if you have certain medical conditions. We are unable to accommodate more than two separate checks per party. 20% gratuity may be added to parties of 6 or more people.

# The East Wind Inn

## Dinner Menu

Served 4:00 – 8:00 PM

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### Starters

- Fresh Herb and Spice Bar Chips \$4
- Fried Haddock Bites w/ House Tartar Sauce \$9
- House Nachos \$8 (add bbq rubbed chicken \$4)
- Lobster Corn Fritters w/ House Tartar \$11

### Soups

- Veggie Gumbo \$6
- Lobster Bisque \$7

### Salads

- Focaccia and Grilled Tomato Salad**  
with balsamic vinaigrette \$8  
with sherry herb vinaigrette \$7
- Bacon and Cranberry Spinach Salad**  
with sherry herb vinaigrette \$8

### Entrees

- Classic Beer Battered Fish & Chips**  
with french fries, coleslaw, & tartar sauce \$16
- Crispy Cajun Haddock Tacos**  
with white corn tortillas, salsa, tomatoes, red onions, sour cream, & jalapeños \$14
- Baked Crumb-Topped Haddock**  
with roasted potatoes and sautéed greens \$17

- House Five-Cheese Mac & Cheese**  
baked with crumb topping, served with a mini salad \$13 with fresh lobster \$18

- Spiced Grilled Chicken**  
over warm spinach bacon salad with crispy sweet potato fries \$16

### Sandwiches

*Served on a house-made bun with coleslaw and hand-cut fries*

- Lobster Sandwich** on butter toasted house made bread with crispy onions, fresh greens, & herbed mayo \$16

- Haddock Sandwich** served fried or broiled along with fresh greens & house tartar sauce \$14

- Bacon Jam Burger** grilled to order and served on a toasted bun with bacon jam, sharp cheddar cheese, & baby spinach \$14

- Original Burger** grilled to order on a toasted bun with your choice of cheese, lettuce, tomato, onions, or bacon on top \$14

### Sweets

- Classic Cheesecake with fresh strawberries and whipped cream \$7
- Chocolate Mousse with whipped cream \$7

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