



19 Clark Pt Rd, Southwest Harbor,  
Maine 04679  
(207) 669-4142



## Dinner Menu

### Starters:

- ♥ g Spinach Seaweed Salad \$7
- ♥ Cold Sesame Noodles \$5
- ♥ g Fresh Mixed Salad with Mango - Miso Dressing or with Herbed Crouton - Caesar Dressing \$5
- ♥ g Fresh Summer Roll filled with chicken, shrimp or vegetarian w/ Hoisin Peanut Sauce \$7
- g Chicken Satay with Peanut/Coconut Dipping Sauce \$6
- Pan Seared Turkey and Spinach Dumplings w/House Dipping Sauce \$7
- Vietnamese Fried Spring Roll filled with chicken and shrimp w/ spicy lime sauce \$6
- ♥ Agi Tofu with Wasabi Bernaise Sauce \$6
- Home Made Meat Balls with Marinara Sauce \$6
- ♥ Herbed Garlic and Cheese Bread \$5
- Fried Calamari with Caper Aioli or Marinara Sauce \$7
- Poki - Seared sushi tuna over seaweed salad, buckwheat noodles with miso dressing \$12
- ♥ Poki Tofu - Seasoned tofu over seaweed salad, buckwheat noodles with miso dressing \$9

### Sushi:

- ♥ g House Vegetarian Roll - Carrot, Cucumber, Avocado and Seaweed Salad \$8
- g Sweet Ginger Shrimp Roll - with our signature ginger glaze \$9
- g Salmon Avocado Roll - topped with tobiko \$9
- g Spicy Tuna Roll - our special blend \$9
- Eel Roll - Grilled Eel and Cucumber \$9
- g California Roll - with Maine Crab Meat \$10
- g "Chow Maine" Lobster Roll - not your father's lobster roll \$15
- g Triple Handrolls - choice of: salmon, spicy tuna, ginger shrimp, eel, vegetarian \$15
- g Nigiri platter - two pieces each - salmon, tuna, hamachi, seared scallop, avocado \$22
- g Sashimi Platter - salmon, tuna, hamachi, and gently seared scallop \$28
- g Deluxe Chef Combo - sashimi, nigiri, and various rolls - great to share \$48

g - Items are Gluten Free or Can be Made Gluten Free - Simply Request

♥ - Items are Vegan/Vegetarian or Can be Made Vegan/Vegetarian - Simply Request

Want Extra Spicy? - Just Ask. Housemade Hot Sauce can be served on the side too

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**House Specialties:** (with greens and *rice* or *herbed mashed potato*)

g	Sweet Ginger Shrimp	\$17
	Teriyaki Chicken	\$16
	<i>Chicken a la "Ciao Maine" w/garlic basil tomato</i>	<i>\$16</i>
♥g	Thai Curry – Vegetarian (\$13), Chicken (\$14) or Shrimp (\$15)	
	Korean BBQ Beef w/ House-made Kimchi, Lettuce and Gochujian Sauce for Wrapping	\$21
	Panko Crusted Scallops – Wasabi Bernaise Sauce "Chow Maine" style	\$19
	<i>Panko Crusted Scallops - Roasted Red Pepper Sauce "Ciao Maine" style</i>	<i>\$19</i>
	<i>Spice Rubbed Pork Loin - Orange Korean BBQ Sauce "Chow Maine" style</i>	<i>\$19</i>
	<i>Spice Rubbed Pork Loin – Lemon Caper Sauce "Ciao Maine" style</i>	<i>\$19</i>
g	Lobster Tail and Mussels – Curry Sauce "Chow Maine" style	\$23
	<i>Lobster Tail and Mussels - Herbed Butter Cream Sauce "Ciao Maine" style</i>	<i>\$23</i>

Items in black are Chow Maine – (Asian) offerings and come with fresh greens and rice.

Items in red are Ciao Maine – (Italian) offerings and come with fresh greens and herbed mashed potatoes

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**Rice and Pasta:**

	<i>Home made Meat Balls and Spaghetti</i>	<i>\$13</i>
	<i>Classic Chicken Parmagian and Spaghetti</i>	<i>\$14</i>
	<i>Classic Eggplant Parmagian and Spaghetti</i>	<i>\$13</i>
♥g	Pad Thai * - The local's favorite	
♥g	Drunken Noodles * - Basil flavored – no peanut	
♥	Lo Mein* - Our unique flavor, a little spicy	
♥g	Fried Brown Rice*	
♥g	Fried Jasmine Rice*	
♥	<i>Sauteed Vegetables and Pesto Pasta*</i>	
♥	<i>Fettuccini Alfredo – heavenly creamy*</i>	

\* These items come as a choice of Vegetarian (\$13), Chicken (\$14) or Shrimp (\$15)

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## For Our Younger Guests:

*Served with fountain drink and a dish of Ice Cream \$8*

**Buttered Pasta and Chicken Fingers**

**Spaghetti and Meat Ball**

**g Chicken Fried Rice**

## Sweet Endings: *(We Make Our Own – Uniquely Delicious )*

**Ginger Cheese Cake** \$6

**Chili Chocolate Tart with Fresh Whipped Cream** \$6

**Petit Crème Brulee Paired with Banana Chocolate Spring Roll** \$6

**Petit Green Tea Ice Cream with Banana Chocolate Spring Roll** \$6

**Double Banana Chocolate Spring Rolls** \$5

**Green Tea Ice Cream Topped with Blueberry Sauce** \$5

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## Beverages:

### Hot:

**Fresh Brewed Loose Leaf Tea** \$3

*Taiwanese Mountain Green Tea*

*Premium Oolong Red Tea*

*Jasmine Tea with Jasmine Flower*

*Japanese Green Tea with Roasted Brown Rice*

*Herbal Tea – Chrysanthemum, Goji Berry, Red Date and Licorice*

**Coffee (Regular or Decaffeinated)** \$2

**Cappuccino/Latte/Mocha (Regular or Decaffeinated)** \$4

**Chai** \$4

### Cold:

**House Brewed Iced Tea (Free Refill)** \$2.50

*Unsweetened or Flavored with Lychee, Mango or Passion Fruit*

**Iced Latte / Iced Chai/ Iced Mocha** \$4

**Fountain Drinks - Pepsi, Diet Pepsi, Mountain Dew, Mug Root Beer,**

**Sierra Mist, Twister Orange, Club Soda, Apple Juice,**

**Lemonade (Free Refill)** \$2

**Bottled Water** \$2