

STARTERS & SHAREABLES

CHIPS AND QUESO

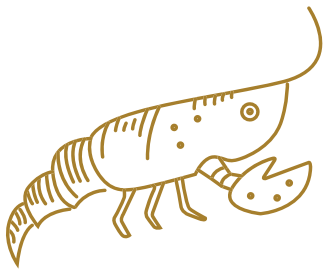
Housemade queso, crispy tortilla chips 8
V | GF

HOUSE FRIES

Seasoned fries, chipotle mayo 5
VG | GF

SWEET POTATO FRIES

Whole grain honey mustard 6
VG | GF



Parties of 6 or more are subject to a minimum 20% gratuity

CADILLAC FRIES

Seasoned fries, queso, buffalo sauce, bbq sauce, chipotle mayo, bacon, scallions 12
GF

SWEET CHILI CHICKEN SKEWERS

Chicken thigh skewers, sweet chili sauce, greens, sesame seeds 12
GF

HARBOR WINGS

Maple bourbon sauce or chef's spice rub, ranch or blue cheese 16
GF

GARDEN VARIETY

Roasted red pepper hummus, fresh veggies, pita points 11
VG | GF

BRUSSELS SPROUTS

Chef's spice rub, maple bourbon sauce, shredded carrot garnish 14
VG | GF

BY THE CUP

CLAM CHOWDER

New England classic 6
GF

ROASTED VEGGIE DIP

Brussels sprouts, red peppers, mushrooms, melted cheeses, truffle parmesan dust, pita 14
V | GF

BANGIN' SHRIMP

Sauteed shrimp, sweet and spicy sauce, pita 18
GF

BLACKENED TACOS (3)

Blackened shrimp or haddock, flour tortillas, cabbage beet slaw, street sauce, salsa, sour cream 18
GF

SEAFOOD DIP

Smoked bay scallops, shrimp, haddock, melted cheeses, breadcrumbs, tortilla chips 19
GF | NS

LOBSTAH PARTY

Four lobster roll halves: 12oz hand-picked lobster, mayo, toasted buns MARKET
GF

LOBSTER STEW

Cream, butter, sherry, lobster 13
GF

SOUP OF THE DAY 6

VG

FRESH SALAD

HOUSE SIDE SALAD

Greens, carrots, melon radish, tomatoes, sunflower seeds, citrus-tahini vinaigrette 6
VG | GF

PANZANELLA

Greens, tomatoes, goat cheese, red onions, cucumbers, olives, white balsamic dressing, herb focaccia bread croutons 13
V | GF

SUMMER SHRIMP

Blackened shrimp, melon, greens, cucumbers, avocado, honey lime mint dressing 18
GF

CHICKEN CAPRESE

Grilled chicken thigh, greens, tomatoes, basil pesto, mozzarella, olives, white balsamic 16
GF

SWEET BEET

Greens, goat cheese, diced beets, mandarin oranges, candied pecans, roasted onion vinaigrette 13
GF | V

V - VEGETARIAN
VG - VEGAN
GF - GLUTEN FREE OR CAN BE MADE GLUTEN FREE
NS - NO CHANGES OR SUBSTITUTIONS

SIGNATURE MAC & CHEESE



Substitute gluten-free pasta +2

CLASSIC

Pasta shells, sharp cheddar, heavy cream, made to order 12

COWBOY

Pulled pork, bbq sauce, fresh jalapeños, classic mac 16

VEGGIE MAC

Butternut squash, kale, mushrooms, roasted red peppers, Brussels sprouts, classic mac 16
V | NS

LOBSTAH

Hand-picked lobster, classic mac MARKET

ROAMER

Grilled steak tips, horseradish demi, classic mac 18

RACK & MAC

½ rack spice-rubbed ribs, bbq sauce, classic mac 23

SEAFOOD

Sea scallops, shrimp, haddock, old bay, classic mac 30
NS

Ask your server about additional ingredients that can be added to your mac & cheese



YELLOW HOUSE
INN

SIDE STREET
• CAFE •

Check out our sister businesses in Bar Harbor

HAND HELDS

All sandwiches & burgers served with potato chips

Upgrade chips to:
House Fries +3
Sweet Potato Fries +4
Chowder/Soup +4
Petite Side Salad +5
Lobster Stew +10
Mac & Cheese (side) +4

Gluten-Free Bun +3

TAG US!

@The_Annex_SSC



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GLUTEN FREE
NS - NO CHANGES OR
SUBSTITUTIONS

Consuming raw or undercooked meat or poultry could lead to foodborne illness

SANDWICHES

WRAPS

B.L.A.T.

Bacon, greens, avocado, tomato, chipotle mayo, tortilla wrap **14**

CALIFORNIA LOVE

Avocado chicken salad, greens, tomato, roasted corn, chipotle mayo, tortilla wrap **16**

EMELIA

Greens, basil pesto, tomatoes, caramelized onions, roasted red pepper hummus, tortilla wrap **13**

VG

MELTS

CHEESY CHICKEN MELT

Grilled chicken thigh, goat cheese, cheddar, pepperjack, street sauce, bacon, Texas toast **15**

PATTY MELT

Smash burger patty, cheddar, caramelized onions, chipotle mayo, Texas toast **12**

LOBSTER MELT

Hand-picked lobster, cheddar, Texas toast **MARKET**

SMASH BURGERS

All burgers come with a single smash patty on a brioche bun

Additional patty +6

THE ORIGINAL

Lettuce, tomato, onion, cheddar, street sauce **12**

NEW NOMAD

Cheddar, bacon, avocado, chipotle mayo **16**

BY LAND

POT BELLY

Pulled pork, bbq sauce, bread & butter pickles, cabbage beet slaw, street sauce, Texas toast **14**

FANCY FRANK

All beef hot dog, stone ground mustard, truffle ketchup, caramelized onions, sub roll **11**

BY SEA

HADDOCK SANDWICH

Broiled haddock, street sauce, bacon tomato jam, cabbage beet slaw, bread & butter pickles, Texas toast **16**

LOBSTER ROLL

Hand-picked lobster, toasted bun, mayo **MARKET**

LOBSTER FEAST

Lobster Roll, clam chowder, house fries **MARKET**

FIREHOUSE

Fire-roasted jalapeños, red peppers, pepperjack, chipotle mayo **15**

LEAN MACHINE

Portabella mushroom, black bean burger, avocado, greens, whole grain mustard **16**

VG

MAINES

STEAK TIPS FRITES

Grilled beef tips, horseradish demi, truffle parmesan dusted fries, house side salad **25**

GF

THE LOST LOBSTER

Butter poached lobster atop smashed potatoes, corn pudding, seasonal veggies **MARKET**

GF

ATLANTIC HALIBUT

Halibut medallions, corn pudding, seasonal veggies, fried capers, scallion butter cream **MARKET**

GF

COASTAL CATCH

Housemade haddock cakes, smashed potatoes, seasonal veggies, street sauce **22**

KITCHEN SPECIALS

In addition to the Side Street menu, our kitchen leaders offer new creations, and past menu favorites, featuring seasonal ingredients.

Ask your server what special(s) our culinary team has available today!

Parties of 6 or more are subject to a minimum 20% gratuity

KIDS

All kids meals come with applesauce and a giant chocolate chip cookie **9**

ISLA

Classic mac & cheese **V**

KIERA

Single smash patty cheeseburger

LALA

Grilled chicken skewer
Ranch or bbq sauce
GF

SERENA

All-beef hotdog

YOUNGSTER

Grilled cheese **V**

Ask your server about our Specialty Mocktails!

DESSERTS

MOOSE TRAP

Flourless chocolate mousse cake, citrus berry compote **10**

V | GF

BLUEBERRY PIE

Sugar lime-zested crust **8**
V

VANILLA ICE CREAM

Single scoop **2**
V | GF