2020-2021 Menu Guide

www.ogunquit.org
### Amore Breakfast
87 Main St., Ogunquit 207-646-6667

### Backyard Coffeehouse & Eatery
178 Main St., Ogunquit 207-251-4554

### Bandito's Mexican Grill
68 Shore Rd., Ogunquit 207-646-4221

### Barnacle Billy’s
50-70 Perkins Cove Rd., Ogunquit 207-646-5575

### Beach Lobster House
111 Beach St., Ogunquit 207-360-2286

### Beachfire Bar & Grille
658 Main St., Ogunquit 207-646-8998

### Blue Bistro at the Beachmere Inn
62 Beachmere Place, Ogunquit 207-646-2021

### Brix + Brine
49 Shore Rd., Ogunquit 207-641-2971

### Caffe Prego
44 Shore Rd., Ogunquit 207-646-7734

### Cape Neddick Lobster Pound (Harborside Restaurant)
60 Shore Rd., Cape Neddick 207-363-5471

### Clay Hill Farm
220 Clay Hill Rd., Ogunquit 207-361-2272

### Crooked Pine
30 Shore Rd., Ogunquit 207-646-7021

### Fisherman’s Catch Restaurant
134 Harbor Rd., Wells 207-646-8780

### Front Porch Piano Bar & Restaurant
9 Shore Rd., Ogunquit 207-646-4005

### JAVA
111 Perkins Cove Rd., Ogunquit 207-646-7042

### LaOrilla Tapas & Specialty Cocktails
53 Shore Rd., Ogunquit 207-216-9913

### M.C. Perkins Cove
115 Perkins Cove Rd., Ogunquit 207-646-6263

### Nikanos
183 Main St., Ogunquit 207-646-1112

### Raspberri’s Restaurant at Gorges Grant Hotel
449 Main St., Ogunquit 207-646-7003

### Splash
135 Beach St., Ogunquit 207-646-2525

### That Place in Ogunquit
331 Shore Rd., Ogunquit 207-646-8600

### The Front Yard
335 Main St., Ogunquit 207-360-0025

### Wild Blueberry Café
82 Shore Rd., Ogunquit 207-646-0990
ECLECTIC & CREATIVE
Ogunquit dining at its finest!
WELCOME
AMORE BREAKFAST TAKE OUT MENU

OMELETS - served with TOAST -
white, multigrain, marbled rye, gluten free white
#1 Cheddar cheese omelet 8.99
#2 Bacon, tomato, grilled onions & cheddar 11.99
#3 Sausage, bacon, diced Canadian bacon & cheddar 12.99
#4 Mushroom, spinach, grilled onions & American 10.99
#5 Lobster, tomato & asiago cheese 16.99

OLD STANDBY - 2 eggs any style with home fries, toast & sausage, chicken sausage, bacon or Canadian bacon 8.99

SIDES
Corned beef hash 8.99
Bacon 3.99
Home fries 3.99
Chicken sausage 3.99
Sausage-patties or links 3.99
Canadian bacon 2.99
Grilled tomato slices 2.59
Potato pancakes (2) 6.99
Loaded potato pancakes-$8.99
w/sour cream and applesauce

Bagel & cream cheese 2.25
Jumbo muffin 3.50
Fruit cup 3.99
FY&fruit, yogurt & Amore Granola 8.99

CONTINENTAL
Fruit cup with a bagel and cream cheese or
Jumbo muffin 6.99

BENEDICTS
CLASSIC - Canadian bacon & hollandaise 11.99
IRISH - homemade corned beef hash topped with hollandaise 13.99
BE STILL MY HEART - poached eggs with melted cheddar on top of potato pancakes with 2 bacon strips & 2 sausage links 12.99
EASTERN - cream cheese, smoked salmon, tomato, red onion, hollandaise & capers 14.99
LOBSTER - premium lobster sautéed in butter topped with hollandaise 16.99
AMORE - sausage patty, sliced grilled tomato & hollandaise 12.99

EGG SANDWICH on an English muffin 4.99
w/bacon or sausage &
American or cheddar - add home fries-6.99

VEGAN - Avocado Toast - multigrain toast with
avocado pulp topped with sliced tomato 7.99
add home fries 9.99

AMORE FAVORITES
CORNED BEEF HASH, 2 eggs any style & toast 12.99
THE BLUE - Lemon Pound Cake French toast stuffed with cream cheese - served with blueberries-
1/2 order-2 wedges 8.99
Full order-4 wedges 12.99
THE MARTY - smoked salmon on a bagel with
cream cheese, tomato, red onion & capers 11.99
PANCAKES - single 3.75 double 6.99 triple 10.99
Blueberry OR Chocolate Chip pancakes-
single 4.75 double 7.99 triple 11.99
OLD FASHIONED FRENCH TOAST-7.99
MORNING GLORY - French toast with berries 9.99

COMBO - 2 pancakes, OR French toast, 2 eggs any style,
& sausage or bacon 12.99
Real pure maple syrup 2.00

Blueberry waffle with whipped cream 10.99
Gluten free waffle - 8.99 with fruit, add 2.00

SPECIALTY COCKTAILS
Bloody Mary 9.00 - You pour - a Mimosa for two 12.00
Sparkling Cocktails in a can - 12 oz - by "Two Chicks" - 8.00
Citrus Margarita - tequila and sparkling sweet citrus
Sparkling Vodka & Tea - cucumber tea, peach and thyme
Vodka Fizz - vodka, elderflower and pear juice
Sparkling Paloma - Tequila and pink grapefruit juice
SANDWICHES

MAIN STREET / $9
locally sourced turkey, fresh mozzarella, granny smith apples and pesto, served on sliced multigrain

PERKINS COVE / $9
locally sourced turkey, tomatoes, lettuce, swiss cheese, sundried tomato spread, served on sliced multigrain

MARGINAL WAY / MKT
roast beef, lettuce, tomatoes, horseradish mayo, cabot cheddar, served on brioche bun

BEACH STREET / $8.75
housemade hummus, cucumbers, granny smith apples, carrots, tomatoes, lettuce, served in a wheat wrap

BERWICK ROAD / $8.50
backyard tomatoes, fresh mozzarella and pesto, grilled on multigrain

SHORE ROAD / $9
albacore tuna salad (celery/onions/a lil mayo), backyard tomatoes, capers and swiss cheese, served on sliced french

WHARF LANE / $9
albacore tuna salad, granny smith apples, walnuts, spring mix, balsamic drizzle, served in a flour wrap

SALAD

CHICKADEE / $9.50
greens, tomato, mozzarella, walnuts, balsamic dressing

GROVE / $9.50
greens, hummus, tomato, carrots, granny smith apple, red onion, balsamic dressing

COFFEE & TEA

COFFEE HOT OR ICED
ESPRESSO BAR
LOOSE TEA
BLACK ICED TEA
GINGER LEMON ICED TEA

QUART & GALLON JUGS
cold brew, chai concentrate, black iced tea, ginger lemon iced tea *limited quantity

BREAKFAST

HOUSEMADE PASTRIES
lemon cherry scone
maine blueberry scone
vegan maine blueberry scone
vegan strawberry scone
strawberry biscuit
maine blueberry muffin
cinnamon doughtnut muffin
sea salt chocolate chip cookie
flourless chocolate cranberry cookie

EGG & CHEESE / $5.25
scrambled egg & cabot cheddar served on multigrain or brioche bun (add $1)

BACON EGG & CHEESE / $6.75
scrambled egg, north country bacon & cabot cheddar served on multigrain or brioche bun (add $1)

EGG BOWL / $7
scrambled egg, cabot cheddar, and tomato served on baby spinach

BACKYARD GEAR

TRAVEL MUG
LOGO TEES
CAMP MUG

GIFTS CARDS AVAILABLE
**Starters**

- **Pico de Gallo** 4
  Pico de gallo with our home-made chips

- **Guacamole and Chips** 8
  Avocado mixed with a hint of onion, cilantro and chile

- **Cheese Nachos** 10.5
  Tortilla chips covered with melted cheese and comes with pico de gallo and sour cream

- **Nachos Grande** 15
  Tortilla chips covered with melted cheese, onions, peppers, jalapenos, sour cream, pico de gallo, and guacamole
  Add beans........ $1.00

- **El Taco Salad** 8
  Lettuce, tomatoes, red onions, and cotija cheese served in a crispy corn tortilla with our house-made vinaigrette dressing
  Grilled chicken or steak
  Shrimp or fish

2 tacos per order
served with mild, medium, or hot salsa
Add Guacamole for $2...

**Tacos**

- **Banditos Fish or Shrimp Tacos** 10.5
  Sauteed fish or shrimp served on a 6" corn tortilla topped with lettuce, cheese and our chipotle mayo sauce

- **BAJA Fish or Shrimp Tacos** 11.5
  Beer battered fried fish or shrimp served on a 6" flour tortilla topped with our special coleslaw and our chipotle mayo sauce

- **Traditional Tacos** 8
  Barbacoa, steak, or grilled chicken on a 6" corn tortilla topped with onions and cilantro. Served with lime wedges

- **Lobster Tacos** 19.5
  Sauteed Maine Lobster meat on a 6" flour tortilla topped with our special coleslaw and our chipotle mayo sauce

**Burritos**

- **Signature Burritos**....
  Served with mild, medium, or hot salsas

  - **Banditos Fish or Shrimp Burrito** 12.5
    Sauteed fish or shrimp, rice, cheese, lettuce, pico de gallo and our chipotle mayo sauce wrapped in a 12" flour tortilla

  - **The Bandito Burrito** 9
    Black beans, rice, cheese, sour cream and pico de gallo wrapped in a 12" flour tortilla
    with grilled chicken, steak, barbacoa, shredded beef or portabella mushrooms 11

  - **California Burrito** 11.5
    Steak, cheese, fries, pico de gallo, and sour cream wrapped in a 12" flour tortilla
    Covered in green sauce and melted cheese add $2.50

  - **The Fish and Chips Burrito** 12.5
    Beer battered fried fish, fries, lettuce, cheese, our special coleslaw, and our chipotle mayo sauce wrapped in a 12" flour tortilla

- **BUILD YOUR OWN BURRITO... AT YOUR OWN RISK!**

  **CHOOSE A PROTEIN**
  Grilled chicken, steak, barbacoa, shredded beef or ground beef 11
  Fish or Shrimp 12.5
  Veggie 9

  **CHOOSE UP TO 7 FILLERS**
  Rice
  Black Beans
  Refried Beans
  Cheese
  Sour Cream
  Lettuce

  **ADDITIONALS**
  Port. mushrooms $2
  Guacamole $2.50
  Wet style $2.50

  *covered in red or green sauce and melted cheese

**Quesadillas**

- **Regular Quesadilla** 9
  10" flour tortilla filled with cheese, sauteed peppers and onions then toasted to perfection. Served with sour cream and pico de gallo
  with shredded beef, shredded chicken, grilled chicken, steak, barbacoa or portabella mushrooms 11

- **Chorizo Quesadilla** 11.5
  10" flour tortilla filled with cheese, chorizo, sauteed peppers and onions, then toasted to perfection. Served with sour cream and pico de gallo

- **Bean QUESADILLA** 8
  10" flour tortilla filled with cheese and black beans or refried beans, then toasted to perfection. Served with sour cream and pico de gallo

207.646.4221
68 Shore Road, Ogunquit Maine
www.banditosmexicangrill.com
Banditos Authentic Plates
(Not available for take-out)

Banditos Enchiladas
3 corn tortillas filled with shredded chicken or shredded beef, covered with our homemade red or green sauce and topped with cheese and sour cream. Served with rice, lettuce and refried pinto beans

Mole Enchiladas
3 corn tortillas filled with shredded chicken or shredded beef, covered with our homemade sweet and spicy mole sauce and cheese, baked in the oven and topped with sour cream. Served with rice and refried pinto beans

Baja Seafood Enchiladas
3 flour tortillas filled with sauteed fish and shrimp, covered with our creamy white sauce and cheese, baked in the oven and served with our fresh sweet and spicy mango and pineapple relish.

Tequila Shrimp
Sautéed shrimp in our garlic, butter, and aqave nectar sauce, flamed with tequila and topped with fresh cilantro. Served with rice, romaine lettuce and fresh avocado.

Molcajetes....

Fajitas
Grilled steak or chicken strips combined with sauteed peppers and onions. Served sizzling in a molcajete rock. Accompanied by rice, beans, salsas, and flour tortillas.

Ajillo Shrimp
Sautéed shrimp in our garlic, butter and aqavellao sauce. Served with rice and fresh avocado.

Surf n' Turf
Grilled steak strips with shrimp combined with sauteed peppers and onions. Served sizzling in a molcajete rock. Accompanied by rice, beans, salsas, and flour tortillas.

El Bandito Molcajete
Grilled steak and chicken strips combined with chorizo, poblano peppers, sauteed peppers and onions, served sizzling in a molcajete rock. Accompanied by rice, beans, salsas, and flour tortillas.

Niños (Kids Menu)

The Niño Taco
6” soft flour or crunchy corn tortilla filled with seasoned ground beef, cheese and lettuce

The Niño Quesadilla
10” toasted flour tortilla filled with cheese

Add Chicken or Shredded Beef

Chicken Fingers and Fries

Grilled Cheese and Fries

Beverages

SOFT DRINKS (refills) $3.5
- Coca
- Dr Pepper
- Sprite
- Fresca
- Squirt
- Facebook
- Pink Lemonade
- Orange
- Lime
- Grapefruit
- Root Beer

BOTTLED SODAS
Jarritos Mexican sodas $4
- Fruit Punch
- Orange
- Mango
- Pineapple
- Lime
- Grapefruit

Alcoholic Beverages

CERVEZA (BEER) $5
- Corona
- Corona Light
- Pacifico
- Dos Equis
- Dos Equis Amber
- Modelo

MARGARITAS....

Bucket of 5 Beers $23

Lime, Mango, or Strawberry...On the rocks or frozen...with salt or without!!!

BANDITOS MARGARITA
House Tequila, triple sec, fresh squeezed limes and a splash of sugar, topped off with a salt rimmed glass.

EL JEFÉ MARGARITA
$11
House Tequila, triple sec, fresh squeezed limes and a splash of sugar, topped off with a salt rimmed glass.

CAPILLAR MARGARITA
$16
Top Shelf Tequila, brand maranier, fresh squeezed limes and a splash of sugar, topped off with a salt rimmed glass.

BANDITOS SKINNY
$12
Hornitos Silver, dash of orange liqueur, fresh squeezed limes and aqae nectar to sweeten, topped off with a salt rimmed glass.

BANDITOS FUEGO
$12
Chile infused Esclon Blanco, dash of orange liqueur, fresh squeezed limes and a splash of sugar, topped off with a salt rimmed glass.

Other Specialty Drinks

BANDITOS SANGRIA $9.50
Red wine, brandy, triple sec, a mix of citrus fruits, splash of soda.

MEZCAL PALOMA $9.50
Mezcal, aqave nectar, splash of soda.

EL MOJITO $9.50
Rum, fresh lime juice, fresh mint leaves, a splash of sugar and soda water.

PIÑA COLADA $9.50
Rum, malibu, cream of coconut, and pineapple blened!
**LOBSTER. Boiled, Drawn Butter**  
1/4 LB 19.00   1/2 LB 24.00   1/4 LB 30.00  
2 LB 36.00  
*Price of larger lobster on request.*  

STEAMED CLAMS Butter, Broth 24.00  
HOME MADE CLAM CHOWDER-- CUP 7.00  
BOWL 11.00  

CORN ON THE COB (in season) 2.75  
TOSSSED SALAD 6.00  
CAESAR SALAD 10.00  
CHICKEN CAESAR SALAD 15.00  
COLE SLAW 3.50  
CRAB CAKES 15.00  
FRIED CALAMARI 15.00  
SHRIMP COCKTAIL 3.00 each  
GARLIC BREAD 5.00  

COFFEE 3.00  
TEA 3.00  
DECAF 3.00  
ICED COFFEE 3.50  
ICED TEA 4.00  
LEMONADE 4.00  
FOUNTAIN SODA 3.00  

WHOOPIE PIE 4.50  
FUDGECAKE 6.00  
STRAWBERRY SHORTCAKE 6.00 ALA MODE 9.00  
BLUEBERRY PIE 5.00  
ICE CREAM DISH 5.00  

**LOBSTER ROLL** 22.00  
**TUNA SALAD ROLL** 10.00  
**MAINE CRAB SALAD ROLL** 18.00  
**HAMBURGER** 7.00  
**CHEESEBURGER** 8.00  
**DOUBLE CHEESEBURGER** 13.00  
**GRILLED HOT DOG** 6.00  
**GRILLED CHEESE** 5.00  
**LOBSTER SALAD PLATE** 32.00  
**TUNA SALAD PLATE** 20.00  
**CRAB SALAD PLATE** 30.00  
**GROUND BEEF PLATE** 22.00  
**BARBECUED CHICKEN PLATE** 22.00  

**ENTREES FROM**  
**SALMON DINNER** 30.50  
**CHICKEN SANDWICH** 15.50  
**HADDOCK SANDWICH** 14.00  
**FRIED BASKETS**  
Served with French fries or onion rings (-2.50)  
**HADDOCK** 14.00  
**CLAMS** 20.00  
**SCALLOPS** 20.00  
**SHRIMP** 15.00  
**CHICKEN** 12.00  

**SIDE OF**  
**FRENCH FRIES** 6.00  
**ONION RINGS** 8.00  

**PRICES DO NOT INCLUDE 8% MAINE SALES TAX**  
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
How to crack and eat a lobster...

1. Twist off the claws
2. Crack claw with nutcracker
3. Separate the tailpiece from body by arching the back 'til it cracks
4. Bend back and break flippers off tailpiece
5. Insert fork where the flippers broke off & push
6. Unhinge the back - discard the "tomalley" or liver which will turn green when boiled
7. Open the body, crack it sideways, there is good meat in this section too
8. The small claws are excellent eating - suck the meat out
LUNCH MENU

SOUPS + SALADS

CREAMY CLAM CHOWDER
Always a Maine favorite
Cup 8 Bowl 12

LOBSTER BISQUE
Smooth and creamy with pieces of lobster throughout
Cup 9 Bowl 15

SEAFOOD CHOWDER
A classic, thick and hearty Maine chowder
Cup 10 Bowl 16

CAESAR SALAD
Crisp romaine with shaved Parmesan cheese and croutons 12

GARDEN SALAD
Crisp lettuce with cucumber, tomatoes, red onion and croutons with a choice of ranch, blue cheese, balsamic vinaigrette, honey mustard 10

Salad Add-ons: Grilled Chicken 5 Shrimp 6, Salmon 8, Lobster 12, Steak 12

STARTERS

OYSTERS ON THE HALF SHELL
Glidden Point Oysters 3 ea

FRIED OYSTERS
Panko dipped and deep-fried to perfection served with smoked paprika aioli 12

CHICKEN WINGS YOUR WAY
Crispy fried chicken wings glazed with blueberry BBQ, maple BBQ or hot sauce. Served with blue cheese dressing 15

BACON WRAPPED SCALLOPS
Maple glazed day boat scallop wrapped with Applewood smoked bacon with a balsamic drizzle 16

STEAMED MUSSELS
Served with a grilled baguette and savory cream broth 16

STEAMERS
Freshly harvested local steamed clams served with drawn butter 19

CRAB CAKES
Crisp jumbo cakes lightly breaded and pan fried, served with a lemon-cured aioli sauce 14

SHRIMP COCKTAIL
Flavorful poached shrimp served chilled with cocktail sauce 10

LOBSTER SLIDERS
Maine lobster served on three butter toasted sliders. served with fries 20

HUMMUS AND VEGGIES
Delicious homemade garlic hummus served with a selection of fresh vegetables 10

AVOCADO TOAST
Grilled baguette with avocado spread, topped with heirloom tomatoes, diced red onion and sliced banana peppers 11

PLATES

MAINE SHORE DINNER
Succulent steamed lobster, steamers, corn on the cob and a slice of blueberry pie MKT price
Add a second steamed lobster MKT price

FRIED SEAFOOD PLATE
Lightly battered and fried crisp, served with fries. Choose one:
Scallops 24
Haddock 19
Clams 22

FISHERMAN’S PLATTER
Fried scallops, haddock and clams served with fries 30

SANDWICHES

LOBSTER ROLL
A full quarter pound of Maine lobster meat lightly dressed on a butter toasted roll topped with a sprinkle of secret herbs served with plain or sea salt and vinegar chips 24

LOBSTER GRILLED CHEESE
Grilled sourdough with melted American cheese. Maine lobster lightly dressed with secret herb sauce and fresh tomato slices served with plain or salt and vinegar chips 25

LOBSTER BLT
Maine lobster, Applewood smoked bacon, tomato slices and crisp Romaine drizzled with our secret herb dressing on a toasted bulky roll served with fries 25

SALMON BURGER
Pan seared salmon seasoned with ginger and scallions on a toasted bun, basil aioli on the side. served with fries 17

MAINE BURGER
Grilled Maine beef topped with lettuce and tomato served with fries 16
Add: Bacon 2
Add: American, cheddar, Swiss 4

CAESAR SALAD WRAP
Romaine, Parmesan, and dressing in a flour tortilla with fries 11
Add:
Grilled Chicken 5
Shrimp 6
Salmon 8
Lobster 12
Steak 12

Gluten-free. Please advise your server of any dietary concerns.
All our lobster are MSC-certified sustainable and traceable to a Maine whale.
Consuming raw or undercooked eggs, meat, poultry, seafood, or shellfish may increase your risk of food-borne illness.

Ogunquit Beach Lobster House
207 360 2286
Ogunquitbeachlobsterhouse.com
DINNER

STARTERS

OYSTERS ON THE HALF SHELL
Glidden Point Oysters 3 ea

FRIED OYSTERS
Panko dipped and deep-fried to perfection served with smoked paprika aioli 12

CHICKEN WINGS YOUR WAY
Crispy fried chicken wings glazed with blueberry BBQ, maple BBQ or hot sauce. Served with blue cheese dressing 15

BACON WRAPPED SCALLOPS
Maple glazed day boat scallops wrapped with Applewood smoked bacon with a balsamic drizzle 16

STEAMED MUSSELS
Served with a grilled baguette and savory cream broth 17

STEAMERS
Freshly harvested local steamed clams served with drawn butter 19

CRAB CAKES
Crisp jumbo cakes lightly breaded and pan fried, served with a lemon-cured aioli sauce 14

SHRIMP COCKTAIL
Flavorful poached shrimp served chilled with cocktail sauce 10

LOBSTER SLIDERS
Maine lobster served on three butter toasted sliders, served with fries 20
Add an additional slider for 6

SOUPS + SALADS

CREAMY CLAM CHOWDER
Always a Maine favorite. Cup 8 Bowl 12

LOBSTER BISQUE
Smooth and creamy with pieces of lobster throughout. Cup 9 Bowl 15

SEAFOOD CHOWDER
A classic, thick and hearty Maine chowder. Cup 10 Bowl 16

CAESAR SALAD
Crisp romaine with shaved Parmesan cheese and croutons 12

GARDEN SALAD
Crisp lettuce with cucumber, tomatoes, red onion and croutons with a choice of ranch, blue cheese, balsamic vinaigrette, honey mustard 10

Salad Add-ons: Grilled Chicken 5
Shrimp 6, Salmon 8, Lobster 12, Steak 12

ENTREES

FILET MIGNON
Petite tenderloin of beef topped with demi glaze and served with garlic mashed potato and our vegetable of the day 36

MAINE SHORE DINNER
 Succulent whole steamed lobster with steamer, corn on the cob and slice of blueberry pie MKT price
Single steamed lobster MKT price

SEAFOOD CIOPPINO
Mussels, shrimp, scallops, salmon and haddock in a fennel, white wine tomato broth served with toasted bread 25

GRILLED STEAK TIPS
Smothered in a savory beer and teriyaki sauce served with garlic mashed potato and our vegetable of the day 29

GRILLED SALMON
Grilled and topped with basil aioli, served with choice of potato and our vegetable of the day 23

LOBSTER RAVIOLI
Filled with Maine lobster and served over cream sauce loaded with lobster meat 24

BAKED HADDON AND ONIONS
Baked succulently and simply over a bed of onions and peas served with camp potatoes and our vegetable of the day 21

PLATTERS

LOBSTER ROLL
A full quarter pound of Maine lobster meat lightly dressed on a butter toasted roll topped with a sprinkle of secret herbs served with coleslaw and sea salt and vinegar chips 24

THE COLOSSAL LOBSTER ROLL
A full half pound of lobster meat on a butter toasted roll topped with a sprinkle of secret herbs served with coleslaw and sea salt and vinegar chips 29

LOBSTER GRILLED CHEESE
Grilled sourdough with melted American cheese, Maine lobster lightly dressed with secret herb sauce and fresh tomato slices served with plain or salt and vinegar chips 25

FRIED SEAFOOD PLATE
Lightly battered and fried, served with fries (choose one):
Scallops 24, Haddock 19, Clams 22

FISHERMAN'S PLATTER
Lightly battered and fried scallops, haddock and clams served with fries 30

(§) Gluten-free | Please advise your server of any dietary concerns.
All live lobsters are MSC certified sustainable and certified to a Maine witch.
Consuming raw or undercooked eggs, meat, poultry, seafood or shellfish may increase your risk of foodborne illness.
BEACHFIRE

SEASONAL MENU 2020

~STARTERS~

Smoked Wings  Six Wings-9  Twelve Wings-16  Add Celery and Carrots Sticks-1.75
Our famous dry rubbed wings smoked in-house and fried for a crispy finish. Served plain or tossed in your choice of sauce

BeachFire’s Ultimate Nachos 13
Crispy corn tortilla chips topped with diced tomatoes, jalapenos, black olives, onions and a blend of sharp cheeses
TOP OFF YOUR NACHOS...
Chicken: Fried, Smoked or Grilled (Tossed in your choice of sauce) +7  Maine Lobster Meat: 4oz or 8oz portion available (Market $)
Pulled Pork +7  Guacamole +3.5  Beef Brisket +1.4  Kielbasa +7  Smoked Pepperoni +7  Bacon-6

Cheeseburger Dip...Seasoned burger meat mixed in with our queso dip 9

Seared Scallops...Three pan seared scallops placed on a bed of garlic parmesan sauce with diced tomatoes 11

Smoked Pepperoni...Sliced smoked pepperoni served with our marinara 9

Fried Pickle Spears...Five lightly fried pickle spears served with a southwest aioli dipping sauce 8

Salmon Cake...A homemade smoked salmon cake topped with arugula, tomato and southwest aioli 9

Fresh Chicken Tenders...Served with sauce on the side or tossed in your choice of sauce 9
Add Celery and Carrots Sticks-1.75

Smoked Meatballs...Three smoked meatballs topped with our BBQ Marinara sauce and grated parmesan 9

Smoked Kielbasa...Smoked sliced kielbasa served with a honey dark ale mustard dipping sauce 9

Garlic Cream Mussels...1 lb of Mussels simmered in a garlic cream sauce, tomatoes and arugula 14
Served with a grilled baguette Extra baguette +1.75  Add: Lazy Lobster 4oz or 8oz Market $ OR Three Scallops +11

Pretzel Bites...Bite sized pieces of warmed pretzel served with a honey dark ale mustard OR cheese sauce 8

Hand-Cut French Fries 6  Mesquite Dusted Fries 7  Sweet Potato Fries 7

~SELECT A SAUCE~

Indicates homemade sauce

BeachFire BBQ - Teriyaki - Sweet Chili - Buffalo - Honey Buffalo
Garlic Parmesan - Habanero BBQ - Beach Bum (Combo of all sauces)

TO GO:
12oz April "10 • 12 oz Wing & Rib Dry Rub $10
12 oz Brisket Dry Rub $10

~CHOWDER & SALADS~

Salad Add-on: Marinated Steak Tips** +10  Grilled, Smoked or Fried Chicken +7  Veggie Burger +7  Hamburger +7  Three Seared Scallops +11
Maine Lobster Meat: 4oz or 8oz portion available Market $  Salmon Cake +8  Grilled Kielbasa +7  Smoked Pepperoni +7

House Garden... Mixed Greens, shaved carrots, red onions, diced cucumbers and diced tomatoes 9

Classic Caesar...Chopped Romaine, seasoned croutons, shaved parmesan cheese and Caesar dressing 10

Haddock Chowder...Pieces of haddock, potatoes, onions, bacon and cream sauce CUP-6 BOWL-11

~SANDWICHES~

Make it a Gluten Free Bun +2

BeachFire Burger** 13  1/2 Price Burgers Are Dine-In Only Sat and Sun 11:30-3PM
A juicy beef burger with your choice of: American, cheddar, house-smoked sharp cheddar, or Swiss

Piggy Burger** 16  1/2 Price Burgers Are Dine-In Only Sat and Sun 11:30-3PM
Our signature burger topped with our own Smoked BBQ Pulled Pork, BBQ sauce, cheddar cheese and Applewood Bacon

That’s My Jam” Burger** 16  NOT INCLUDED IN 1/2 OFF BURGER SPECIAL
A juicy burger with arugula, chunky peanut butter, Ginnie’s Blackberry Jam and smoked cheddar on a griddled brioche bun

The Rancher 13 Smoked chicken breast topped with Applewood Smoked Bacon, smoked cheddar cheese and ranch

Veggie Burger 13  1/2 Price Burgers Are Dine-In Only Sat and Sun 11:30-3PM
A vegetable and black bean burger with cheddar cheese and topped with southwest aioli

Pulled Pork Sandwich 13 Hand pulled smoked pork butt mixed with BBQ sauce and topped with cole slaw

Smoked Turkey Wrap 14 Smoked honey turkey breast, smoked cheddar, lettuce, tomato, bacon and a southwest aioli

Salmon Cake Sandwich 15 Smoked salmon cake topped with arugula, smoked cheddar, tomato and southwest aioli

Maine Lobster Roll (Market $) 4oz of Maine Lobster Meat and lettuce on a griddled hot dog bun with melted butter
~FROM OUR SMOKERS~

WARNING! SMOKED BBQ with SPICED RUB is Smokey with some Spice…... Crazy concept I know but some just don’t get it or just don’t read their menu. ENJOY!!

All Smoker Menu items, except pasta dishes, come with 3 Sides:
Hand-Cut French Fries (Dusted +1), Baked Beans, Corn Bread, Mesquite BBQ Potato Salad, Cole Slaw, Vegetable of the Day, Starch of the Day, Sweet Potato Fries +1, Side Salad +2, Side Caesar +2

Mesquite Baby Back BBQ Ribs...... Half Rack 22 Full Rack 31
Delicious tender dry-rubbed baby back ribs, smoked, marked on the grill and brushed with our BBQ sauce

Smoked Whole Lobster.....Market $ *We also have non-smoked whole lobsters available under entrees
You read it right!! We have a new twist on a Maine tradition. A 1 1/4lb whole lobster smoked to give it a hint of smoke

Honey Turkey.....Turkey breast marinated overnight in honey, slow smoked and topped with turkey gravy 21

Beef Brisket.....Dry rubbed beef brisket slow smoked, sliced and warmed in sauce 25

Fried Chicken.....Four pieces of bone-in chicken, dry-rubbed and smoked. Like our wings? You will love this!! 22
Tossed in one of our sauces is highly recommended

Pulled Pork Dinner.....Pork butt that is dry rubbed and smoked for 13 hours, then mixed with our BBQ 22

Kielbasa Dinner.....Smoked kielbasa topped with sauteed onions and a dark ale mustard 22

Pepperoni & Meatballs.....Two meatballs and sliced smoked pepperoni topped with marinara on linguini 20
*Gluten free pasta upon request for $5

Salmon Cakes.....Two homemade smoked salmon cakes topped with a southwest aioli, arugula and tomato 23

BBQ Chicken Breast.....Two dry-rubbed smoked chicken breast brushed with our BBQ sauce 21

~ADDITIONAL ENTREES~

- All entrees except pasta dishes are served with your choice of 2 sides:

Hand-Cut French Fries (Dusted +1), Corn Bread, Baked Beans, Cole Slaw
Mesquite BBQ Potato Salad, Starch of the Day, Vegetable of the Day, Sweet Fries +1, Side Salad +2, Side Caesar +2

Mac n Cheese.....Homemade creamy cheese sauce with cavatappi pasta 16 *Gluten free pasta upon request for $5

Top It Off With: Pulled Pork +7 Chicken: Fried, Smoked or Grilled +7 Beef Brisket +14 Steak Tips** +10, Smoked Pepperoni +7
Three Meatballs +9 Smoked Kielbasa +7 Maine Lobster Meat: 4oz or 8oz + Market $ Bacon +6

Whole Maine Lobster.....A 1 1/4lb Whole Maine Lobster served with melted butter MARKET $ (Comes with 3 sides)

Classic Fried Haddock.....Golden fried haddock pieces served with homemade tartar sauce 21

Pan Seared Scallops.....Five pan seared scallops on a bed of garlic parmesan sauce with diced tomatoes 25

Bourbon Marinated Steak Tips**.....Tender marinated tips grilled over an open flame 24
Add: Three Seared Scallops +11, Maine Lobster Meat: 4oz or 8oz + (Market $) Add: Sautéed onions or mushrooms $1 per

Tips and Tenders**.....Our popular marinated steak tips combined with fresh fried chicken strips 24
Add: Three Seared Scallops +11, Maine Lobster Meat: 4oz or 8oz + (Market $) Add: Sautéed onions or mushrooms $1 per

Chicken Parmesan.....Breaded chicken breast in our homemade marinara sauce and topped with mozzarella cheese, baked and served with linguini 22 *Gluten free pasta upon request for $5

~EXTRAS~

Corn Bread 3.00
Starch OR Vegetable 3.75
Mesquite Potato Salad 3.50
Salsa 1.50
Extra Sauces&Dressings .50 per
Anchovies 1.50
Chips and Salsa 4.50
Turkey Gravy 1.00
Side or Caesar Salad 4.00
Soup Cream 1.50
Cheese Sauce 1.50
Sandwich Bun 3.00
Celery and Carrot Sticks 1.75

~NON-ALCOHOLIC DRINKS~

Cole Slaw 2.75
Three Pickle Spears 1.50
Guacamole 3.50
Marinara Sauce 1.50
Tortilla Chips Bowl 3.00
Baked Beans 3.00
Melted Butter .75

~WARNING~ No Free Refills

$3.25
Free Refills: Mountain Dew, Lemonade
Pepsi, Diet Pepsi, Ginger Ale, Sierra Mist, Mug Root Beer
Coffee, Hot Tea, Unsweetened Iced Tea

$3.25
No Free Refills: OJ, Cranberry Juice, Apple Juice
Pink Grapefruit, White or Chocolate Milk

$2.00
Bottled Water

*20% gratuity may be added to parties of 6 or more*

Denotes menu items can be made gluten free. Ask your server!

This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food borne illness. Please check with your physician if you have any questions.
Welcome to the Blue Bistro
Beachmere Inn
62 Beachmere Place — Ogunquit, ME 03907
Open Wednesday—Monday
Closed Tuesday
Breakfast 7:30am–10:30am
Lunch & Dinner 11:30am—8:00pm
Outdoor dining with an Ocean View!

Starters

Maine Crab Cakes $14
Seared Lump Crab Cakes with Fresh Herbs &
Seasoned Breading,
drizzled with house-made Remoulade Sauce

Sautéed Fresh Mussels $14
Lemon, Wine, Garlic Butter Sauce
and Tomatoes.
Served with Crusty Fresh Garlic Bread

Chicken and Lemongrass Potstickers $12
Seared in Sesame Oil, Served with
Thai Peanut Dipping Sauce
& Lightly Dusted with Black Sesame Seeds

Basket of Seasoned Pub Fries $8
Baked Russet Potato Wedges served with
Chipotle Mayo Dipping Sauce

Soups

Chef’s Specialty Soup of the Day
OR
Our Signature Haddock Chowder
$6/$9

Just for Kids
Your choice $8

Hot Dog with chips and fruit
Macaroni and Cheese with fruit
Kids Penne Pasta with Marinara sauce
Grilled Cheese with chips and fruit
Flatbread Cheese Pizza with fruit

Salads

The Beachmere Salad GF $10
Mixed Greens, Applewood Bacon, Candied Walnuts, Apples,
Fresh Maine Blueberries & Chair-Poached Pears, Topped with
Shredded Cheddar Cheese

Traditional Caesar $9
Crisp Romaine Tossed with Freshly Shaved
Parmesan, House Made Croutons & Creamy Caesar Dressing with Anchovies, if Desired

Garden Salad GF $9
Mixed Greens with Grape Tomatoes, English Cucumbers, Shredded Carrots & Sliced Radish

Add Grilled Chicken $6 — Add Grilled Shrimp $8 — Add Fresh Chilled Lobster Meat $12

Pick-Up
Dial 609 or call 207-646-2021 with your order.
We will charge your Credit Card or Room and
call you when your order is ready to pick up!

Dine In
Reservations are Required.
Dial 609 or call 207-646-2021
to reserve your table.

Room Delivery
Dial 609 from your room phone. Your
take-out order will be charged to your
room & delivered as soon as it’s ready!
15% gratuity will be added to delivery service.
Sandwiches

Gluten Free Bread Available **GF**
Served with Fresh Fruit and Cape Cod Potato Chips.
Substitute Seasoned Pub Fries or a Petite Garden Salad for $3

Beachmere Inn Lobster Roll $22
Fresh Maine Lobster Lightly Seasoned with a Touch of Mayonnaise, Cradled in Romaine Lettuce, or Warmed with a Light Tarragon Butter on the Side. Both Served in a Grilled Brioche Roll

Bistro Burger $12
6 oz. Angus Burger with a Choice of Cheddar or Swiss Cheese with Lettuce & Tomato on a Grilled Brioche Bun
Add Thick Applewood Smoked Bacon $3

Baked Haddock Sandwich $14
Baked Seasoned Fillet of Haddock Served on a Toasted Brioche Bun with Lettuce, Tomato & a Dollop of Tartar Sauce

Garlic Chicken Sandwich $12
Grilled Marinated Chicken Breast Set on a Garlic Buttered Brioche Roll with Melted Mozzarella and Cheddar Topped with Romaine and Sliced Tomato with a Touch of Roasted Garlic Mayonnaise

Chicken Apple Panini $12
Grilled Marinated Chicken, Fig Preserves, Cheddar Cheese & Sliced Apples on Grilled Thick Multi Grain Bread

Little Beach BLT $12
Applewood Smoked Bacon, Romaine Lettuce, Garden Tomatoes & Pesto Mayo on Grilled Sourdough Bread

After-Dinner Sweets

Your Choice $8

Lemon Italian Cake
Peanut Butter Pie
Flourless Chocolate Cake **GF**
Maine Blueberry Shortcake
Cheesecake topped with Fresh Berry Coulis

Coffee & Espresso Available

Ask about our daily specials!

Entrées

Gluten Free Pasta Available

Lobster Pomodoro $30
Light Pasta Dish with Fresh-Picked Lobster Meat, Garden Tomatoes, Garlic and Basil tossed with Linguini. Finished with Shaved Parmesan Cheese. Served with a Garlic Baguette

Filet Mignon $70
Seasoned Grilled 8 oz. Tenderloin Prepared to order & Topped with a Herb Compound Butter. Served with Roasted Red Potatoes and Seasonal Vegetables

Fresh Maine Seafood Scampi $30

Baked Herb-Encrusted Haddock $26
Fresh Fillet of Haddock Dusted with Herbed Bread Crumbs, Baked with Butter, Lemon, and Wine Finished with a Citrus Beurre Blanc. Served with Long Grain Wild Rice & Seasonal Vegetables

Vegetable Pasta Primavera $17
Mixed Vegetables Sautéed with a Basil Pesto Sauce Tossed with Penne Pasta. Served with Grilled Garlic Baguettes
Add Chicken $6—Shrimp $6—Fresh Chilled Lobster Meat $12

Baked Chicken Roulade $20
Fresh Chicken Breast stuffed with Spinach, Feta, Roasted Red Peppers on a Light Cream Sauce. Served with Long Grain Rice & Seasonal Vegetables

Thank you for joining us!

The Blue Bistro at the Beachmere Inn
62 Beachmere Place — Ogunquit, ME 03907
207-646-2021
## Raw Bar

**Oysters on the Half Shell**
- $3.50/ea.
- $18/half dozen
- $33/dozen

- **Beausoleil**, Miramichi Bay, New Brunswick, Canada
- **Moon Dancer**, Damariscotta River, Maine
- **Norumbega**, Damariscotta River, Maine

**Champagne + Oysters**
a dozen oysters and a bottle of bally lapierre cremant
- $65

**Small Platter**
Six oysters, three shrimp, crab cocktail
- $40

**Large Platter**
A dozen oysters, six shrimp, crab cocktail, lobster cocktail
- $85

- **Jumbo Lump Crab Cocktail**
- **Colossal Shrimp Cocktail** $6/ea
- **1.5 lb Chilled Maine Lobster** $23
- **Tuna Poke** house mix

**Daily Ceviche** fresh fish, lime, sambal
**Daily Crudo or Carpaccio** fish w/mkts

**Served with Traditional Chef's Garnitures**

Join us Mondays after 4pm for BOGO Oysters till gone

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## Friday thru Monday
**12pm to 8pm**

### APPS & SNACKS

- **New England Clam Chowder**
  - Little necks, Potato, Bacon, Oyster Crackers
- **House Made Ricotta**
  - Extra Virgin Olive Oil, Sea Salt, Fried Basil, Black Garlic Crostini
- **Guac + Pico**
  - House Made Corn Tortilla Chips
- **Less-Mess Nachos**
  - 5 Loaded Nachos w/ Andouille Sausage
- **Crab Tots**
  - Rock Crab, Potato, Tartar
- **Vietnamese Chicken Wings**
  - Mint, Pickled Vegetable
- **Caprese Toast**
  - Avocado, Basil, Fresh Mozzarella, Confit & Fresh Tomato, Sourdough
- **Brie Toast**
  - Bacon Onion Jam, Fried Sage, Crushed Nuts, Baguette
- **Lobster Toast**
  - Broiled Mayo, Tobanashi Spice, Micro Greens, Tobiko, Olive Oil

**Tempura... today's pickle,**
**SHRIMP...spicy creamy sauce**
**SCALLOP...spicy creamy sauce**
**VEGETABLE...house porto**
**COMBO...shrimp, scallop and vegetable tempura**

- **Old Bay Fries**
  - Sriracha Ketchup, Tartar Sauce

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With more than 40 restaurants offering classic and contemporary cocktails, hand-selected wine and locally-brewed beer, it’s easy to see why Ogunquit is well-known for its nightlife offerings.

Sit back and sip a margarita in an outdoor garden patio, or enjoy the sights and sounds of the surf with a cosmo just a short reach away.

Watch the fishing and charter boats come in and out of the cove while toasting the coastal life with a creatively concocted secret recipe featuring gin or rum. Cheers to your day, or week, or season in Maine’s most beautiful beach town!

**Signature Cocktails**
Classic, Seasonal and Enduring....

Margarita of Ogunquit  
Santorini Seaside  
Spiked Ocean Water  
Frozen Cosmo
## Cicchetti

*Small plates to share—5.00 each/choose 3 for 13.75*

**Arancini,** sausage, salsa verde  
**Eggplant Caponata,** creamy polenta  
**Mushroom Confit,** shiitake, beechwood, citrus, evoo  
**Marinated Olives,** red peppers, citrus

## Antipasti and Insalate

### Appetizers and Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Caprese</strong></td>
<td>9.50</td>
</tr>
<tr>
<td>Vine ripe tomato, fresh mozzarella, basil</td>
<td></td>
</tr>
<tr>
<td>Leaves, baby arugula, extra virgin olive oil, and balsamic of Modena</td>
<td></td>
</tr>
<tr>
<td><strong>Caffe Prego House Salad</strong></td>
<td>8.50</td>
</tr>
<tr>
<td>Mixed greens, cucumbers, cherry tomatoes, shaved carrots, bermuda onion, white</td>
<td></td>
</tr>
<tr>
<td>Balsamic vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>Salad Additions</strong> (add a protein to either salad)**</td>
<td></td>
</tr>
<tr>
<td>Chicken</td>
<td>5.00</td>
</tr>
<tr>
<td>Shrimp</td>
<td>8.50</td>
</tr>
<tr>
<td>Lobster</td>
<td>11.50</td>
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</tbody>
</table>

### Antipasto

**Chef’s selection of cured meats, taleggio cheese, marinated vegetables & fig compote**

**Caffe Prego Crispy Brussels Sprouts**  
Pan fried, shiitake mushrooms, honey balsamic glaze, smoke tomato aioli

**Zuppe del Giorno**  
Ask about our daily soup feature  
5.50/7.50

### Bruschetta

**Tomato Salad with Capers, Olives, Red Onion, Extra Virgin Olive Oil & Balsamic served with Crostini & shredded basil leaves**

**Panzanella**

**Bread salad with tomatoes, cucumbers, red onion, pepper, and balsamic glaze**

**Crostini**

**Croutons with avocado, cherry tomatoes, and mixed greens**

## Panini and Baked Sandwiches

**Served with house-made pasta salato. Panini are made on sourdough bread. Baked sandwiches are baked in our brick oven on fresh ciabatta bread.**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Meatball Sandwich</strong></td>
<td>12.00</td>
</tr>
<tr>
<td>Caffe Prego Meatballs, plum tomato sauce, parmesan cheese, fresh mozzarella, basil</td>
<td></td>
</tr>
<tr>
<td><strong>Prego Panino</strong></td>
<td>12.00</td>
</tr>
<tr>
<td>Roasted turkey breast, smoked bacon, pecorino fresca, plum tomato and chipotle mayo</td>
<td></td>
</tr>
<tr>
<td><strong>Trevi Panino</strong></td>
<td>12.00</td>
</tr>
<tr>
<td>Grilled chicken breast, arugula, fontina, tomato, vidalia onion &amp; pesto aioli</td>
<td></td>
</tr>
<tr>
<td><strong>Insalata Di Tonno “Panino”</strong></td>
<td>12.00</td>
</tr>
<tr>
<td>Tuna salad, caperberry aioli, pickled celery and bermuda onions, cherry tomatoes, baby arugula, brioche bun</td>
<td></td>
</tr>
<tr>
<td><strong>Rullo Dell’Aragosta</strong></td>
<td>23.50</td>
</tr>
<tr>
<td>Fresh picked maine lobster in a lemon chive aioli on a toasted roll</td>
<td></td>
</tr>
</tbody>
</table>

## Kids Menu

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Kids Plain Cheese Pizza</td>
<td>6.00</td>
</tr>
<tr>
<td>Kids Pepperoni Pizza</td>
<td>6.50</td>
</tr>
<tr>
<td>Pasta with homemade marinara, fresh basil, oregano, &amp; parmesan or butter</td>
<td>9.00</td>
</tr>
<tr>
<td>Kids Spaghetti and Meatballs - Meat balls, marinara, parmesan</td>
<td>12.00</td>
</tr>
</tbody>
</table>

*This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods. Please inform management of any allergies as food prepared here may contain nuts, tree nuts, fish, shellfish, dairy, eggs, wheat, etc.*
**PASTA/ENTRÉES**

**OUR HOUSE MADE SPECIALTIES**

**MEAT LASAGNA**
GROUND VEAL, PORK, AND BEEF
LAYERED WITH CHEESE, FRESH PASTA AND OUR PLUM TOMATO SAUCE

**POTATO GNOCHI**
18.00
House made gnocchi, butternut squash puree, roasted harvest vegetables, peppers agrodolce, crispy fried shallots

**LOBSTER CANNELLONI**
26.00
Maine lobster, sweet pea, three Italian cheeses, fresh pasta, marsala cream, crispy fried shallots

**HADDOCK PICCATA**
23.00
Broiled Atlantic haddock, garlic, capers, white wine, lemon butter sauce, parmesan over linguini

**CHICKEN PARMESAN**
23.50
Breaded chicken breast, pan fried, topped with house made marinara and fresh mozzarella over fried eggplant, spaghetti

**EGGPLANT INVOLTINI**
20.00
Thin sliced eggplant layered with ricotta, mozzarella and green peas, breaded, fried and topped with mozzarella and marinara over linguine

**BOLOGNESE**
23.50
Pomodoro, ground beef, spicy ground pork, pecorino, green peas, fresh basil, linguine

**BRICK OVEN PIZZA**

11" ITALIAN STYLE PIZZA, BAKED ON STONE IN OUR BRICK OVEN. ALL OF OUR PIZZAS ARE TOPPED WITH OUR SIGNATURE CHEESE BLEND.

**MARGHERITA**
14.50
Plum tomato sauce, mozzarella, and basil leaves

**QUATTRO STAGIONI**
16.75
Plum tomato sauce, mozzarella, prosciutto, black olives, seasoned mushrooms

**QUATTRO FORMAGGI**
15.25
Plum tomato sauce, mozzarella, provolone, pecorino, fontina

**PIZZA BIANCA**
15.50
Garlic herb extra virgin olive oil, mozzarella, ricotta, cracked black pepper

**AI FUNGHI E SALSICIA**
16.50
Seasoned mushrooms, Italian sausage, vidalia onion

**POLLO CON BASILICO**
16.75
Fresh basil pesto, grilled chicken, vidalia onion, brick oven roasted peppers

**PROSCIUTTO CON FICO**
17.25
Fresh basil pesto, prosciutto cotta, black mission figs, pecorino fresca

**ARAGOSTA**
23.50
Fresh picked maine lobster, spinach, onions, ricotta

**PIZZA DEL GIORNO**
PRICED DAILY
Ask your server about our daily featured pizza

**PIZZA & SALAD**
23.00
Select any of our brick oven pizza and our insalata

**PLAIN CHEESE PIZZA 12.25**
Create your own add toppings listed below from the garden - 2.25 each topping

Artichokes, plum tomato, black mission fig, black olives, fresh basil, seasoned mushrooms, vidalia onion, brick oven roasted peppers, fresh baby spinach, arugula, fresh basil pesto

Meat and poultry - 3.25 each topping

Italian sausage, pepperoni, prosciutto cotta, bacon, grilled chicken, egg

Cheese - 3.25 each topping

Fresh mozzarella, fontina val d’osta, pecorino fresco, gorgonzola, ricotta

UPON REQUEST ANY OF OUR PIZZAS CAN BE MADE WITH OUR GLUTEN-FREE CRUST FOR AN ADDITIONAL 3.50

ALL MENU ITEMS AND PRICES SUBJECT TO CHANGE - AN 18% GRATUITY MAY BE ADDED TO PARTIES OF 6 OR MORE

2/16/20
Cape Neddick
Weddings
& Rehearsal Dinners

Open Spring • Summer • Fall
Seasonal & Daily Specials
- Summer Happy Hour •
- Local Craft Beers •
- Entertainment •

60 Shore Road
Between Ogunquit & York Beach
Cape Neddick, Maine 03902
207-363-5471 • capeneddick.com

Outside Deck • Cocktail Lounge • Free Parking

Away from the crowd overlooking Cape Neddick Harbor

Wedding Receptions • Rehearsal Dinners • Family Celebrations • Corporate Events

Find Us On Facebook
STARTERS $6.00 to $SMKT

MUSSELS HARBORSIDE With garlic, shallots, white wine, tomatoes and basil.

BAKED MAINE CRAB AND ARTICHOKE DIP

MAINE CRAB CAKES: Served with a spicy tomato-basil and roasted red bell pepper sauce.

SCALLOPS WRAPPED IN APPLE SMOKED BACON Baked and served with a maple butter dipping sauce.

OYSTERS ON THE HALF SHELL Four native oysters shucked to order.

SHRIMP COCKTAIL Large steamed shrimp served with our tangy cocktail sauce.

FRIED CALAMARI Lightly fried and served with your choice of a spicy tomato-basil sauce or chili lime aioli.

TUNA POKE with pickled vegetable slaw over fried wontons.

BUFFALO WINGS Served with celery, carrots and our homemade Bleu cheese dressing.

STEAMED CLAMS

SOUPS & SALADS $5.00 to $SMKT

CAPE NEDDICK CLAM CHOWDER Cup or a bowl

LOBSTER STEW Chunks of fresh lobster in a sherry, butter and cream stew; seasoned with scallions and fresh herbs.

HARBORSIDE GARDEN SALAD

CAESAR SALAD

WEDGE SALAD

MAINE LONBSTER & AVOCADO SALAD

Large Salad Plates available with choice of Chicken, Grilled Shrimp, Salmon or Fresh Maine Lobster.

ENTREES FROM THE SEA $15.95 to $29.95

CAPE NEDDICK DOWN EAST SHORE DINNER Native steamed clams or mussels followed by a hot Maine lobster.

BOILED MAINE LOBSTER From the waters off Cape Nedrick, kept fresh and live in our salt water tanks.

BAKED STUFFED LOBSTER Maine lobster stuffed with a blend of Maine crab meat, baby shrimp, sweet butter and spices.

LAZY MAN'S LOBSTER For those who prefer to leave the “picking” to us.

LOBSTER CURRY A favorite among locals and staff!

BAKED HADDOCK 8oz Haddock fillet baked with white wine and butter then finished with our seasoned crumb topping.

BROILED SCALLOPS Scallops, mushrooms and leeks broiled in white wine and lemon butter and seasoned with garlic and cracked black peppercorn.

HARBORSIDE SEAFOOD BAKE Our version of a seafood casserole with lobster, scallops & baby Maine shrimp baked in a brandy cream sauce with seasoned bread crumbs and melted Swiss.

SHRIMP SCAMPI Shrimp sautéed with garlic, shallots, and white wine butter sauce; finished with fresh basil and served over linguini.

CAPTAIN'S PLATTER Maine shrimp, whole belly clams, scallops and haddock, lightly breaded and deep fried to perfection.

CHEF'S SALMON Preparation varies depending on the whim of the chef.

FILET MIGNON AND LOBSTER Prime 6oz filet topped with chunks of Maine lobster sautéed in a scampi butter with Roma tomatoes.

REEF & BEEF MEDLEY Lobster Tail, Grilled Tenderloin Tips, Large Shrimp & Sea Scallops tossed in a Cherry Tomato, Red Onion & Mushroom Garlic Butter over House Rice.

HARBORSIDE CURRY With chicken, shrimp and scallops or lobster. A mild curry and sweet coconut cream served over our house rice.

BOUILLABAISSE OR WITH 1/2 MAINE LOBSTER A potpourri of fish and shellfish in a uniquely seasoned broth.

ENTREES FROM THE LAND $15.95 to $25.95

PORK TENDERLOIN Lightly breaded, baked and finished with brandied apples and a Bass Ale Cheddar cheese sauce.

FILET MIGNON Hand-cut, char-broiled filet served over an oven-roasted portabella mushroom with a side of Bearnaise sauce.

HERB ROASTED CHICKEN A slow roasted and seasoned chicken breast and leg.

HOUSE SPECIALTIES $21.95 to $SMKT

LIGHTER FARE $8.95 to $SMKT

MAINE LOBSTER ROLL Extra long roll filled with succulent chunks of “just picked” Maine lobster meat, lightly mixed with mayonnaise, lemon and butter.

FRIED HADDOCK SANDWICH Deep fried haddock fillet served with lettuce and tomato on a bulky roll.

THE “POUND” BURGER Choice of beef or chicken breast served with lettuce, tomato and sliced red onion. May be topped with melted cheese, apple smoked bacon or sautéed mushrooms.

PORTABELLA SANDWICH Grilled portobella mushroom, sautéed red onion and roasted red bell peppers; topped with Goat cheese and served on a bulky roll.

CHICKEN TENDERS Hand-cut tenders served with french fries; BBQ, or Buffalo Style.

FRIED SEAFOOD BASKETS Whole belly fried clams, sea scallops or baby Maine shrimp with french fries and cole slaw.

FISH AND CHIPS Deep fried fresh haddock served with cole slaw and french fries.

DESSERTS

THE “POUND” BROWNIE SUNDAE CHOCOLATE PEANUT BUTTER PIE STRAWBERRY CREAM PIE (SEASONAL) ROOT BEER FLOAT ANNABELLE'S VANILLA ICE CREAM With hot fudge and whipped cream topping BLUEBERRY COBBLER OR APPLE CRISP

WE ALSO OFFER DAILY SPECIALS AND SEASONAL MENU ITEMS.

CAPENEDDICK.COM / FIND US ON facebook

Prices and menu items subject to change.
AWARD-Winning
LOBSTER BISQUE
7 oz - 11
28 oz “to go” - 38

RIB EYE PEROGIES (3) 11
SHAVED RIBEYE, MASHED POTATOES, CHEDDAR CHEESE, HORSERADISH-SOUR CREAM, GARDEN CHIVES

CLASSIC SHRIMP COCKTAIL * 14
FOUR JUMBO SHRIMP, CLASSIC COCKTAIL SAUCE, LEMON

OUR TAKE ON THE TACO
STEAK - 6 FISH - 6 SHRIMP - 7
MANGO SALSA, CILANTRO, CORN TORTILLAS, RED CABBAGE, BAJA SAUCE

FRIED PICKLES 8
SPICY AIOLI

CHEESE FLATBREAD 7
ADD: $1 EA
MUSHROOMS • CARAMELIZED ONIONS • SPINACH • RED PEPPER • CHIVES
TOMATOES • BASIL • OREGANO • FIRE ROASTED PoblANO • SUN-DRIED TOMATOES
ADD: $3 EA
BLEU CHEESE • GOAT CHEESE • FRESH MOZZARELLA
ADD: $4 EA
HOUSE-SMOKED BACON • STEAK • SHRIMP

Salads

SIGNATURE HOUSE * 9
BABY SPINACH LEAVES, MAPLE VINAIGRETTE, PISTACHIOS & DRIED CRANBERRIES
ADD CHICKEN THIGH - 6 ADD SHRIMP - 14 ADD STEAK - 12

CLAY HILL CAESAR * 9 ADD WHITE ANCHOVIES $2
PARMESAN, VIDALIA ONION & LEMON EMULSION, HEARTS OF RomainE, CROSTINI
ADD CHICKEN THIGH - 6 ADD SHRIMP - 14 ADD STEAK - 12

TOMATO, BASIL & MOZZARELLA TOWER * 13
FRESH HOT HOUSE GARDEN BASIL OIL & BALSAMIC REDUCTION

Clay Hill Farm • 220 Clay Hill Rd. • Cape Neddick, ME 03902
www.clayhillfarm.com • (207) 361-2272
LIVE MUSIC at Clay Hill Farm: THURSDAY–SUNDAY

Entrées: Classic or Casual & NIGHTLY SPECIALS!

ROASTED PEKIN DUCK
- DUCK BREAST, STRAWBERRY CILANTRO SALSA, BALSAMIC REDUCTION 30
- DUCK CONFIT, MANDRIAN SEASONED RICE NOODLES, JICAMA SLAW** 19

FRESH LOCAL HADDOCK
- LEMON BROILED, PANKO CRUMB TOPPING 24 (GLUTEN FREE OPTION AVAILABLE)
- SEAFOOD STUFFED, MAINE LOBSTER CREAM SAUCE 29
- FISH & CHIPS** 19

PRIME RIB AU JUS (LIMITED AVAILABILITY—FRIDAY & SATURDAY NIGHT WHILE SUPPLIES LAST)
- SLOW-COOKED, ANGUS RIBEYE, NATURAL AU JUS, HORSERADISH CREAM (MARKET PRICE)
- FRENCH DIP CARAMELIZED ONION, HORSERADISH SPREAD, MUSHROOMS, AU JUS, CHEDDAR CHEESE 14

FRESH MAINE LOBSTER (MARKET PRICE)
- LAZY LOBSTER, GRILLED TAIL & SAUTEED MEAT IN CITRUS BUTTER*
- LOBSTER ROLL WITH MAYO OR DRAWN BUTTER

NEW YORK STRIP STEAK
- 12 OUNCE STEAK, ROASTED SHALLOT BUTTER 33
- STEAK SANDWICH, THINLY SLICED WITH JICAMA SLAW ON TOASTED BAQUETTE, SPICY AIOLI 18

BALSAMIC MARINATED PORTABELLA MUSHROOM
- SLICED WITH FRESH MOZZARELLA TOMATOES, CARAMELIZED ONIONS & BASIL PESTO, BALSAMIC CREAM ON CAVATELLI 22

- SANDWICH ON BRIOTHE BUN—FRESH MOZZARELLA, THICK SLICED TOMATOES, CARAMELIZED ONIONS, & BASIL PESTO 15

BONELESS CHICKEN THIGHS
- SMOKED, HOUSEMADE BBQ SAUCE, CELERY ROOT SLAW 24
- FRIED SANDWICH, SWEET CHILI, BLEU CHEESE GARLIC SAUCE, HOUSE PICKLES, CELERY-ROOT SLAW 16

TAVERN BURGER
- 8 OZ BEEF PATTY ON BRIOTHE BUN, FIRE ROASTED POBLANO PEPPERS, CARAMELIZED ONION, SUNDRIDED TOMATO & HARissa MAYO 18

ENTRÉES served with choice of one side:
(Except where noted)
- MASHED POTATOES • TWICE FRIED POTATO FRIES
- LEX'S HOUSEMADE POTATO SALAD
- SAUTEED SPINACH • SEASONAL VEGETABLE
- CELERY ROOT SLAW
- MANDRIAN SEASONED RICE NOODLES
- CREAMY RISOTTO

ADDITIONAL SIDES $5
- ADD CONFIT DUCK LEG $11 • LEX'S FANTASTIC HOUSEMADE PICKLES $3

DESSERTS:
- CHEESECAKE 9
- FRESH WHIPPED CREAM
- CRÈME BRÛLÉE 8
- NIGHTLY PREPARATION

CLASSIC CLAY HILL FARM SUNDAY 9
- CHOICE OF ICE CREAM, HOT FUDGE OR CARAMEL
- FRESHLY WHIPPED CREAM & NUTS

CHEF'S NIGHTLY DESSERT
- CHOCOLATE OBLIVION 9
- FLOURLESS CHOCOLATE Torte, RASPBERRY COULIS
- FRESH WHIPPED CREAM

ICE CREAM AND SOBERT 7
- ADD A SIDE OF HOT FUDGE OR CARAMEL 2.50
- TEA $4 / CARPE DIEM COFFEE $4
- ESPRESSO $5 / CAPPUCCINO $6

*Gluten-Free Preparation Available
$2.00 FEE PER PERSON (Nominal fee toward gloves, masks, single use items, sanitation products)
Reservations: (207) 361-2272 • www.ClayHillFarm.com
## Soups & Salads

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>French Onion Soup</td>
<td>$9</td>
</tr>
<tr>
<td>Gruyere Gratinee</td>
<td></td>
</tr>
<tr>
<td>Eastern Garden Salad</td>
<td>$8</td>
</tr>
<tr>
<td>House greens, pickled radish, fresh apple and carrot, shaved red onion, snow pea julienné, toasted almonds, miso vinaigrette</td>
<td></td>
</tr>
<tr>
<td>Caesar Salad</td>
<td>$9</td>
</tr>
<tr>
<td>Romaine, garlic crouton, parmesan vin</td>
<td></td>
</tr>
<tr>
<td>Iceberg Wedge</td>
<td>$14</td>
</tr>
<tr>
<td>Creamy blue cheese dressing, pancetta, fresh tomato, blue cheese crumble, fried shallot, chive</td>
<td></td>
</tr>
<tr>
<td>Beet &amp; Strawberry</td>
<td>$11</td>
</tr>
<tr>
<td>Arugula, fresh strawberry, goat cheese, roasted beets, balsamic, herb oil, toasted walnut</td>
<td></td>
</tr>
<tr>
<td>Caprese</td>
<td>$12</td>
</tr>
<tr>
<td>Fresh mozzarella, tomato, basil, herb oil</td>
<td></td>
</tr>
</tbody>
</table>

### Salad Additions:

- Two Colossal Poached Shrimp: $10
- 3oz Lump Crab Cake: $6
- 6oz Seared Salmon: $10
- 6oz Fried Chicken Thighs: $7
- 5oz Grilled Sirloin: $14

### Chilled Seafood

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>With Chef Garniture</td>
<td></td>
</tr>
<tr>
<td>Colossal Shrimp</td>
<td>$21</td>
</tr>
<tr>
<td>1.5 lb Lobster</td>
<td>$23</td>
</tr>
<tr>
<td>Half &amp; Half</td>
<td>$26</td>
</tr>
</tbody>
</table>

## Appetizers

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mussels Normand</td>
<td>$15</td>
</tr>
<tr>
<td>Bacon, mushrooms, apples, white wine, cream, grilled rustic</td>
<td></td>
</tr>
<tr>
<td>Brie Toast</td>
<td>$10</td>
</tr>
<tr>
<td>Bacon-onion jam, candied nuts, fried sage</td>
<td></td>
</tr>
<tr>
<td>Confit Duck Wings</td>
<td>$9</td>
</tr>
<tr>
<td>Spicy sesame gochujang, fresh scallion, orange zest</td>
<td></td>
</tr>
<tr>
<td>Lump Crab Cakes</td>
<td>$14</td>
</tr>
<tr>
<td>Two 3oz cakes, roasted corn and tomato salad, wasabi aioli, mixed greens</td>
<td></td>
</tr>
<tr>
<td>Cool Summer Bruschetta</td>
<td>$9</td>
</tr>
<tr>
<td>Grilled garlic bread</td>
<td></td>
</tr>
<tr>
<td>House Made Ricotta</td>
<td>$8</td>
</tr>
<tr>
<td>Cracked black pepper, herb oil, black garlic crostini</td>
<td></td>
</tr>
</tbody>
</table>

## Entrees

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Seared Salmon</td>
<td>$24</td>
</tr>
<tr>
<td>Seven-spiced salmon, miso rice, shaved sprouts, carrot-hazelnut slaw</td>
<td></td>
</tr>
<tr>
<td>Haddock &amp; Chips</td>
<td>$19</td>
</tr>
<tr>
<td>8oz of crispy haddock, seasoned fries, slaw, tartar sauce</td>
<td></td>
</tr>
<tr>
<td>Rigatoni Primavera</td>
<td>$18</td>
</tr>
<tr>
<td>Peas, sautéed market vegetables, grilled asparagus, parmesan</td>
<td></td>
</tr>
<tr>
<td>*Steak Frites</td>
<td>$34</td>
</tr>
<tr>
<td>10oz sirloin, fries, onion jus, roasted herb &amp; garlic compound butter</td>
<td></td>
</tr>
</tbody>
</table>

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if anyone in your party has a food allergy.

## Sandwiches & Burgers

<table>
<thead>
<tr>
<th>Item</th>
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</tr>
</thead>
<tbody>
<tr>
<td>Sandwiches with crooked chips or dressed greens</td>
<td></td>
</tr>
<tr>
<td>Add umami frites: $2</td>
<td></td>
</tr>
<tr>
<td>Maine Lobster Roll</td>
<td>$26</td>
</tr>
<tr>
<td>5oz of fresh knuckle, claw and tail, lemon tarragon aioli, grilled bun, seasoned french fries</td>
<td></td>
</tr>
<tr>
<td>Fried Haddock Rachel</td>
<td>$15</td>
</tr>
<tr>
<td>Crispy slaw, gruyere, russian dressing</td>
<td></td>
</tr>
<tr>
<td>Maine Crab Melt</td>
<td>$14</td>
</tr>
<tr>
<td>Seasoned mayo, white cheddar, sourdough</td>
<td></td>
</tr>
<tr>
<td>Griddled Pearls Hot Dog</td>
<td>$9</td>
</tr>
<tr>
<td>Toasted bun, aioli, diced onion, pepper relish</td>
<td></td>
</tr>
<tr>
<td>Duck Confit Bahn Mi</td>
<td>$16</td>
</tr>
<tr>
<td>Baguette, pickled carrot slaw, shredded tree, spicy mayo</td>
<td></td>
</tr>
<tr>
<td>Fried Chicken Sandwich</td>
<td>$15</td>
</tr>
<tr>
<td>Brined thigh, crispy bacon, bread &amp; butter pickle, shredded iceberg, all aioli</td>
<td></td>
</tr>
<tr>
<td>Mushroom Stack</td>
<td>$14</td>
</tr>
<tr>
<td>Marinated &amp; grilled portobello, roasted wild mushrooms, shaved red onion, truffle aioli, gruyere</td>
<td></td>
</tr>
<tr>
<td>*Classic Burger</td>
<td>$13</td>
</tr>
<tr>
<td>8oz patty, shredded iceberg, compressed tomato, shaved red onion, aged cheddar or gruyere</td>
<td></td>
</tr>
<tr>
<td>*Crooked Burger</td>
<td>$16</td>
</tr>
<tr>
<td>8oz patty, aged cheddar, BBQ braised bacon, crispy onion rings, rich aioli</td>
<td></td>
</tr>
<tr>
<td>*Foie Burger</td>
<td>$19</td>
</tr>
<tr>
<td>8 oz patty, wild mushroom, red onion, gruyere, foie mousse</td>
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## Soups & Salads

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<tr>
<td>Romaline, garlic crouton, parmesan dressing</td>
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### Salad Additions:

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<td>10</td>
</tr>
<tr>
<td>3oz Lump Crab Cake</td>
<td>6</td>
</tr>
<tr>
<td>6oz Seared or Raw Tuna</td>
<td>12</td>
</tr>
<tr>
<td>6oz Fried Chicken Thighs</td>
<td>7</td>
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<tr>
<td>5oz Grilled Sirloin</td>
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## Sandwiches & Burgers

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<tr>
<td>Fried Chicken Sandwich</td>
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<tr>
<td>Brined thigh, crispy bacon, bread &amp; butter pickle, shredded iceberg, cilantro</td>
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</tr>
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<td></td>
</tr>
<tr>
<td>Haddock Meunière</td>
<td>26</td>
</tr>
<tr>
<td>Lemon caper butter, asparagus, duck fat poached fingerlings</td>
<td></td>
</tr>
<tr>
<td>Seared Scallops</td>
<td>32</td>
</tr>
<tr>
<td>Corn puree, pancetta lardon, allittered tomato, truffle, chive oil</td>
<td></td>
</tr>
<tr>
<td>Maine Lobster Roll</td>
<td>26</td>
</tr>
<tr>
<td>5oz of fresh knuckle, claw and tail, lemon tarragon aioli, grilled bun, seasoned french fries</td>
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</tr>
<tr>
<td>Rigatoni Primavera</td>
<td>18</td>
</tr>
<tr>
<td>Peas, sautéed market vegetables, grilled asparagus, parmesan</td>
<td></td>
</tr>
<tr>
<td>*Steak Frites</td>
<td>34</td>
</tr>
<tr>
<td>10oz sirloin, fries, onion jus, roasted herb &amp; garlic compound butter</td>
<td></td>
</tr>
<tr>
<td>Pork Tenderloin</td>
<td>21</td>
</tr>
<tr>
<td>Bacon wrapped, grilled radish, rainbow chard, fresh corn polenta, chery relish</td>
<td></td>
</tr>
</tbody>
</table>

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**LET'S START HERE**

CLAM STRIP BOAT 10.99
TRUFFLE WAFFLE FRIES 8.99
SHAVED PARMESAN, CHIVES, TRUFFLE AIOLI
SWEET POTATO FRIES 5.99
CHICKEN TENDERS 7.99
BUFFALO OR MAPLE BOURBON BBQ
BOWL OF STEAMAHS  mkt
STEAMED CLAMS, BROTH, BUTTER
HADDUCK BITES 10.99
LG PORTION OF FRIED WHITE FISH, TARTAR
ONION RINGS 6.99
HOUSE CUT & BREADED
SHRIMP COCKTAIL (6) 7.99
CALAMARI & BANANA PEPPERS 12.99
SWEET PEPPER & WATERMELON RELISH OR MARINARA

**EAT YOUR GREENS**

CAPTAIN'S CAESAR SALAD 7.99
GOURMET CAESAR SALAD - (we also have honey mustard, ranch, blue cheese, or balsamic vinaigrette on the side if you prefer)
FRESH LOBSTER mkt
CRAB MEAT +10
GRILLED CHICKEN +7
COCKTAIL SHRIMP +7
BUFFALO CHICKEN +8
BUFFALO SHRIMP +9
FRIED CALAMARI & BANANA PEPPERS +10

**3 SOFT TACOS**

SIX SOFT TACOS - SERVED WITH FRENCH FRIES
FRIED HADDOCK 12.99
CHILLED LARGE SHRIMP 13.99
BBQ PULLED PORK 11.99
FRIED SMALL SHRIMP 12.99
GRILLED CHICKEN BREAST 11.99
FRESH LOBSTER MEAT (2) mkt
PLACED ON A SLAW MADE OF PURPLE CABBAGE, LIME, SWEET CORN, CILANTRO, SPICED ROASTED PEPPER AIOLI

**CHOWDERS & STEW**

NEW ENGLAND CLAM CHOWDER 4.99 B 7.99
"Possibly the best"
HADDOCK CHOWDER 4.99 B 7.99
HOUSE MADE, STARTS FRIDAY 4:00 PM
SPICY CRAB, SHRIMP & CORN 5.99
HOMEMADE CHOWDER, STARTS TUESDAY, ONLY BY CUP

**SIDES**

FRENCH FRIES 4.99 SM 2.99
ONION RINGS 6.99
CORN ON THE COB (IN SEASON) 2.49
KETTLE COOKED CHIPS 1.50
RICE PILAF 1.99
APPLE SAUCE 1.99
COLESLAW 1.99

**SOME CATCH FAVORITES**

FRIED SMALL SHRIMP 10.99
NATIVE CLAM STRIPS 10.99
MAINE FRIED CLAMS MKT
FRIED SEA SCALLOPS MKT
FRIED HADDOCK FILET 12.99
ATLANTIC SMELTS 6.99
CALAMARI & PEPPERS 12.99
HADDOCK SANDWICH 8.99
HOT DOG 2.99
FRIED OYSTERS 16.99
CHICKEN TENDERS 7.99

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
WE'RE ON A ROLL
KETTLE CHIPS & PICKLE

LOBSTERS
TRADITIONAL light mayo, lettuce mix
add CRISPY BACON +1.99
add HOT DRAWN BUTTER +.79
add LEMON TRUFFLE CHIVE AIOLI +.79
MAINE CRAB MEAT ROLL 12.99
FRIED WHOLE CLAM ROLL mix
FRIED SHRIMP ROLL 9.99
CLAM STRIP ROLL 9.99
FRIED SEA SCALLOP ROLL mix
add bacon +1.99

SANDWICHES
FRENCH FRIES & COLESLAW
FRIED HADDOCK SANDWICH 10.99
lettuce, tomato, house made tartar
BBQ PULLED PORK SANDWICH 10.99
house made BBQ, topped with sweet potato fries
HALF LB ANGUS CHEESEBURGER 10.99
add bacon +2.
add BBQ pulled Pork +3.
GRILLED LOCAL HOT DOG 5.99
“Double Dog” dare ya! +.99
top with BBQ pulled pork +3., +5.
GRILLED CHICKEN SANDWICH 10.99
add bacon & American cheese +2.
add BBQ pulled pork +3.
FRIED HADDOCK SLIDERS (3) 11.99
American cheese, house made tartar

DRINKS
Signature Cocktails
Craft Draft Beer
Varying Local Cans
Wine Selection

HOT LOBSTER DINNERS
KETTLE CHIPS, SLAW, ROLL & BUTTER
SHORESIDE LOBSTER BAKE mix
add cup of clam chowder, an order of steamers to any size lobster dinner

1 POUND
SINGLE LOBSTER TWIN LOBSTERS ODD COUPLE . one of each size
all lobster dinners are priced with the local market

1 1/2 POUNDS
FISHERMANS PLATTER 26.99
whole clams in place of strips +3
FRIED WHOLE BELLY CLAMS mix
CALAMARI & BANANA PEPPERS 14.99
FRIED SEA SCALLOPS mix
SMALL SHRIMP 14.99
FRIED OYSTERS 18.99
FISH & CHIPS 14.99
ATLANTIC SMELTS 9.99
CHICKEN TENDERS 10.99
NATIVE CLAM STRIPS 14.99

THE MAINE COURSE
FRIES, COLESLAW & DINNER ROLL
CAPTAINS FEAST (serves 2) 35.99
whole clams in place of strips +3
FISHERMANS PLATTER 26.99
whole clams in place of strips +3
FRIED WHOLE BELLY CLAMS mix
CALAMARI & BANANA PEPPERS 14.99
FRIED SEA SCALLOPS mix
SMALL SHRIMP 14.99
FRIED OYSTERS 18.99
FISH & CHIPS 14.99
ATLANTIC SMELTS 9.99
CHICKEN TENDERS 10.99
NATIVE CLAM STRIPS 14.99

COMBO PLATE - choose 2 above +18.99
*Please note* whole clam OR scallops 20.99
whole clam AND scallops 22.99

CHOOSE:
rice or fries

BAKED HADDOCK 19.99
seasoned, garlic butter cracker topping
FRIED HADDOCK FILET 15.99
crispy outside, flaky white fish inside
BBQ PULLED PORK PLATE 13.99
smothered & caramelized in our own BBQ

Please tell your server about serious
ALLERGIES, as we do take them seriously

The CARDINAL FAMILY &
Our Exceptional Catch Drink,
THANK YOU!
APPETIZERS

CLAM CHOWDER / 10
TFP CHICKEN WINGS / 14
TOSSED IN SPICY HONEY GARLIC SAUCE
BLUE CHEESE MUSSELS / 14
WHITE WINE, CHORIZO, TOMATO, GARLIC, SHALLOTS, BUTTER, BLUE CHEESE
FRIED CALAMARI OUR WAY / 12
HERB OIL, CHERRY PEPPERS, PARMESAN CHEESE, SMOKED PAPRIKA AIOLI
BANG BANG SHRIMP / 12
CRISPY SHRIMP, THAI CHILI AIOLI, SCALLION, SHREDDED LETTUCE
GRILLED SHISHITO PEPPERS (V) / 10
SEA SALT, MISO SWEET • SOUR SAUCE
SHRIMP COCKTAIL (GF) / 16
FOUR JUMBO SHRIMP, TRADITIONAL COCKTAIL SAUCE, LEMON
SEARED PEPPER AHI TUNA / 16
SEARED RICE CAKE, SEAWEED SALAD, EEL SAUCE, SPICY AIOLI

SALADS

CAESAR / 10
ROMAINE, GARLIC CROUTONS, PECORINO ROMANO, HOUSEMADE DRESSING
CHOPPED (GF) (V) / 10
ROMAINE, KALAMATA OLIVES, FETA, TOMATO, CUCUMBER, AGED SHERRY VINAIGRETTE
ADD TO ANY SALAD:
SHRIMP 12 / CHICKEN 6
SALMON 9 / HANGER STEAK 12

FOR THE CREW

SEASONED FRIES / 7
VEG OF THE DAY / MP
FRIED SPICY BRUSSEL SPROUTS / 6
GREEN BEANS (GF) / 6
BANG BANG CAULIFLOWER / 6
FRENCH ONION • GRUYERE CHEESE STUFFING / 6
COLESLAW (GF) / 5
SWEET POTATO FRIES WITH CURRY AIOLI / 8
MAC • CHEESE / 9

BAR FARE

FRIED HOT CHICKEN SANDWICH / 15
CRISPY CHICKEN BREAST, COLESLAW, TFP HOT SAUCE, PICKLES, FRIES
THE FRONT PORCH MAC • CHEESE / 15
BACON, SMOKED MOZZARELLA CHEESE ADD CHICKEN 6
THE PORCH BURGER / 16
CHEDDAR, PORCH SAUCE, LETTUCE, BREAD • BUTTER PICKLES, TOMATO, FRIES
ADD BACON 2
"BEYOND BEEF" VEGAN BURGER / 14
CHEDDAR, SWISS, OR BLUE CHEESE, LETTUCE, TOMATO, PICKLE, FRIES
ADD VEGAN CHEESE 2
THE FRONT PORCH FAMOUS TACOS / 16
(2) TACOS WITH FRESH FRIED HADDOCK, LIME TEQUILA SLAW, FLOUR TORTILLAS, SPICY REMOULADE
FRIED HADDOCK • CHIPS / 17
SEASONED FRIES, COLESLAW, TARTAR SAUCE, LEMON
FRIED WHOLE BELLY CLAMS / 23
SEASONED FRIES, COLESLAW, TARTAR SAUCE, LEMON

FLATBREADS

LOBSTER ROLL
5OZ / 29
9OZ OGUNQUIT'S BIGGEST / 50
FRESH TAIL, KNUCKLE, • CLAW MEAT, OLD BAY SEASONING, TARRAGON, LEMON ZEST, TOSSED IN LIGHT MAYO OR DRAWN BUTTER, SERVED WITH FRIES

MEATBALLS / 14
PICKLES, ONIONS, GROUND HAMBURG, FRESH MOZZARELLA, SESAME SEEDS, SHREDDED LETTUCE, THOUSAND ISLAND DRESSING
ROASTED CHICKEN • BASIL PESTO / 14
ROASTED CHERRY TOMATO, FRESH MOZZARELLA
MARGHERITA / 13
FRESH TOMATOES, MOZZARELLA, BASIL, MARINARA
(V) VEGAN
(GF) GLUTEN FREE

BEER • WINE • COCKTAILS TO GO

THEFRONTPORCH.COM
THIS SEASON

LUNCH / FRIDAY, SATURDAY, SUNDAY / 11:30AM

DINNER / TUESDAY-SUNDAY / 4PM

BRANDEN + JAMES: LIVE IN THE GARDEN* / TUESDAYS / 8PM

KIM KUZMA: LIVE IN THE GARDEN* / WEDNESDAYS / 5:30PM + 8PM

BRANDEN + JAMES: IN THE PIANO BAR* / THURSDAYS / 8PM

KIM KUZMA: SUNDAY DISCO DINNER* / SUNDAYS / 8PM

PIANO BAR / WEDNESDAY-SUNDAY
SEE CALENDAR ON OUR WEBSITE

*TICKETED EVENT INQUIRE WITHIN

ENTREES

CHICKEN UNDER A BRICK / FRENCH ONION STUFFING, GREEN BEANS, THYME COMPOUND BUTTER 25

STEAK FRITTES / HOUSE MARINATED PRIME STEAK TIPS, TRUFFLE MUSHROOM SAUCE, ROSEMARY PARMESAN FRIES 27

CAST IRON SALMON POKE BOWL / SUSHI RICE, MARINATED CUCUMBERS, EDAMAME, AVOCADO, SEAWEED SALAD, TOFU, MISO GINGER GLAZE, SESAME 25

LOBSTER RISOTTO (GF) / FRESH TAIL, KNUCKLE, + CLAW MEAT WITH SWEET PEAS AND BRANDY CREAM SAUCE MP

BAKED HADDOCK / RICE PILAF VERMACHILI, VEGETABLE OF THE DAY, WHITE WINE BUTTER, RITZ CRACKER CRUMBS 25

SHRIMP CARBONARA / PEAS, BACON, CARAMELIZED ONION, LINGUINE 29

9 SHORE ROAD • Ogunquit ME
207-646-4005
THEFRONTPORCH.COM
## Java Coffee & Tea

**115 Perkins Cove, Ogunquit**  
javaperkinscove.com

Call ahead for curbside pick-up  
207-646-7042  
after hours 978-729-1608

### Brewed Coffee

<table>
<thead>
<tr>
<th></th>
<th>12 oz</th>
<th>16 oz</th>
<th>20 oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Regular &amp; Decaf</td>
<td>2.06</td>
<td>2.72</td>
<td>3.40</td>
</tr>
</tbody>
</table>

### Espresso

- Long Black: 2.80  
- Single: 1.10  
- Double: 2.10  
- Extra Shot: .99

### Espresso Drinks

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>12 oz</th>
<th>16 oz</th>
<th>20 oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Americano</td>
<td>2.50</td>
<td>3.56</td>
<td>4.20</td>
</tr>
<tr>
<td>Cappuccino</td>
<td>3.66</td>
<td>4.96</td>
<td>6.20</td>
</tr>
<tr>
<td>Flavored Latte</td>
<td>4.10</td>
<td>5.99</td>
<td></td>
</tr>
<tr>
<td>Maple Latte</td>
<td>4.10</td>
<td>5.44</td>
<td>6.80</td>
</tr>
<tr>
<td>Red Eye</td>
<td>3.00</td>
<td>4.00</td>
<td>5.00</td>
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</table>

### Cold Pressed

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>12 oz</th>
<th>16 oz</th>
<th>20 oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Iced Coffee</td>
<td></td>
<td>4.00</td>
<td>4.70</td>
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</table>

### White Heron Tea

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>12 oz</th>
<th>16 oz</th>
<th>20 oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chai Latte</td>
<td>2.75</td>
<td>3.04</td>
<td>3.30</td>
</tr>
<tr>
<td>Dirty Chai</td>
<td>3.75</td>
<td>4.04</td>
<td>4.30</td>
</tr>
<tr>
<td>Matcha Green Tea Latte</td>
<td></td>
<td>5.50</td>
<td></td>
</tr>
<tr>
<td>Herbals, Black, Green</td>
<td>2.00</td>
<td>2.56</td>
<td>3.20</td>
</tr>
</tbody>
</table>

### Seasonal Favorites

<table>
<thead>
<tr>
<th>Drink Type</th>
<th>12 oz</th>
<th>16 oz</th>
<th>20 oz</th>
</tr>
</thead>
<tbody>
<tr>
<td>Italian Soda (10 Flavors)</td>
<td>1.65</td>
<td>1.85</td>
<td>2.05</td>
</tr>
<tr>
<td>Deluxe Hot Chocolate</td>
<td>3.45</td>
<td>4.64</td>
<td>5.80</td>
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<tr>
<td>Fresh Lemonade</td>
<td></td>
<td>3.10</td>
<td>3.80</td>
</tr>
</tbody>
</table>

### Home Baked Goods

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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</thead>
<tbody>
<tr>
<td>Breakfast Special</td>
<td>2.50</td>
</tr>
<tr>
<td>Sweet Treat</td>
<td>varies</td>
</tr>
</tbody>
</table>
JAVA, COFFEE & TEA IS DOWNSTAIRS
AT 115 PERKINS COVE, Ogunquit

It is important to us at Java to serve only the freshest and finest local offerings. Our Arabica coffee is roasted in Portland, Maine. Our organic teas are from Portsmouth, New Hampshire.

Delicious, from-scratch pastries arrive daily from a local kitchen. We also carry healthy snacks ready to grab and go.
BETWEEN BREAD  $14.99
Served with sour mustard pickle chips and choice of French fries or side salad. Substitute any side for half-price.

Harissa Chicken Kebob
organic chicken, pickled red onions, tomato, shredded lettuce, cilantro, tzatziki, naan

Smash Burger
Meat ground beef, fontina cheese, pickled fresno chili peppers, grilled onion, butter crunch lettuce, chimichurri aioli, challah bun

Add extra smash patty $6.99
Add farm egg $1.99
Add bacon $0.99

Falafel
chickpea fritters, cucumber, tomato, pickled red onions, cilantro, shredded lettuce, garlic emulsion, naan

White Fish Sandwich
fried or seared local white fish, pickled red onions, shredded lettuce, smoked remoulade, challah bun

Chicken Sandwich
fried or seared organic chicken, fermented cabbage and carrot slaw, honey mustard, challah bun

Lobster Roll
Maine lobster, brown butter hollandaise, pea tendrils, sage, brioche bun

FRY PLATTERS  $19.99
Substitute any side for $1.99.

Fish and Chips
rotating local white fish, beer batter, aleppo pepper, preserved meyer lemon tartar sauce, French fries

Middle Eastern Fried Cauliflower
cauliflower, zucchini, chickpeas, rice flour, berbere chutney, cilantro yogurt, feta cheese, grain salad

Crispy Chicken Drums & Wings
fried organic chicken, za’atar, chipotle honey, piri piri hot sauce, mac and cheese

SIDES
Half portion available at half price with any sandwich.

Bravas Fries  $7.99
Maine Green Thumb potatoes, ras el hanout, herbs, smoked tomato aioli, ketchup

Halloumi Cheese Fries  $10.99
sheep and goat milk halloumi cheese, rice flour, orange bourbon marmalade sauce

Mac & Cheese  $7.99
fontina cheese, cavatappi pasta

Pickled Vegetables  $4.99
rotating vegetable medley

Grain Salad  $8.99
farro, black lentils, golden raisins, fried spices, herbs, extra virgin olive oil

Fried Pickles  $8.99
sour mustard dill pickle chips, beer batter, calabrian chili aioli

French Fries  $6.99
Maine Green Thumb potatoes, ketchup

EXTRA SAUCES  $0.99
ketchup, smoked tomato aioli, preserved meyer lemon tartar sauce, honey mustard, tzatziki, chimichurri aioli, piri piri hot sauce, smoked remoulade, calabrian chili aioli, plain aioli, chipotle honey, garlic emulsion, chutney, orange bourbon marmalade sauce

CLEAN PLATE CLUB  $9.99
Zeppole
fried ricotta donuts, dulce de leche, hawaij

Pot de Crème
rosemary blueberry compote, sweet goat cheese whipped cream, raw cacao nibs
Think of Maine’s signature dish, and what immediately pops into your mind? Why, lobster, of course. And with more than 70 eateries in our village, ranging from rustic casual to fine dining, you’ll find lobster and many other seafood staples, like clams, shrimp, and chowder, on our menus. But Ogunquit’s eclectic foodie scene reaches far beyond the offerings of our ocean. Our natural beauty and welcoming community attracts talented chefs from around the world, and their wide range of experience is evident in the creative takes on all types of recipes featured for your daily enjoyment.

So, yes – you must indulge in a lobster dish while you’re here in Ogunquit. But please be sure to explore our other unique local specialties!
M.C. PERKINS COVE
CHEFS/OWNERS MARK GAIER AND CLARK FRASIER
CHEF DE CUISINE NORMAN DUFOUR
OYSTER BAR
*The Grand Shellfish "Tower"
  oysters . little neck clams . salmon gravlax . jumbo shrimp . mussels
  Maine lobster . horseradish aioli . citrus chili sauce . mignonette . cocktail sauce 67.00
*Oysters on the half shell . citrus chili sauce . mignonette
  • by the each 4.25 • ½ dozen 25.50 • one dozen 49.50
*Little neck clams on the half shell . citrus chili sauce . mignonette
  • by the each 3.50 • ½ dozen 21.00 • one dozen 42.00
Shrimp cocktail . lime mayonnaise . jalapeño-tomato salsa 19.00

START
Maine chowder . haddock . clams .
hominy corn cake . smoky tomato butter 16.00
Deep fried calamari . jalapeños .
pickled mustard greens . crispy shallots .
toasted peanuts 17.00
Prosciutto di Parma . cherries . mint .
grilled dried cherry focaccia 17.00
Mini vegetable spring rolls . avocado-radish salad .
esesame vinaigrette . chili dipping sauce 18.00
Mussels . roasted garlic . basil . harissa .
pickled onion 19.00
Mark's onion dip . Dad's potato chips .
carrots . celery 15.00
Castroville fried artichokes in a bag .
guajillo mayonnaise . onion sour cream .
sambal vinaigrette 16.00
Maine Peekytoe crab cakes .
spicy remoulade . Mom's cole slaw 18.00

SALADS
Wedge salad . blue cheese vinaigrette . spicy glazed pecans 16.00
Butter lettuce salad . creamy green goddess dressing . herb croutons . marinated red onion 16.00

VIRTUOUS VEGETABLES + SIDES
Roasted butternut squash . za'atar . pine nuts . sesame roasted onion 13.00
Cauliflower . button mushrooms . Sichuan peppercorns . garlic 13.00
Mark's corn custard . A house specialty 8.00
Mac & cheese gratin . herb bread crumbs 8.00

MAINES
Roasted pressed chicken . lemongrass . lemon . cilantro . peanuts 29.00
Oven roasted swordfish . pickled artichokes . confit tomatoes . capers . shallot-basil butter 35.00
Whole fried trout stuffed with tamarind-cilantro . coconut curry . yellow raisin chutney .
cabbage-peanut slaw . cornflour pancake 34.00
Slow braised brisket "Shwarma style" . spicy tomato sauce . bulgar wheat . cucumber yogurt sauce 34.00
Duck confit . blueberry sauce . carrot-cashew salad . lemon pickles 37.00
M.C. lobster "mac and cheese" . herb bread crumbs 37.00
Steam whole Maine lobster 37.00

SAUCES
Choose me
Mom's Sauce
Mark's Tarragon Sauce
Numb and Hot Sauce
Smoky Bell Pepper Sauce
*Bacon wrapped grilled beef tenderloin AQ
*Kobe beef burger 26.00
Fish of the day AQ

EVIL CARBOS
Choose me
Onion Rings
French Fries
Jasmine Rice
Cheddar Mashed Potato

Visit our M.C. ME Gift Corner For M.C. Plates, T-shirts, & Cookbooks!
*Consuming raw or undercooked meats, poultry, fish, shellfish or eggs may increase your risk of food borne illness. Please refrain from cell phone use in the dining room.
**M.C. Cocktails**

14.00

Chef Clark's Negroni
Gin, Aperol, Antica Vermouth, Orange juice, Lemon

Clementine Martini
Clementine vodka, Triple sec, Fresh lemon

House Infused Vodka Cosmo
Your choice of our house infused Strawberry, Blueberry, Raspberry vodka

M.C. Collins
Gin, House made sour, Elderflower liqueur, Soda water

Whiskey Lemonade
Whiskey, Triple sec, Sour mix, Soda water

M.C. Perfect Storm
Goslings, Captain Morgan, Pineapple juice, Ginger beer

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**M.C. Wines by the Glass**

**Whites**

<table>
<thead>
<tr>
<th>Wine</th>
<th>Region</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Champagne</td>
<td>Monopole Heidsieck, France</td>
<td>23</td>
</tr>
<tr>
<td>Pinot Grigio</td>
<td>Dippini, Italy</td>
<td>11</td>
</tr>
<tr>
<td>Pinot Gris</td>
<td>Joe Dobb's, Oregon</td>
<td>12</td>
</tr>
<tr>
<td>Riesling</td>
<td>K Kabinett, Germany</td>
<td>13</td>
</tr>
<tr>
<td>Rose</td>
<td>Campuget, Rhone France</td>
<td>11</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>Kono, New Zealand</td>
<td>12</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Mer Soleil, California</td>
<td>13</td>
</tr>
<tr>
<td>Chardonnay</td>
<td>Simple Life, California</td>
<td>12</td>
</tr>
<tr>
<td>Sauvignon Blanc</td>
<td>Chardonnay, Ashbourne, South Africa</td>
<td>12</td>
</tr>
<tr>
<td>Viognier</td>
<td>Riesling, Grenache Blanc, Sea Monster, California</td>
<td>12</td>
</tr>
<tr>
<td>Gruner Veltliner</td>
<td>Anton Bauer, Austria</td>
<td>12</td>
</tr>
</tbody>
</table>

**DRAUGHT BEERS**

7.50

Woodland Farms Prender Pilsner
Czech style, crisp, clean, Kittberry Me

Rotating Tap
Local Beer, Ask your server

Belfast Lobster Ale
Red Ale, Caramel, Smooth, Belfast Me

Lone Pine Pale Ale
Creamy, Lite Citrus, Portland Me

Allagash White
Citra, Coriander, Wheat Beer, Portland Me

Baxter Stowaway IPA
Hoppy, Slightly Bitter, Lewiston Me

**BOTTLED BEERS**

Heineken, Newcastle, Bud Lite, Stella Artois

Coors Lite, Corona, Mic Ultra $6.00

Down East Cider $6.50

WF Violet Blueberry Ale 16oz Can $8.00

Athletic Fall Brown N/A, Athletic IPA N/A

Athletic Lager N/A $6.00

---

**Especials**

9.00

Not Negroni
House made non-alcoholic spirits, Stapp bitter soda

Almost Gin and Tonic
Non-alcoholic gin, Tonic

Stapp Spritzer
Non-alcoholic sparkling wine, Stapp bitter soda

Good Mañana Margarita
Honey, Tonic, Sour mix, Jalapeño, Orange

Sparkling Spritzer
Non-alcoholic wine, Soda water

---

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“Fantastic addition to Ogunquit. Fresh, authentic food for every palate. Great place to meet for apps, drinks, and dinner with friends; great place to bring parents (easy parking) and kids... what’s not to love.”
- eeldgreen, tripadvisor

SERVING LUNCH AND DINNER DAILY

HAPPY HOUR AND AFTER THEATER MENU IN SEASON

Take-Out and Curbside Pick-Up Available
VISIT OUR WEBSITE FOR HOURS AND DETAILS

CHECK OUT OUR MENU ON THE REVERSE SIDE

NIKANOS.COM | 173 MAIN STREET | 207-646-1112
NIKANOS
MEDITERRANEAN BAR & GRILLE

SAMPLE MENU

SOUPS + SALADS
ADD CHICKEN $8.50 | LAMB OR SHRIMP $10 | SALMON OR STEAK $12.50

SOUP OF YESTERDAY MKT PRICE
always better the next day.

AVGOLEMONO SOUP $8.00
Classic chicken, egg and lemon with orzo.

MIXED GREEN SALAD $9.00

CAESAR SALAD A LA GREQUE $9.50
Grilled romaine spear with crispy chickpea croutons, shaved kasseri cheese, alici anchovy and creamy lemon-tahini dressing.

GREEK VILLAGE SALAD SM $8.95 LG $15.50
The iconic salad of Greece with tomatoes, Kalamata olives, cucumber, feta, pickled red onion, Greek olive oil, oregano and lemon juice.

STARTERS

WARM OLIVES $8.50
Marinated Greek olives with almonds, garlic, chickpeas & herbs.

TRADITIONAL DIPS & SPREADS
Tzatziki, Hummus, Tiggie's Red Bean. Served with Crispy Garlic Lavash ONE DIP $4.50 | THREE DIPS $12

STEAMED MAINE MUSSELS $14
With ouzo, tomatoes, fennel, garlic, olive oil and herbs.

DOLMADIES $10
Traditional Greek stuffed grape leaves with lemon.

SHRIMP SAGANAKI $14.95
Retina marinated with braised gigante beans, tomatoes and herbs.

SPANAKOPITA $11.95
Traditional Greek spinach and feta pie.

OYSTERS ONASSIS $3.95 EA
Baked with breadcrumbs, ouzo, spinach, tomato and feta.

GRILLED OCTOPUS $14.95
With a warm salad of hairicot vert, new potatoes, cherry tomatoes, oil cured olives, fava and preserved lemon vinaigrette.

SAGANAKI $11.95
Flaming Kashkaval cheese with ouzo, toasted fennel seed and grapes.

NIKANOS FRIED CALAMARI $14.50
With fried chickpeas, tomato, feta, marinated cherry peppers and lemon vinaigrette.

WARM EGGPLANT BRuschetta $9.50
Served on grilled bread.

CRISPY IKARIAN STYLE ZUCCHINNI $10.50
Served with tzatziki.

MAIN COURSE

TRADITIONAL GREEK SOUVLAKI SKEWERS
Served with Greek rice pilaf, vegetable souvlaki and tzatziki or lemon tahini.
CHICKEN $18.95 | LAMB $22.95 | STEAK TIPS $24.95

GRILLED SCOTTISH SALMON $26
Served with Greek rice pilaf, seasonal vegetables and lemon tahini.

YIAYIA’S ROASTED LEMON CHICKEN $24.95
Served with lemon roasted potatoes, green beans and lemon tahini.

ROSEMARY GARLIC CHARRED LEG OF LAMB $26.95
Served with feta mashed potatoes and green beans.

BRAISED LAMB SHANK $29.50
Served with feta mashed potatoes and roasted vegetables and red wine.

WHOLE FISH OF THE DAY MKT
Served with Greek rice pilaf, seasonal vegetable and lemon-tahini.

CATCH OF THE DAY MKT
Served with Greek rice pilaf, seasonal vegetable and lemon-tahini.

SIGNATURE DISHES

FRESH FISH PLAKI MKT
Fresh fish baked with olives, fennel, braised gigante beans, tomato sauce, retsina, olive oil and oregano.

VALERIE’S SHRIMP SOUVLAKI $28.95
With white wine, garlic, herbs, tomato sauce, kasseri, Greek rice pilaf and mixed vegetable souvlaki.

TRADITIONAL GREEK LAMB MOUSSAKA $18.95
Served with a demi salad.

PASTA NIKANOS $28.95
A combination of salmon, local white fish, shrimp and mussels with herbs, garlic, white wine and tomato sauce over penne rigate.

LOBSTER ATHENIAN $33.95
Fresh Maine lobster tossed in linguini with artichokes, spinach, tomatoes, feta, olive oil and oregano.

FLATBREADS

ROASTED TOMATO $10.95
With fresh basil, tomato sauce and blended cheeses.

WHITE FLATBREAD $12.95
With spinach, creamy bechamel, feta, garlic and olive oil.

SPICED LAMB $16.95
With tomato, eggplant, gigante beans, oil cured black olives, a blend of cheeses, olive oil and arugula.

MAINE LOBSTER MKT
With creamy bechamel sauce, spinach, leeks, tomato, a blend of cheeses and fresh dill.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please alert your server to any food or beverage allergies you may have.
Timeless Guest Favorites

**Beach Breakfast Special** ................................................................. $6.50
two eggs any style served with breakfast potatoes & toast

**Buttermilk Pancakes (stack of three)** ........................................... $7.75
short stack ................................................................. $6.75

**Blueberry Pancakes (stack of three)** ............................................. $9.00
short stack ................................................................. $8.00

**Homemade Belgian Waffle** .......................................................... $8.50

**Belgian Waffle with Berries** ......................................................... $10.25
strawberries, blueberries, raspberries, or a mixture of the three

**French Toast** ............................................................................. $7.50
three slices of French or raisin bread grilled to a golden brown

**Vegetarian Casserole** ................................................................. $8.75
sautéed vegetables & potatoes topped with melted cheddar cheese. Served with toast and sour cream

**Granola Parfait** ........................................................................... $9.00
homemade granola layered with strawberries, blueberries and yogurt

**Fresh Fruit Plate** ........................................................................ $9.50
served with granola, yogurt & a homemade muffin

**Crustless Quiche of the day** ......................................................... $9.75
served with a side of fruit

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**on the Side**

**Corned Beef** ............... $4.25  **Breakfast Potatoes** ................. $2.75  **Bacon, Sausage or Ham** ....... $3.99
Hash

**One-half Grapefruit** ............... $1.95  **Plain or Onion Bagel** .......... $3.25  **Fresh Baked Muffins** ............. $2.75

**English Muffin** .............. $1.99  **Side of Fruit** ....................... $3.75  **Maple Syrup** .......................... $2.75

**Toast** ........................................ $1.75    **Bowl of Oatmeal** .............. $3.50
rye, white, wheat, pumpernickel, cinnamon raisin

with raisins or bananas 4.25
Chef Specials

Omelets ........................................................................................................................................ $10.75
a three egg omelet served with your choice of any three of the following: Meats: sausage, bacon, ham Vegetables: tomatoes, mushrooms, peppers, onions, spinach, asparagus, broccoli Cheeses: American, Cheddar, Swiss, Pepperjack, Havarti Dill. Served with breakfast potatoes and toast

Eggs Benedict ..................................................................................................................................... $10.99
Canadian bacon on an English muffin topped with two poached eggs & homemade hollandaise sauce. Served with breakfast potatoes

Black Forest Benedict ......................................................................................................................... $10.99
Black Forest ham on an English muffin topped with two poached eggs & homemade hollandaise sauce. Served with breakfast potatoes

Vegetarian Benedict ............................................................................................................................. $10.25
tomato and asparagus on an English muffin topped with two poached eggs and homemade hollandaise sauce. Served with breakfast potatoes

Eggs Florentine ...................................................................................................................................... $10.25
two poached eggs served on a bed of spinach tossed with homemade hollandaise sauce. Served with breakfast potatoes

Breakfast Burrito ................................................................................................................................. $11.25
scrambled eggs with sausage, black beans, peppers, onions, and cheddar cheese. Served with sour cream, salsa and a side of fruit

Lemon Blueberry Bread French Toast ................................................................................................. $8.75
house made bread topped with fruit

Chocolate Chip Pancakes .................................................................................................................. $9.00

Raspberry Cream Cheese French Toast .............................................................................................. $9.25
french bread stuffed with raspberry cream cheese a topped with raspberries

Special Scrambles ................................................................................................................................ $10.75
Your choice of three of the following: Meats: sausage, bacon, ham Vegetables: tomatoes, mushrooms, peppers, onions, spinach, asparagus, broccoli Cheeses: American, Cheddar, Swiss, Pepperjack, Havarti Dill. Served with breakfast potatoes and toast

Breakfast Sandwich ............................................................................................................................ $8.95
one egg, choice of meat & cheese on an English muffin, bagel or croissant. Served with breakfast potatoes

Eggs Ole ............................................................................................................................................... $10.95
two scrambled eggs topped with sautéed chorizo sausage, onions, peppers & smothered with cheddar cheese. Served with salsa, a side of fruit and toast

Beverages

Coffee ................................................................................................................................................. $2.70
Assorted Tea Selection ...................................................................................................................... $2.70

Hot Chocolate .................................................................................................................................. $2.50
Juices .................................................................................................................................................. $2.25
SPLASH BREAKFAST
(SERVED DAILY 7:AM-11AM)

MORNING FAVORITES

<table>
<thead>
<tr>
<th>#</th>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>#1</td>
<td>EGG SANDWICH- FRIED EGG ON AN ENGLISH MUFFIN WITH CHEESE &amp; BACON, SERVED WITH HOME FRIES*</td>
<td>$6.95</td>
</tr>
<tr>
<td>#2</td>
<td>TWO EGGS- SERVED WITH CHOICE OF BACON OR SAUSAGE, TOAST &amp; HOME FRIES*</td>
<td>$6.95</td>
</tr>
<tr>
<td>#3</td>
<td>CORNED BEEF HASH- SERVED WITH TWO EGGS, TOAST &amp; HOME FRIES*</td>
<td>$6.95</td>
</tr>
<tr>
<td>#4</td>
<td>SINGLE EGG- SERVED WITH TOAST &amp; HOME FRIES*</td>
<td>$5.95</td>
</tr>
<tr>
<td>#5</td>
<td>TWO EGGS- SERVED WITH TOAST &amp; HOME FRIES</td>
<td>$6.95</td>
</tr>
<tr>
<td>#6</td>
<td>HAM SCRAMBLED- 2 EGGS SCRAMBLED WITH HAM, TOAST &amp; HOME FRIES</td>
<td>$9.95</td>
</tr>
<tr>
<td>#7</td>
<td>SHORT STACK OF PANCAKES- SERVED WITH BACON OR SAUSAGE</td>
<td>$9.95</td>
</tr>
<tr>
<td>#8</td>
<td>HUCKLEBERRY'S FAMOUS BLUEBERRY PANCAKES- SERVED WITH BACON OR SAUSAGE</td>
<td>$9.95</td>
</tr>
<tr>
<td>#9</td>
<td>FRENCH TOAST- 3 SLICES OF FRENCH TOAST SERVED WITH BACON</td>
<td>$9.95</td>
</tr>
</tbody>
</table>

SIDES

- HOMEMADE MUFFIN ........................................................................... $3.95
- TOASTED BAGEL WITH CREAM CHEESE ........................................... $3.95
- CINNAMON ROLL ................................................................................. $3.95
- EGG SANDWICH ................................................................................. $6.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Munchies
Fried Potstickers ........................................ $11.95
Served With Sweet Chili Sauce
Beer Battered Onion Rings .................................. $8.95
Basket of Fries ........................................... $7.95
Bowl of New England Clam Chowder ..................... $8.95
Shrimp Cocktail ........................................... $11.95
Served With Cocktail Sauce & Lemon Wedges

Salads
Jumbo Garden Salad ....................................... $10.95
Fresh Salad Greens With Tomatoes, Cucumbers, Onions & Croutons
Caesar Salad ........................................... $10.95
Romaine Lettuce, Parmesan Cheese & Croutons
Topped With Chilled Grilled Chicken Add $ 6.00
Topped With Shrimp ........................................ $ 7.00
Topped With Lobster ....................................... $15.00
Topped With Tuna .......................................... $ 4.00

Sandwiches & Wraps
Served With Chips
White, Wheat or Plain Wrap
Traditional Lobster Roll .................................... $22.95
Toasted Roll, Lobster, Lettuce & a Touch of Mayo
Sliced Turkey ............................................... $10.95
Served With Lettuce, & Tomato
Tuna Salad ................................................. $10.95
Solid White Albacore Tuna with Mayo, Lettuce & Tomato
Bacon, Lettuce & Tomato .................................... $10.95
An American Classic Served with Mayo
Chicken Caesar Wrap ..................................... $12.95
Crisp Romaine Lettuce, Parmesan Cheese, Chilled Grilled Chicken and Caesar Dressing

Land And Sea Rolls
On Toasted Roll With Fries
Haddock ..................................................... $13.95
Whole Clams ............................................... $23.95
Chicken Tenders .......................................... $12.95
Buffalo Tenders ............................................ $13.95

Basket
Served With Fries
From The Grill
Served With Fries
Splash Burger* ............................................. $13.95
6oz Patty Topped with Cheddar & Bacon
Classic Burger* ........................................... $12.95
6oz Patty Topped with Cheddar
Grilled Chicken Sandwich ................................ $12.95
Grilled Chicken Breast with Lettuce & Tomato
Steamed Hotdog .......................................... $ 7.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
## APPETIZERS

<table>
<thead>
<tr>
<th>Appetizer</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Clam Chowder</td>
<td>$9</td>
</tr>
<tr>
<td>The Bleu Cheese Chop</td>
<td>$9</td>
</tr>
<tr>
<td>Iceberg, Bleu Cheese Vinaigrette, Chopped Veggies &amp; Fried Shallops</td>
<td></td>
</tr>
<tr>
<td>Traditional Caesar Salad</td>
<td>$10</td>
</tr>
<tr>
<td>Romaine Hearts, Creamy Dressing, Garlic Croutons &amp; Marinated Anchovy</td>
<td></td>
</tr>
<tr>
<td>Add to any salad: Grilled Chicken</td>
<td>$6</td>
</tr>
<tr>
<td>Steak Tips*</td>
<td>$10</td>
</tr>
<tr>
<td>Shrimp</td>
<td>$10</td>
</tr>
<tr>
<td>Salmon</td>
<td>$12</td>
</tr>
<tr>
<td>Crispy Pork Belly with Mango Slaw</td>
<td>$13</td>
</tr>
<tr>
<td>Fried Buffalo Cauliflower</td>
<td>$9</td>
</tr>
<tr>
<td>Lemon, Fried Basil &amp; Shallops, Sriracha Aioli</td>
<td></td>
</tr>
<tr>
<td>Warm Lobster Crostini</td>
<td>$15</td>
</tr>
<tr>
<td>Roasted Corn Puree, Lobster Sherry Sauce</td>
<td></td>
</tr>
<tr>
<td>Maple Glaze Bacon Wrapped Scallops</td>
<td>$12</td>
</tr>
<tr>
<td>Char Broiled Hanger Steak &amp; Fire Roasted Tomato Bruschetta</td>
<td>$15</td>
</tr>
<tr>
<td>Grilled Baguette, Tomato Vinaigrette, Pesto, Fresh Basil &amp; Parmesan</td>
<td></td>
</tr>
<tr>
<td>Buffalo Chicken Wings</td>
<td>$13</td>
</tr>
<tr>
<td>Traditional or Atomic</td>
<td></td>
</tr>
<tr>
<td>Served with Bleu Cheese Dip</td>
<td></td>
</tr>
<tr>
<td>Jumbo Chilled Shrimp Cocktail</td>
<td>$14</td>
</tr>
<tr>
<td>Shaved Lettuce, Lemon Vinaigrette, Traditional Cocktail Sauce</td>
<td></td>
</tr>
<tr>
<td>Salt and Pepper Fried Calamari</td>
<td>$12</td>
</tr>
<tr>
<td>Lemon, Fried Basil &amp; Shallops, Sriracha Aioli</td>
<td></td>
</tr>
<tr>
<td>Pile o’ Nachos</td>
<td>$12</td>
</tr>
<tr>
<td>Salsa, Jack Cheese, Jalapenos, Black Olives &amp; Sour Cream</td>
<td></td>
</tr>
<tr>
<td>Add: Guacamole</td>
<td>$3</td>
</tr>
<tr>
<td>Chicken or Ground Beef</td>
<td>$6</td>
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</tbody>
</table>

## ENTREES

<table>
<thead>
<tr>
<th>Entree</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Broiled Seafood Trio</td>
<td>$26</td>
</tr>
<tr>
<td>Scallop, Haddock, Shrimp, White Wine, Butter, Lemon Herb Bread Crumbs, Smashed Potatoes &amp; Green Beans</td>
<td></td>
</tr>
<tr>
<td>Pan Seared Caramelized Salmon</td>
<td>$25</td>
</tr>
<tr>
<td>Tenne Sambuca Cream Sauce, Long Grain Rice &amp; Seasonal Vegetables</td>
<td></td>
</tr>
<tr>
<td>Creamy Pesto &amp; Shrimp Pasta</td>
<td>$24</td>
</tr>
<tr>
<td>White Wine, Parsley, Lingling</td>
<td></td>
</tr>
<tr>
<td>Buttermilk Fried Half Chicken</td>
<td>$24</td>
</tr>
<tr>
<td>Honey Thyme Glaze, Smashed Potatoes &amp; Asparagus</td>
<td></td>
</tr>
<tr>
<td>Bone-in Pork Chop</td>
<td>$25</td>
</tr>
<tr>
<td>Apple Cinnamon, Red Onion, Bacon Compote Smashed Potatoes &amp; Asparagus</td>
<td></td>
</tr>
<tr>
<td>Baked Seafood Stuffed Haddock</td>
<td>$25</td>
</tr>
<tr>
<td>Lobster Sherry Cream Sauce Smashed Potatoes &amp; Green Beans</td>
<td></td>
</tr>
</tbody>
</table>

## BEEF CUTS

<table>
<thead>
<tr>
<th>Beef Cut</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Filet Mignon 8oz *</td>
<td>$34</td>
</tr>
<tr>
<td>Delmonico 14oz *</td>
<td>$33</td>
</tr>
<tr>
<td>Hanger Steak 10oz *</td>
<td>$26</td>
</tr>
</tbody>
</table>

## GREEN CURRY THAI NOODLES

<table>
<thead>
<tr>
<th>Green Curry Thai Noodles</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>That Place Carbonara Penne w/Chicken</td>
<td>$25</td>
</tr>
<tr>
<td>w/Shrimp</td>
<td>$27</td>
</tr>
</tbody>
</table>

## SANDWICHES

<table>
<thead>
<tr>
<th>Sandwich</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Char Grilled 10oz Burger</td>
<td>$13</td>
</tr>
<tr>
<td>Potato Bread, LTOP on the side, Your choice of cheese &amp; House Fries</td>
<td></td>
</tr>
<tr>
<td>Fried Chicken Sandwich</td>
<td>$12</td>
</tr>
<tr>
<td>Spicy Aioli Steak Sauce, Double Smoked Bacon on Potato Bread &amp; House Fries</td>
<td></td>
</tr>
<tr>
<td>Turkey, Bacon, Avocado Sandwich</td>
<td>$13</td>
</tr>
<tr>
<td>Served on Focaccia, Cheddar, Garlic Aioli &amp; House Fries</td>
<td></td>
</tr>
<tr>
<td>Lobster Roll</td>
<td>MKT</td>
</tr>
<tr>
<td>Served with House Fries</td>
<td></td>
</tr>
<tr>
<td>Fried Haddock Sandwich</td>
<td>$13</td>
</tr>
<tr>
<td>Pickled Red Onion, Homemade Tartar Sauce &amp; House Fries</td>
<td></td>
</tr>
</tbody>
</table>
What satisfies your sweet tooth after an outstanding meal? Chocolate? A fruit tart or petite slice of pie? An all-American ice cream treat or your favorite international custard? Ogunquit’s dining spots are dedicated to making sure your sweet tooth finds its match.

Too full for dessert? Trust us, you’ll wish you had it for later. So order it to go, take an after-dinner stroll along the water and share it with a loved one to top off your night!
Appetizers

Charcuterie Board 27
Chefs Selection of Cured Meats, Artisanal Cheeses and Fresh Fruit

Brussels Sprouts 12
Deep Fried Brussel Sprouts Tossed in Sesame Soy Dressing

Salmon Carpaccio 14
Fresh Atlantic Salmon, Capers, Fennel, Microgreens Glazed with Fennel Citrus Vinaigrette

Buffalo Mozzarella Caprese 14
Heirloom Tomatoes, Buffalo Mozzarella and Micro Basil with House Made Sweet Balsamic Glaze

Mediterranean Style Grilled Octopus MKT
Grilled Octopus Served with Potato Confit, Two House Made Dressings, Parsley Vinaigrette and Smoked Paprika Vinaigrette

Gambas Al Ajillo 14
Jumbo Shrimp Sautéed in Garlic Butter Brandy

Mediterranean Mussels 14
Sautéed in Red Marinara or White Wine Garlic Butter Sauce and Served with Garlic Crostini

Italian Meatballs 13
3 Meatballs Served with Marinara Sauce and Topped with Straciatella di Bufala and Micro Basil

Soups

Seafood Chowder 12
Creamy Seafood Chowder Rich With Fresh Handpicked Lobster, Scallops And Shrimp

Salads

Caesar Salad 10
Crisp Romaine Hearts, Homemade Garlic Croutons, Shaved Parmesan and House Made Caesar Dressing.

Pear Arugula Salad 11
Fresh Baby Arugula, Candied Pecans, Candied Almonds and Dried Cranberries Tossed in Homemade Tart Pear Vinaigrette

Belgian Endive & Walnut Salad MKT
Belgian Endives, Candied Walnuts, Gorgonzola Cheese, Whole Grain Mustard Vinaigrette

Baby Spinach Salad 12
Baby Spinach, Fresh Figs, Fresh Apple, Smoked Bacon Lardons & Homemade Warm Apple Bacon Dressing

House Salad 6
Fresh Mixed Greens, Tomatoes, Cucumbers, Red Onions and Oil lemon Dressing

*Consuming raw or undercooked eggs, meats and seafood may increase your risk of foodborne illness. Please notify us of any food allergies.
Seafood

Jumbo Scallops in the Shell $32
Jumbo Scallops Set on a Mash Potato Bed Glazed with Fennel Citrus Beurre Blanc Served with a Side of Grilled Asparagus

Risotto Nere Con Calamari & Gamberi $29
Black Risotto, Calamari & 3 Jumbo Shrimp

Gambas Al Ajillo $29
5 Sautéed Jumbo Shrimp in a Garlic Butter Brandy Sauce Served with Fresh Bucatini Pasta

Atlantic Salmon 28
Skin on Seared Atlantic Salmon Glazed with Fennel Citrus Beurre Blanc and Served with Mash Potato and Grilled Asparagus

Lobster Pappardelle Alla Vodka 29
Sautéed Maine Lobster and Homemade Pappardelle Pasta in a Alla Vodka Sauce

Front Yard Bouillabaisse 39
1/2 Maine Lobster, Shrimp, Scallops, Fish, Mussels, Clams and Homemade Pappardelle Pasta in a Fish Tomato Broth

Entrees

Australian Rack of Lamb MKT
Perfectly Grilled and Topped with Citrus Mint Yogurt Sauce Served with Roasted Root Vegetables and Fingerling Potatoes

Tagliata De Boeuf $29
Sliced NY Steak Served with Arugula Tossed with Lemon Vinaigrette

Carne De La Casa 26
48 Hour Marinated Steak Tips, Char Grilled to Perfection and Served with Roasted Root Vegetables and Fingerling Potatoes

Duck Magret $29
10 OZ Duck Breast Served with Italian Farro, Cipollini Onions & Orange Citrus Gastrique Sauce

Sandwiches

*ALL SANDWICHES SERVED WITH FRENCH FRIES

The Front Yard Giant $16
10 OZ Patty, Smoked Gouda, Caramelized Onions and BBQ Bourbon Glaze Served on a Brioche

Yummy Vegan Burger $16
Vegan 10 OZ Patty, Vegan Cheese, Lettuce, Tomato and Vegan Mayo Served on a Vegan Bun

Kids Menu $8

Pasta Alfredo
Linguine Pasta and Homemade Alfredo Sauce

Chicken Fingers
Fried Chicken Fingers Served with French Fries

Pasta with Meatball
Linguine Pasta, Homemade Meatball and Tomato Sauce

Kids Pizza
Cheese and Pepperoni Pizza

Slides $6

Asparagus, Roasted Root Vegetables, French Fries, Fingerling Potatoes, Mashed Potato

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Takeout Menu Summer 2020

Breakfast

Wild Blueberry Cafe Breakfast  $12.99
2 blueberry pancakes, 2 eggs, and choice of ham, bacon, sausage, or turkey bacon

2 Eggs any style-served with potatoes & toast  $7.99
With meat- ham, bacon, sausage, or turkey bacon  $9.99

Potatoes & Veggies- chefs choice sautéed veggies served over our house potatoes
served with potatoes and toast  $10.99

Homemade Corned Beef Hash- our homemade corned beef served over house potatoes
served with toast  $12.99

Breakfast Burrito- Scrambled eggs, sausage, Monterey Jack, Pico de Gallo  $10.99

Family Breakfast
4 pancakes (plain or blueberry) OR 2 waffles, Large order scrambled eggs, double
side of meat (ham, bacon, sausage, turkey bacon, or a combination of any 2),
Large side of hash browns, & large side of fruit.
$28.99 ($40 if purchased individually)

Benedicts-served with potatoes and our homemade hollandaise sauce

Scrambles-served with potatoes & toast, substitute fruit for $1.50
California- diced tomatoes, avocado, cheddar, Monterey jack, sour cream, Pico de Gallo  $10.99
Wild Blueberry - ground beef, baby spinach, onions, mushrooms, and Monterey Jack  $11.99
Sicilian- diced tomatoes, basil, shredded parmesan  $9.99
Tofu & Vegetable- scrambled tofu and chefs choice veggies  $9.99

Omelettes-up to 3 items of your choice, served with potatoes & toast  $11.99
Cheddar  Mushroom  Red & green Peppers
American  Tomatoes  Spinach
Monterey Jack  Onions  Zucchini & Summer Squash
Goat Cheese  Ham  Roasted red pepper
Swiss  Bacon  Corned Beef

Breakfast Sandwiches- served with potatoes or substitute fruit for $1.50  $7.99
Bagel, English Muffin, Croissant, or gluten free bread for additional $1
Ham, bacon, sausage, turkey bacon
add sliced tomato or avocado for $1.50

Pancakes-served with whipped butter and syrup on the side ( gluten free add $1)

Waffles or French Toast-served with whipped butter and syrup on the side
Plain  $7.99
Add Fresh Strawberries, Fresh blueberries, or Bananas Foster  $9.99
## Side Orders

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Bacon</td>
<td>$2.99</td>
</tr>
<tr>
<td>Turkey Bacon</td>
<td>$2.99</td>
</tr>
<tr>
<td>Ham</td>
<td>$2.99</td>
</tr>
<tr>
<td>Canadian bacon</td>
<td>$2.99</td>
</tr>
<tr>
<td>Sausage</td>
<td>$2.99</td>
</tr>
<tr>
<td>House Potatoes</td>
<td>$2.50</td>
</tr>
<tr>
<td>Toast (2 slices)</td>
<td>$2.99</td>
</tr>
<tr>
<td>Mixed Fruit</td>
<td>$5.00</td>
</tr>
<tr>
<td>Sweet Potato Fries</td>
<td>$3.50</td>
</tr>
<tr>
<td>Corned Beef hash</td>
<td>$4.99</td>
</tr>
<tr>
<td>Croissant</td>
<td>$3.00</td>
</tr>
<tr>
<td>Bagel w/cream cheese</td>
<td>$3.50</td>
</tr>
<tr>
<td>Oatmeal</td>
<td>$4.00</td>
</tr>
<tr>
<td>(add berries $2)</td>
<td></td>
</tr>
</tbody>
</table>

## Lunch

**Sandwiches** served with choice of fries or house salad (substitute sweet potato fries or onion rings for $1)

- Blt-Bacon: lettuce, tomato, mayo, choice of bread  
  - $8.99
- Reuben-Homemade corned beef, Swiss, thousand island, sauerkraut, on rye  
  - $10.99
- Caesar Wrap: Romaine lettuce, parmesan, Caesar dressing
  - Shrimp $9.99
  - Chicken $8.99
- Lobster Roll: Fresh Lobster, mayo, lemon, celery  
  - $16.99
- **Lobster Croissant:** our lobster salad with chopped romaine on a croissant  
  - $18.99

**Burgers** served with fries or house salad (substitute sweet potato fries or onion rings for $1)

- Beef Burger: Lettuce, tomato, onion  
  - $11.99
- add cheese: American, Swiss, Cheddar, Monterey jack, Goat  
  - $13.99
- Bacon Cheeseburger  
  - $14.99
- Burger Bomb: American cheese, sautéed peppers, onions, mushrooms  
  - $14.99
- Reuben Burger: Beef burger topped with corned beef, sauerkraut, Swiss, Thousand Island  
  - $15.99
- Veggie Burger: lettuce, tomato, onion, avocado  
  - $9.99

**Salads** (add chicken $3 or shrimp $4)

- Caesar-Romaine, parmesan, Caesar dressing, croutons  
  - $8.99
- Berry-Mixed greens, Fresh berries, caramelized walnuts, goat cheese, blueberry vinaigrette  
  - $9.99
- Cobb-Romaine, avocado, grilled chicken, egg, ham, tomato, blue cheese  
  - $12.99
- Quesadilla: Monterey jack, cheddar, onions, pepper, spinach (served with side of sour cream)  
  - Chicken $10.99
  - Shrimp $11.99
  - Plain Cheese $8.99

## Kids Meals $7

**Breakfast**

- Chocolate chip pancakes served with side of fruit

**Lunch**

- Mickey Mouse pancake served with a side of fruit (Chocolate chips, blueberry, or strawberry add $1)
- Grilled cheese
- Chicken fingers
- Cheeseburger

## Beverages

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Coffee sm. 2.75/lg 3.50</td>
<td></td>
</tr>
<tr>
<td>Hot tea 2.50</td>
<td></td>
</tr>
<tr>
<td>Iced coffee sm. 2.75/lg 3.50</td>
<td></td>
</tr>
<tr>
<td>bottled water 2</td>
<td></td>
</tr>
<tr>
<td>Bottled Juice-apple, cranberry, orange 3</td>
<td></td>
</tr>
<tr>
<td>Soda sm. 2.50/lg 3.25</td>
<td></td>
</tr>
<tr>
<td>Iced Tea sm. 2.50/lg 3.25</td>
<td></td>
</tr>
<tr>
<td>Lemonade sm. 2.50/lg 3.25</td>
<td></td>
</tr>
<tr>
<td>Milk 8oz 2.25/Choc milk 8oz 2.75</td>
<td></td>
</tr>
</tbody>
</table>

## Open 7:30-2 Closed Tuesday & Wednesday

Call 207-646-0990 to place an order or use our takeout window on the side of the building
The Ogunquit Chamber of Commerce is delighted to offer this glimpse of our community’s outstanding dining scene. We work with more than 50 food & beverage establishments in Ogunquit, Wells and York to make sure our guests and residents know about them and their creative offerings.

We would like to thank these members, in particular, for their extra support in this unusual season. It’s their participation that has enabled the Chamber to produce this guide to help you make the most of your time in Ogunquit.

Savor the seashore and enjoy your meal!

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Raspberry’s
Clay Hill Farm
La Orilla
Java Coffee & Tea
Splash
That Place
Lobster House
Caffé Prego
Barnacle Billy’s
The Front Yard
The Crooked Pine
Amore Breakfast
Bandito’s Mexican Grill
Wild Blueberry Café
Cape Neddick Lobster Pound
Catch
Brix Brine
Harborside Restaurant
The Front Porch
Nikanos
M.C. Perkins Cove