



that place

in ogunquit

SOUPS

- CLAM CHOWDER** \$ 9
DEREK'S TRADITIONAL RECIPE/WITH BACON
- THAT MELTY FRENCH ONION SOUP** \$ 9
MAINE BABY SWISS, TOASTED CROUTONS & HERBS

GREENS

ALL DRESSINGS MADE IN HOUSE FROM SCRATCH

- THE BLEU CHEESE CHOP** \$ 9
ICEBERG, BLEU CHEESE VINAIGRETTE, CHOPPED VEGGIES & FRIED SHALLOTS
- THAT MIXED GREENS SALAD** **GLUTEN FREE** \$ 10
ROASTED ALMONDS, FETA, APPLE, CRANBERRIES & BLUEBERRY VINAIGRETTE
- SLOW ROASTED RED AND GOLD BEET SALAD** \$ 12
CANDIED WALNUT COATED GOAT CHEESE, ARUGULA & ROASTED SHALLOT BALSAMIC VINAIGRETTE **GLUTEN FREE**
- TRADITIONAL CAESAR SALAD** \$ 10
ROMAINE HEARTS, CREAMY DRESSING, GARLIC CROUTONS & MARINATED ANCHOVY

APPETIZERS

- MAPLE GLAZE BACON WRAPPED SCALLOPS** \$ 12
- WARM LOBSTER CROSTINI** \$ 15
ROASTED CORN PUREE, LOBSTER SHERRY SAUCE
- CRISPY PORK BELLY WITH MANGO SLAW** \$ 13
- BABY FRIED SHRIMP** \$ 12
BANANA AND CHERRY PEPPERS, CARIBBEAN AIOLI
- SAUTÉED PEI MUSSELS** \$ 12
BLUE CHEESE, SHALLOTS, WHOLE GRAIN MUSTARD, GARLIC & WHITE WINE
- BAKED ESCARGOT IN GARLIC HERB BUTTER** \$ 13
- SALT AND PEPPER FRIED CALAMARI** \$ 12
LEMON, FRIED BASIL & SHALLOTS, SRIRACHA AIOLI
- JUMBO CHILLED SHRIMP COCKTAIL** **GLUTEN FREE** \$ 13
SHAVED LETTUCE, LEMON VINAIGRETTE, TRADITIONAL COCKTAIL SAUCE

ENTREES

- CAJUN SNAPPER** \$ 26
MANGO SALSA , CORN & SPANISH RICE
- CIOPPINO - PORTUGUESE FISHERMAN STEW** \$ 26
SPICY TOMATO FENNEL BROTH & ROASTED GARLIC
- BROILED SEAFOOD TRIO** \$ 28
SCALLOPS, HADDOCK, SHRIMP WHITE WINE, BUTTER, LEMON BUTTERED HERB BREAD CRUMBS SMASHED POTATOES & GREEN BEANS
- PAN SEARED CARAMELIZED SALMON** \$ 25
WILD BERRY GLAZE, LONG GRAIN RICE & GREEN BEANS
- SHRIMP SCAMPI** \$ 25
GARLIC, TOMATOES, WHITE WINE, HERBS & PARMESAN
- BUTTERMILK FRIED HALF CHICKEN** \$ 25
HONEY THYME GLAZE, SMASHED POTATOES & ASPARAGUS
- BAKED SEAFOOD STUFFED HADDOCK** \$ 26
LOBSTER SHERRY CREAM SAUCE SMASHED POTATOES & GREEN BEANS
- BOILED LOBSTER** **GLUTEN FREE** Mkt
CORN & SMASHED POTATOES
- Half Rack Pork Ribs** **GLUTEN FREE** \$ 24
SWEET SPICY BBQ SAUCE CORN & SMASHED POTATOES
- BONE-IN PORK CHOP** * **GLUTEN FREE** \$ 25
APPLE CINNAMON, RED ONION, BACON COMPOTE SMASHED POTATOES & ASPARAGUS

- GREEN CURRY THAI NOODLES** **GLUTEN FREE** \$ 22
- THAT PLACE CARBONARA PENNE** \$ 22
BACON, MUSHROOMS, BROCCOLI & TOMATOES
- w/CHICKEN \$ 26
- w/SHRIMP \$ 28
- w/LOBSTER \$ 32



GLUTEN FREE

BEEF CUTS

SERVED WITH SMASHED POTATOES & ASPARAGUS

- FILET MIGNON 80Z** * \$ 34
- DELMONICO 140Z** * \$ 33
- HANGER STEAK 100Z** * \$ 26
- ADD TO ANY STEAK:** LOBSTER \$ 12

PERKINS COVE

OGUNQUIT, ME





CHEF DEREK DOLLIVER
SOUS CHEF MARK OLOFF

*Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness

All artwork is provided by the **Van Ward Gallery**
located at 49 Shore Road Ogunquit, Maine www.vanwardgallery.me 207.646.0554

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