



that place
in ogunquit

SOUPS

CLAM CHOWDER DEREK'S TRADITIONAL RECIPE/WITH BACON	\$12
THAT MELTY FRENCH ONION SOUP MAINE BABY SWISS, TOASTED CROUTONS & HERBS	\$12

GREENS

ALL DRESSINGS MADE IN HOUSE FROM SCRATCH

THE BLEU CHEESE CHOP ICEBERG, BLEU CHEESE VINAIGRETTE, CHOPPED VEGGIES & FRIED SHALLOTS	\$14
SLOW ROASTED RED AND GOLD BEET SALAD CANDIED WALNUT COATED GOAT CHEESE, ARUGULA & ROASTED SHALLOT BALSAMIC VINAIGRETTE GLUTEN/FREE	\$15
TRADITIONAL CAESAR SALAD ROMAINE HEARTS, CREAMY DRESSING, GARLIC CROUTONS & MARINATED ANCHOVY	\$13
<u>ADD TO ANY SALAD:</u>	
GRILLED CHICKEN	\$7
GLUTEN/FREE STEAK TIPS*	\$13
SHRIMP	\$13
SALMON	\$14

APPETIZERS

HANGER STEAK & TOMATO BRUSCHETTA GRILLED BAGUETTE, FIRE ROASTED TOMATO, PESTO, FRESH BASIL & PARMESAN	\$18
BUFFALO CHICKEN WINGS TRADITIONAL OR ATOMIC SERVED WITH DEREK'S BLEU CHEESE DIP	\$16
FRIED BUFFALO CAULIFLOWER	\$14
PILE O' NACHOS SALSA, JACK CHEESE, JALAPEÑOS, BLACK OLIVES & SOUR CREAM	\$14
<u>ADD:</u>	
GUACAMOLE	\$4
CHICKEN	\$7
GROUND BEEF	\$6

SANDWICHES

CHAR GRILLED 10OZ BURGER * POTATO BREAD, LTOP ON THE SIDE, YOUR CHOICE OF CHEESE & HOUSE FRIES	\$17
FRIED CHICKEN SANDWICH SPICY AIOLI, STEAK SAUCE, DOUBLE SMOKED BACON ON POTATO BREAD & HOUSE FRIES	\$16
TURKEY, BACON, AVOCADO SANDWICH FOCACCIA BREAD, CHEESE, GARLIC AIOLI & HOUSE FRIES	\$17
MAINE LOBSTER ROLL FRESH PICKED LOBSTER MEAT, LIGHT LEMON MAYO & HOUSE FRIES	MKT
FRIED HADDOCK SANDWICH PICKLED RED ONION, HOMEMADE TARTAR SAUCE & HOUSE FRIES	\$16
FRENCH DIP AU JUS, SWISS CHEESE, CARAMELIZED ONIONS, HORSERADISH SAUCE & HOUSE FRIES	\$17

CAST IRON COOKED MINI PIZZAS

WHOLE MILK MOZZARELLA, SWEET TOMATO SAUCE, FRESH BASIL & GARLIC OIL / WITH PEPPERONI	\$ 13
	\$ 14
HOUSE MADE FENNEL SAUSAGE, PEPPERS & ONIONS	\$ 15



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