



that place

in ogunquit

SOUPS

- CLAM CHOWDER** \$9.50
DEREK'S TRADITIONAL RECIPE/WITH BACON
- THAT MELTY FRENCH ONION SOUP** \$9.50
MAINE BABY SWISS, TOASTED CROUTONS & HERBS

GREENS

ALL DRESSINGS MADE IN HOUSE FROM SCRATCH

- THE BLEU CHEESE CHOP** \$9.50
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** \$16
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

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

- GREEN CURRY THAI NOODLES** **GLUTEN FREE** \$22
- THAT PLACE CARBONARA PENNE** \$22
BACON, MUSHROOMS, BROCCOLI, TOMATOES & PARMESAN
- w/CHICKEN \$26
- w/SHRIMP \$30
- w/LOBSTER \$34



GLUTEN FREE BEEF CUTS

SERVED WITH SMASHED POTATOES & ASPARAGUS

- FILET MIGNON 8OZ *** \$34
- DELMONICO 14OZ *** \$33
- HANGER STEAK 10OZ *** \$26
- ADD TO ANY STEAK:**
- LOBSTER \$12
- CRAB STUFFED SHRIMP \$10

PERKINS COVE

OGUNQUIT, ME





CHEF DEREK DOLLIVER

*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

PERKINS COVE



OGUNQUIT, ME