



that place

in ogunquit

SOUPS

- SOUP OF THE DAY** \$ 8
- 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
- ADD TO ANY SALAD:**
 - GRILLED CHICKEN \$ 6
 - STEAK TIPS* \$ 10
 - GLUTEN FREE** SHRIMP \$ 10
 - SALMON \$ 12

APPETIZERS

- MAPLE GLAZE BACON WRAPPED SCALLOPS** \$ 12
- CHAR BROILED HANGER STEAK AND FIRE ROASTED TOMATO BRUSCHETTA** \$ 15
GRILLED BAGUETTE, TOMATO VINAIGRETTE, PESTO, FRESH BASIL & PARMESAN
- BUFFALO CHICKEN WINGS** \$ 12
TRADITIONAL OR ATOMIC
SERVED WITH DEREK'S BLEU CHEESE DIP
- FRIED BUFFALO CAULIFLOWER** \$ 8
- CRISPY PORK BELLY WITH MANGO SLAW** \$ 13
- BABY FRIED SHRIMP** \$ 12
BANANA AND CHERRY PEPPERS, CARIBBEAN AIOLI
- SAUTÉED PEI MUSSELS** **GLUTEN FREE** \$ 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
- PILE O' NACHOS** \$ 12
SALSA, JACK CHEESE, JALAPEÑOS, BLACK OLIVES & SOUR CREAM
 - ADD:** GUACAMOLE \$ 3
 - CHICKEN \$ 5
 - GROUND BEEF \$ 6

ENTREES

- CIOPPINO - PORTUGUESE FISHERMAN STEW** \$ 26
SPICY TOMATO FENNEL BROTH & ROASTED GARLIC
- CRAB STUFFED SHRIMP** \$ 24
LONG GRAIN RICE & SEASONAL VEGETABLES
- PAN SEARED CARAMELIZED SALMON** \$ 25
FENNEL SAMBUCA CREAM SAUCE, LONG GRAIN RICE & SEASONAL VEGETABLES
- 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 & SEASONAL VEGETABLES
- BONE-IN PORK CHOP** * **GLUTEN FREE** \$ 25
APPLE CINNAMON, RED ONION, BACON COMPOTE
SMASHED POTATOES & ASPARAGUS
- GREEN CURRY THAI NOODLES** \$ 22
- THAT PLACE CARBONARA PENNE** \$ 22
BACON, MUSHROOMS, BROCCOLI & TOMATOES
 - w/CHICKEN \$ 26
 - w/SHRIMP \$ 28



GLUTEN FREE BEEF CUTS

SERVED WITH SMASHED POTATOES & ASPARAGUS

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

SANDWICHES

- CHAR GRILLED 10OZ BURGER** * \$ 13
POTATO BREAD, LTOP ON THE SIDE, YOUR CHOICE OF CHEESE & HOUSE FRIES
- FRIED CHICKEN SANDWICH** \$ 12
SPICY AIOLI, STEAK SAUCE, DOUBLE SMOKED BACON ON POTATO BREAD & HOUSE FRIES
- TURKEY, BACON, AVOCADO SANDWICH** \$ 13
SERVED ON FOCACCIA, CHEDDAR, GARLIC AIOLI & HOUSE FRIES
- CRISPY FRIED FISH TACOS** \$ 13
CORN TORTILLA, PICO, SHAVED CABBAGE, CREMA

CAST IRON COOKED MINI PIZZAS

- WHOLE MILK MOZZARELLA, SWEET TOMATO SAUCE, FRESH BASIL & GARLIC OIL \$ 10
- BIG MAC PIZZA, HOUSE SAUCE, GROUND BEEF, PICKLES, MOZZARELLA, TOPPED WITH ICEBERG LETTUCE \$ 12
- SLICED PEPPERONI, SWEET TOMATO SAUCE & MOZZARELLA \$ 11

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**
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