



SOUPS

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

GREENS

ALL DRESSINGS MADE IN HOUSE FROM SCRATCH

- THE BLEU CHEESE CHOP** \$13
ICEBERG, BLEU CHEESE VINAIGRETTE, CHOPPED VEGGIES & FRIED SHALLOTS
- SLOW ROASTED RED AND GOLD BEET SALAD** \$14
CANDIED WALNUT COATED GOAT CHEESE, ARUGULA & ROASTED SHALLOT BALSAMIC VINAIGRETTE **GLUTEN FREE**
- TRADITIONAL CAESAR SALAD** \$13
ROMAINE HEARTS, CREAMY DRESSING, GARLIC CROUTONS & MARINATED ANCHOVY

APPETIZERS

- MAPLE GLAZE BACON WRAPPED SCALLOPS** \$15
- BLUE CHEESE MUSSELS** \$16
SHALLOTS, BACON, WHOLE GRAIN MUSTARD, GORGONZOLA
- WARM LOBSTER CROSTINI** MKT
ROASTED CORN PUREE, LOBSTER SHERRY SAUCE
- CRISPY PORK BELLY WITH MANGO SLAW** \$15
- TUNA POKE** \$19 **GLUTEN FREE**
SEAWEEED SALAD, SOY GINGER GLAZE, WASABI DRIZZLE, SESAME SEEDS
- BAKED ESCARGOT IN GARLIC HERB BUTTER** \$14
- SALT AND PEPPER FRIED CALAMARI** \$14
LEMON, FRIED BASIL & SHALLOTS, SRIRACHA AIOLI
- JUMBO CHILLED SHRIMP COCKTAIL** \$16 **GLUTEN FREE**
SHAVED LETTUCE, LEMON VINAIGRETTE, TRADITIONAL COCKTAIL SAUCE

ENTREES

- CAJUN SNAPPER** \$34
MANGO SALSA , CORN & SPANISH RICE
- BAKED SEAFOOD STUFFED HADDOCK** \$32
LOBSTER SHERRY CREAM SAUCE
SMASHED POTATOES & GREEN BEANS
- CREAMY PESTO & SHRIMP PASTA** \$30
WHITE WINE, PARSLEY, LINGUINI
- CIOPPINO - PORTUGUESE FISHERMAN STEW** \$30
SPICY TOMATO FENNEL BROTH & ROASTED GARLIC
- BONE-IN PORK CHOP *** \$30 **GLUTEN FREE**
APPLE CINNAMON, RED ONION, BACON COMPOTE
SMASHED POTATOES & ASPARAGUS
- PAN SEARED CARAMELIZED SALMON** \$32
FENNEL SAMBUCA CREAM SAUCE, LONG GRAIN RICE & GREEN BEANS
- BUTTERMILK FRIED HALF CHICKEN** \$29
HONEY THYME GLAZE, SMASHED POTATOES & ASPARAGUS
- BROILED SEAFOOD TRIO** \$34
SCALLOPS, HADDOCK, SHRIMP, BREAD CRUMBS
SMASHED POTATOES & GREEN BEANS
- CRAB STUFFED SHRIMP** \$32
LONG GRAIN RICE & GREEN BEANS

- GREEN CURRY THAI NOODLES** \$24 **GLUTEN FREE**
- THAT PLACE CARBONARA PENNE** \$24
BACON, MUSHROOMS, BROCCOLI, TOMATOES & PARMESAN
- w/CHICKEN \$30
- w/SHRIMP \$36
- w/LOBSTER MEAT MKT

BEEF CUTS

SERVED WITH SMASHED POTATOES & ASPARAGUS

- FILET MIGNON 8OZ *** MKT
- DELMONICO 14OZ *** MKT
- ADD TO ANY STEAK:**
- CRAB STUFFED SHRIMP \$16
- LOBSTER MEAT MKT





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**
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PERKINS COVE

OGUNQUIT, ME