

PERKINS COVE KITCHEN

FALL DINNER MENU

Life's too Short for Boring Food

Beginnings

Meatballs | 19

giant cheese-stuffed meatballs, housemade red sauce, parmesan cheese, crostini

PCK Hummus Plate | 19

roasted pumpkin hummus, fall vegetables, naan bread, topped with mike's hot honey and candied walnuts

Caprese Stuffed Portobello Mushroom | 17

mushroom cap, tomato, mozzarella, basil, bed of spring greens, balsamic glaze

Steamed PEI Mussels | 23

Prince Edward Island mussels, shallots, red peppers, garlic, ginger, coconut milk, red curry paste, cilantro, scallions

Soup / Salad

PCK Soup Du Jour | MKT

Ask your server about today's offering

Roasted Butternut Squash & Pomegranate Salad | 18

cinnamon-honey roasted butternut squash, kale, brussels sprouts, pumpkin seeds, shaved gouda cheese, little leaf lettuce, balsamic pomegranate vinaigrette

Broccoli Salad | 18

broccoli, crispy bacon, red onion, dried cranberries, sliced almonds, sharp cheddar cheese, creamy poppyseed dressing (add kale or lettuce if desired)

Plates

PCK Mac & Cheese | 27

crispy bacon, caramelized onions, blend of italian house cheese, cavatappi, heavy cream, ritz cracker and herbed topping baked to a golden perfection

Wild Mushroom & Shallot Ravioli | 30

raviolis served with sautéed wild mushrooms, parmesan cheese, gouda cheese, sherry reduction, spinach

Pan-Seared Atlantic Salmon | 35

maple cider glazed salmon, honey-butter polenta, root vegetable medley

Chef's Catch of the Night | 33

chef's choice of seafood, pumpkin sage risotto, root vegetable medley, fried shallot and sage garnish

Stuffed Pork Chop | 36

stuffed pork chop with cinnamon chutney, rosemary and thyme demi glacé, served with garlic mashed potatoes and root vegetable medley

PCK Burger | 19

8 oz. beef patty, lettuce, tomato, grilled onions, PCK secret sauce, pickle spear with (bacon | +4), (cheese | +1), (sunny-side egg | +2)

Short Rib Dinner | 36

braised short ribs with balsamic mushroom herbed risotto, root vegetable medley, demi glace

Wood-Fired Filet Mignon | 48

filet, rosemary & garlic mashed potatoes, root vegetable medley, choice of garlic parmesan sauce or bordelaise sauce

Harvest Bowl | 29

wild rice mix with roasted sweet potatoes, brussels sprouts, diced local apples, chick peas, kale, house-made dressing

Chicken Roulade | 31

broccoli and cheese stuffed chicken, french onion stuffing, parmesan roasted fingerling potatoes, chicken gravy

Fall Gnocchi | 30

light pan-fried gnocchi, roasted butternut squash, caramelized onions, fontina cheese, heavy cream, fried artichokes, garlic, shallot, crumbled spicy sausage

PCK Charcuterie | 23

selection of artisan cheeses, fresh fruits, cured meats, crostini

Pan-Seared Crab Cakes | 20

crab cakes, spring greens, pickled apple & onion slaw, mike's hot honey

Wood-Fired Oysters | 19

Maine oysters, butter, white wine, parmesan cheese, panko topping, grilled lemon

Oysters On-the-Half-Shell | \$4 each (minimum of 3)

oysters, pickled cranberry mignonette, cocktail sauce, lemon, parsley

Spinach & Artichoke Dip | 19

spinach & artichoke dip, served with grilled naan

Fall Caesar Salad | 18

romaine lettuce, parmesan cheese, crispy squash croutons, roasted pine nuts, house-made Caesar dressing

Beet Tower | 18

roasted beets, poached pears, arugula, walnuts, chèvre, honey, balsamic glaze

add to any dish:

grilled chicken | +8

grilled shrimp | +12

steak tips | +12

Maine lobster | +MKT

Nightly Chef Selections

Ask your server about our specials, including wood-fired pizza and other nightly specials!

Not all ingredients are listed in each dish, so please inform your server if you have any dietary restrictions and/or food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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perkinscovekitchen.com |   perkinscovekitchen | Executive Chef: Chelsea Gauette