

PERKINS COVE KITCHEN

DINNER MENU

*Life's too Short
for Boring Food*

Beginnings

Special

The Surf Board 1 grilled lobster tail, 2 jumbo shrimp, 2 oysters, smoked salmon

MKT

Pan-Seared Crab Cakes | 19

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

Mango & Shrimp Ceviche | 18

shrimp, cucumber, tomatoes, jalapeño, cilantro, chili, lime juice, corn chips

Caprese Stuffed Portobello Mushroom | 16

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

Steamed PEI Mussels | 22

Prince Edward Island mussels, white wine, sherry vinegar, braised fennel, butter, shallots, garlic, tarragon, crostini

Soup / Salad

Peach & Burrata Salad | 18

arugula, peaches, bing cherries, burrata cheese, grape tomatoes, thinly sliced shallots, roasted sunflower seeds, balsamic vinegar, olive oil

Caesar Salad | 16

crisp romaine, homemade caesar dressing, parmigiano reggiano, focaccia croutons

Maine Blueberry Summer Salad | 16

little leaf greens, blueberries, cucumbers, scallions, parmesan cheese, sugared almonds, creamy balsamic vinaigrette

PCK Charcuterie | 23

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

Shrimp Cocktail | 19

four jumbo shrimp, classic cocktail sauce

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, strawberry champagne mignonette, cocktail sauce, lemon, parsley

PCK Hummus Plate | 19

homemade hummus, assorted grilled vegetables, garlic naan

PCK Soup Du Jour | MKT

Ask your server about today's offering

Watermelon Tower | 17

thick slices of watermelon, arugula, fresh mozzarella, basil, pistachios, balsamic glaze

add to any dish:

grilled chicken | +8

grilled shrimp | +12

steak tips | +12

Maine lobster | +MKT

Plates

Nightly Scallop | 39

wood-fired scallops, lemony rice pilaf, garlic caper citrus cream sauce, summer vegetable medley

Hand-Crafted Maine Lobster Ravioli | 39

lobster ravioli, shrimp, scallops, butter lemon, shallot, garlic, sun-dried tomatoes, rainbow chard, white wine, parmesan, parsley, microgreens

Pan-Seared Atlantic Salmon | 33

pan-seared salmon, creamy roasted corn puree, spring vegetable medley, lemon microgreen salad, basil oil

Chef's Choice from Local Fishermen | 33

serve with cauliflower mash, roasted summer vegetables

Baked Lobster | MKT

Maine lobster meat with seafood cracker stuffing in a ramekin, sherry tarragon lemon sauce, topped with parmesan cheese, chives

PCK Burger | 19

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

Marinated Tuna Poke Bowl | 33

bed of sushi rice, marinated tuna pieces, fresh herbs, scallions, cucumber tomato salad, local kimchi

Wood-Fired Filet Mignon | 48

filet, rosemary & garlic mashed potatoes, spring vegetable medley, choice of chimichurri or rosemary horseradish cream sauce

Stuffed Eggplant | 28

half roasted eggplant, seasoned ground turkey and couscous stuffing, roasted summer vegetables, rice pilaf, creamy Mediterranean vinaigrette drizzle

Chicken Roulade | 29

chicken stuffed with swiss chard, shallots, spring peas, mozzarella, lemon Parmesan risotto, spring vegetable medley, roasted scallion butter, kale chips

Summer Pasta | 28



linguini, house-made zucchini pesto sauce, parmesan, basil, roasted summer squash, asparagus, tomatoes, arugula, roasted pine nuts with (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.

312 Shore Road, Ogunquit, ME | 207-466-COVE

perkinscovekitchen.com |   perkinscovekitchen | Executive Chef: Chelsea Gauette