

# PERKINS COVE KITCHEN

## DINNER MENU

*Life's too Short  
for Boring Food*

### Beginnings

#### 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

#### Roasted Buffalo Cauliflower | 15

roasted cauliflower florets, house-made buffalo sauce, crudite, blue cheese dressing

#### Tuna Crudo | 21

thin slices of fresh tuna, citrus caper vinaigrette, marinated cucumbers, tomatoes, fresh spring greens

#### Shrimp Cocktail | 19

four jumbo shrimp, classic cocktail sauce

### Soup / Salad

#### Spring Salad | 18

arugula, peaches, Bing cherries, burrata cheese, grape tomatoes thin sliced shallot, roasted sunflower seeds, balsamic vinegar, olive oil

#### Caesar Salad | 16

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

#### Grapefruit & Fennel Salad | 16

grapefruit, fennel, watermelon radish, spring mix, parmesan crisps, citrus vinaigrette, candied pecans

### Plates

#### Nightly Scallop Special | 39

scallop special prepared every night. Ask your server about today's offering

#### 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

#### Rack of Lamb | 39

pistachio encrusted rack of lamb with cumin and honey, roasted spring vegetable medley, fingerling potatoes, herbed yogurt tzatziki, mint oil, microgreens

#### PCK Burger | 19

1/2 lb. house beef blend, secret sauce, crisp lettuce, tomato, choice of house chips or demi salad with (bacon | +4), (dragon cheddar | +2), (sunny-side egg | +2)

#### Crispy Cod Sandwich | 19

panko encrusted cod sandwich, buttered brioche roll, tartar sauce, house-made coleslaw, choice of house-made chips or demi salad

#### Wood-Fired Filet Mignon | 48

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

#### Chicken Roulade | 29

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

#### Wood-Fired Marinated Tuna Steak | 36

lemon dill marinated tuna steak, cauliflower mash, spring vegetable medley, brown butter sauce, fresh dill

#### Spring 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)

#### PCK Charcuterie | 23

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

#### Steamed PEI Mussels | 22

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

#### 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

#### Hasselback Stuffed Sausage | 16

smoked sausage stuffed with smoked cheddar, bbq glaze, spring mix, mike's hot honey, crispy shallots

#### 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

#### 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