

PERKINS COVE KITCHEN

*Life's Too Short
for Boring Food!*



Easter Lunch & Dinner Menu

Beginnings

Fried Stuffed Squash Blossoms | 16

spring squash blossoms, herb goat cheese ricotta blend filling,
lemon dill aioli

Flight of Deviled Eggs | 15

4 of PCK's favorite deviled eggs:
classic
BLT
spicy dill
deep-fried jalapeño & bacon

Caesar Salad | 16

crisp romaine, homemade caesar dressing, parmesan crisps, herbbed focaccia croutons

Grapefruit & Fennel Salad | 16

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

add to any salad:

grilled chicken +8	steak tips +12
grilled shrimp +12	Maine lobster +MKT

Plates

Traditional Ham Dinner | 28

brown sugar and clove ham, roasted maple honey carrots, mashed potatoes, pineapple cherry coulis

Hand-Crafted Maine Lobster Ravioli | 38

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

Mediterranean Stuffed Acorn Squash | 28

acorn squash, warm couscous salad stuffing, feta cheese, artichokes, sun-dried tomatoes, swiss chard, oregano oil

Wood-Fired Hangar Steak | 38

dry-rubbed hangar steak, parmesan encrusted fingerling potatoes, roasted spring vegetable medley, chimichurri

Wood-Fired Duck | 38

wood-fired duck, baked sweet potato, butter, roasted watermelon radish, triple berry coulis