

For The Table

Oysters On-The-Half-Shell | MP
dozen or half dozen oyster, house cocktail, mignonette

Tuna Tataki | 19
seared ahi tuna, crispy rice cake, miso aioli, wakame seaweed salad, sweet unagi sauce

Crab Dip | 24
fresh crab, fire-roasted corn, peppers, mozzarella, provolone, house chips

Brie Fondu | 16
creme de brie, blackberry compote, sliced grilled herb baguette

Stuffed Mushrooms | 17
gouda stuffed button mushroom, parmesan peppercorn sauce

PCK Poutine | 18
Truffle parmesan fries served, mushroom demi glace, local cheese curd
Add your choice of: chicken 14 | grilled shrimp 12 | steak 23

Mussels Meuniere | 20
fresh mussel, garlic house made butter broth, fresh herb, sliced toasted baguette

Pan Seared Crab Cakes | 19
two house made crab cakes, tender greens, spicy remoulade

Soup / Salads

PCK Clam Chowder | 9 cup or 12 bowl
creamy new england chowder, fresh clams, maine potatoes, leeks, bacon

House Caesar Salad | 12 demi or 16 entree
fresh cut romaine, shaved parmesan, herb garlic crouton, homemade caesar dressing

Farm House Chopped Salad | 12 demi or 16 entree
tender mixed greens, pickled red onion, cucumber, parmesan peppercorn sauce

Caprese Salad | 13 demi or 17 entree
sliced tomato, fresh mozzarella, basil leaf, drizzled balsamic reduction

Blueberry Goat Cheese Salad | 12 demi or 16 entree
tender mixed greens, vanilla toasted almond, goat cheese crumble, thin sliced red onion, blueberry vinaigrette

**Add your choice to all salads: chicken 14 | tuna 21
grilled shrimp 12 | steak 23 | crab cakes 16**

Handhelds

House Smash Burger 18 or Classic LTO 16
Two four ounce patties with lettuce, tomato, onion, smoked gouda, whiskey bacon jam, fries or with lettuce, tomato, onion, choice of cheese, fries

Caprese Melt | 14 or 24 Add Chicken
fresh mozzarella, tomato, basil leaf, balsamic reduction, sour dough bread, fries

Upgrade any handheld fries to parmesan truffle fries | 6

Entrees

Bistro Steak and Frites | 38
marinated steak tips, truffle parmesan fries, mushroom demi-glace

Honey Miso Glazed Salmon | 32
pan seared salmon, fried rice, crispy brussels sprout, honey miso-glaze

Huli Huli Short Ribs | 35
Hawaiian glazed short rib, pan seared yakisoba noodle, spring onion, caramelized pineapple

Smoked Statler Chicken | 26
pan seared smoked bone-in chicken breast served, roasted garlic mashed potato, asparagus, herb compound butter

Shrimp Stuffed Haddock | 36
shrimp and herb stuffed haddock, spring pea succotash, citrus beurre blanc

Char Siu Tofu | 22
chinese style char siu bbq, tofu, veggie fried rice, toasted sesame seed

Mac and Cheese | 19
cavatappi pasta, bacon, caramelized onion, creamy gouda sauce

Lobster Ravioli & Shrimp | 42
tender ravioli stuffed with lobster, shrimp, brandy cream sauce, sauteed spinach, shaved parmesan

**Nightly Chef
Selections**

Ask your server about our
nightly specials!

Add to any dish: grilled chicken 14 | tuna 21 | grilled shrimp 12 | steak tips 23. | crab cakes 16

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.



Maine-Inspired Food & Drink

Specialty Cocktails | 14

Desert Pear Margarita

silver tequila, lime juice, simple syrup, desert pear syrup

Lush-Hour

1800 coconut, triple sec, lime, creme of coconut, strawberry, pineapple

Blackberry Bramble

crown blackberry, lemon juice, soda

Mojito

traditional, strawberry, blueberry, or blackberry

Beach Cruiser

tito's vodka, rocky's botanical liqueur, fresh lemon, simple syrup, tea

The Way Life Should Be

ice pik vodka, pama liqueur, pomegranate, grapefruit juice

Nellie

tito's vodka, st. germaine, tonic, lemon

Blueberry Gingersnap

absolut citron, muddled blueberry, limoncello, lemon juice, ginger syrup

Zero Proof

Blueberry Mojito | 9

muddled blueberries, lime, mint, club soda, lemon-lime soda

Raspberry Lime Rickey | 9

lime juice, simple syrup, club soda

Italian Soda (mango or strawberry) | 7

DRINK MENU

Beer & Seltzer

Ask your server about our rotating draft selections, including Maine-brewed beers

Can / Bottle

Maine Lunch IPA (Freeport, ME) | 10

Sacred Profane Dark (Biddeford, ME) | 6

Guinness Stout | 7

Bud Light | 5

Coors Light | 5

Corona | 7

High Noon Hard Seltzer | 7

North Country Hard Cider (Dover, NH) | 8

Athletic IPA (Non-Alcoholic) | 6

Cordials | 12

Baileys

Cointreau

Courvoisier

DiSaronno

Grand Marnier

Sambuca

Limoncello

Van Zellers & Co. Ruby Port

Coffee Drinks | 14

(hot or iced)

PCK Coffee

carrabassett coffee, kahlua, baileys, liquor 43, whipped cream

Irish Coffee

carrabassett coffee, jameson, baileys

PCK Mocha

carrabassett coffee, baileys, chocolate liquor, grand marnier

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WINE MENU

Maine-Inspired Food & Drink

White

(glass | bottle)

Cave De Lugny Macon-Lugny (Fr.)
(n/a | 35)

La Cantina Pizzolato Venezia Pinot Grigio (It.)
(12 | 41)

Tommasi Pinot Grigio (It.)
(n/a | 37)

J Lohr Mist Riesling (CA)
(12 | 43)

Sea Pearl Sauvignon Blanc (NZ)
(12 | 43)

7 Hills Sauvignon Blanc (WA)
(11 | 41)

Chateau Ducasse Bordeaux Blanc (n/a | 35)

J Lohr Chardonnay (CA)
(14 | 47)

Sonoma Cutrer Russian River Chardonnay (CA)
(15 | 53)

Cantele unoaked Chardonnay Puglia (It.)
(12 | 45)

Sparkling

(glass | bottle)

Carletto Prosecco (It.)
(10 | n/a)

Moët & Chandon Brut Impérial (Fr.)
(n/a | 72)

Chandon Brut (CA)
(11 split)

Chandon Sparkling Rosé (CA)
(11 split)

Rosé

(glass | bottle)

Aime Roquesante Rosé (Fr.)
(12 | 43)

Red

(glass | bottle)

Rodney Strong Symmetry Red Blend (CA)
(n/a | 87)

Davis Bynum Pinot Noir (CA)
(14 | 45)

Angeline Vineyards Pinot Noir Reserva (CA)
(12 | 43)

Elk Cove Pinot Noir (OR)
(n/a | 48)

J Lohr Paso Robles (CA)
(14 | 51)

Domaine Bousquet Winery Virgen Malbec (Arg.)
(12 | 38)

Alexander Valley Merlot Estate Grown (CA)
(12 | 43)

Pine Ridge Vineyards Napa Valley Cab. Sauv (CA)
(n/a | 89)

Voche/ Rioja Reserva (Sp.)
(n/a | 31)

Chateau Chapelle D'Alienor Bordeaux Superior (Fr.)
(n/a | 31)

Smith & Hook Central Coast Cabernet Sauv (CA)
(14 | 51)



The Calling Cabernet Sauv Paso Robles (CA)
(n/a | 41)

Castello Di Verrazzano Chianti Classico (It.)
(n/a | 49)

Castello Gabbiano Chianti (It.)
(13 | 49)

Lunaria Ruminat Primitivo (It.)
(12 | 43)

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312 Shore Road, Ogunquit, ME | 207-466-COVE
perkinscovekitchen.com |   perkinscovekitchen | Restaurant Manager: Sasha Samborski

Beginnings

Meatballs | 19

glant cheese-stuffed meatballs, housemade red sauce, parmesan cheese, crostinis

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 glaze

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, crostin

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!



Maine-Inspired Food & Drink

Specialty Cocktails | 14

Desert Pear Margarita

silver tequila, lime juice, desert pear syrup

Maple Bourbon Smash

makers mark, muddled lemon, maple syrup, cider

Caramel Apple Martini

caramel and vanilla vodkas, buttershot, cider with cinnamon-sugar rim

Blackberry Bramble

crown blackberry, lemon juice, soda

Pear Martini

absolute pear vodka, st. germaine, simple syrup, fresh lemon

Mojito

traditional, strawberry, blueberry OR blackberry

The Way Life Should Be

ice pik vodka, pama liqueur, grapefruit, pomegranate

Hidden Treasure

vodka, chambord, pineapple, cranberry, prosecco

Blood Orange Sangria

white wine, brandy, blood orange juice

The Nellie

tito's vodka, st. germaine, tonic, lemon

Zero Proof

Blueberry Mojito | 9

muddled blueberries, lime, mint, club soda, lemon-lime soda

Raspberry Lime Rickey | 9

lime juice, simple syrup, club soda

Italian Soda (mango or strawberry) | 7

DRINK MENU

Beer & Seltzer

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Bud Light | 5

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Athletic IPA (Non-Alcoholic) | 6

Cordials | 12

Baileys

Cointreau

DiSaronno

Grand Marnier

Sambuca

Limoncello

Van Zellers & Co. Ruby Port

Coffee Drinks | 14

(hot or iced)

PCK Coffee

carrabassett coffee, kahlua, baileys, liquor 43, whipped cream

Irish Coffee

carrabassett coffee, jameson, baileys

PCK Mocha

carrabassett coffee, baileys, chocolate liquor, grand marnier

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Maine-Inspired Food & Drink

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(glass | bottle)

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WINE MENU

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Red

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perkinscovekitchen.com |   perkinscovekitchen | Restaurant Manager: Sasha Samborski

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

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, lemongrass microgreen salad, basil oil

Chef's Choice from Local Fishermen | 33

served 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 baconaise 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)

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

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 Gauoette



Maine-Inspired Food & Drink

Specialty Cocktails | 14

Auto-Reply: Out of Office

silver tequila, lime juice, desert pear syrup

Summer Luvin'

st. germaine, prosecco, muddled lemon, strawberries

Coveside Sunset

malibu, triple sec, pineapple juice, goslings floatier

Black & Gold

crown blackberry, lemon juice, soda

Good Vibes

absolute pear vodka, st. germaine, simple syrup, fresh lemon

Mojito

traditional, strawberry, blueberry OR blackberry

The Way Life Should Be

ice pik vodka, pama liqueur, grapefruit, pomegranate

Drop Anchor

vodka, chambord, pineapple, cranberry, prosecco

Hummingbird Season

deep eddy ruby red vodka, prosecco, club soda

The Nellie

tito's vodka, st. germaine, tonic, lemon

Candy Shop

chocolate vodka, vanilla vodka, white crème de cacao

Zero Proof

Violet Beauregarde | 9

muddled blueberries, lime, mint, club soda, lemon-lime soda

PCK Rickey | 9

lime juice, simple syrup, club soda

Ciao Bella | 7

Italian soda (mango or strawberry)

Night Owl | 10

DRINK MENU

Beer & Seltzer

Ask your server about our rotating draft selections, including Maine-brewed beers

Can / Bottle

Maine Lunch IPA (Freeport, ME) | 10

Sacred Profane Dark (Biddeford, ME) | 6

Guinness Stout | 7

Bud Light | 5

High Noon Hard Seltzer | 7

Athletic IPA (Non-Alcoholic) | 6

Cordials | 12

Baileys

Cointreau

DiSaronno

Grand Marnier

Sambuca

Limoncello

Van Zellers & Co. Ruby Port

Coffee Drinks | 14

(hot or iced)

PCK Coffee

carrabassett coffee, kahlua, baileys, liquor 43, whipped cream

Irish Coffee

carrabassett coffee, jameson, baileys

PCK Mocha

carrabassett coffee, baileys, chocolate liquor, grand marnier

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Maine-Inspired Food & Drink

Specialty Cocktails | 14

Desert Pear Margarita

silver tequila, lime juice, desert pear syrup

PCK Spritz

st. germaine, prosecco, muddled lemon, strawberries

PCK Punch

malibu, triple sec, pineapple juice, goslings floatier

Blackberry Bramble

crown blackberry, lemon juice, soda

Pear Martini

absolute pear vodka, st. germaine, simple syrup, fresh lemon

Mojito

traditional, strawberry, blueberry OR blackberry

The Way Life Should Be

ice pik vodka, pama liqueur, grapefruit, pomegranate

Hidden Treasure

vodka, chambord, pineapple, cranberry, prosecco

Ruby Slipper

deep eddy ruby red vodka, prosecco, club soda

The Nellie

tito's vodka, st. germaine, tonic, lemon

Straight from Hershey PA

chocolate vodka, vanilla vodka, white crème de cacao

Zero Proof

Blueberry Mojito | 9

muddled blueberries, lime, mint, club soda, lemon-lime soda

Raspberry Lime Rickey | 9

lime juice, simple syrup, club soda

Italian Soda (mango or strawberry) | 7

Espresso Martini | 10

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ice pik vodka, pama liqueur, grapefruit, pomegranate

Hidden Treasure

vodka, chambord, pineapple, cranberry, prosecco

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deep eddy ruby red vodka, prosecco, club soda

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tito's vodka, st. germaine, tonic, lemon

Straight from Hershey PA

chocolate vodka, vanilla vodka, white crème de cacao

Zero Proof

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muddled blueberries, lime, mint, club soda, lemon-lime soda

Raspberry Lime Rickey

lime juice, simple syrup, club soda

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(glass | bottle)

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(11 | 41)

Tommasi Pinot Grigio (It.)
(n/a | 37)

J Lohr Mist Riesling (CA)
(12 | 43)

Sea Pearl Sauvignon Blanc (NZ)
(12 | 43)

7 Hills Sauvignon Blanc (WA)
(11 | 41)

Les Hauts DeLegarde Bordeaux Blanc (Fr.)
(n/a | 32)

J Lohr Chardonnay (CA)
(13 | 47)

Sonoma Cutrer Russian River Chardonnay (CA)
(15 | 53)

Cantele unoked Chardonnay Puglia (It.)
(12 | 45)

Sparkling

(glass | bottle)

Carletto Prosecco (It.)
(10 | n/a)

Moët & Chandon Brut Impérial (Fr.)
(n/a | 72)

Chandon Brut (CA)
(11 split)

Chandon Sparkling Rosé (CA)
(11 split)

WINE MENU

Red

(glass | bottle)

Rodney Strong Symmetry Red Blend (CA)
(n/a | 87)

Perrin Cotes du Rhone Rosé (Fr.)
(11 | 41)

Angeline Vineyards Pinot Noir Reserva (CA)
(12 | 43)

Elk Cove Pinot Noir (OR)
(n/a | 47)

J Lohr Paso Robles (CA)
(14 | 51)

Domaine Bousquet Winery Virgen Malbec (Arg.)
(10 | 36)

Four Vines Zinfandel (CA)
(10 | 36)

Alexander Valley Merlot Estate Grown (CA)
(12 | 43)

Pine Ridge Vineyards Napa Valley Cab. Sauv (CA)
(n/a | 89)

Voche' Rioja Reserva (Sp.)
(n/a | 31)

Chateau Chapelle D'Alienor Bordeaux Superior (Fr.)
(n/a | 31)

Smith & Hook Central Coast Cabernet Sauv (CA)
(14 | 51)

The Calling Cabernet Sauv Paso Robles (CA)
(n/a | 41)

The Biker Four Vine Zinfandel (CA)
(n/a | 32)

Cellardoor Winery Auror American Red (ME)
(n/a | 51)



Cantele Amativo Salento (It.)
(n/a | 59)

Castello Di Verrazzano Chianti Classico (It.)
(n/a | 49)

Castello Gabbiano Chianti (It.)
(13 | 49)

Lunaria Terre Di Chieti Pimativo (It.)
(12 | 43)

The legal age to purchase & consume alcohol in Maine is 21. Maine State Law allows guests to take home any unfinished bottle(s) of wine.

312 Shore Road, Ogunquit, ME | 207-466-COVE
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Maine-Inspired Food & Drink

White

(glass | bottle)

Cave De Lugny Macon-Lugny (Fr.)

La Cantina Pizzolato Venezia Pinot Grigio (It.)

Tommasi Pinot Grigio (It.)

J Lohr Mist Riesling (CA)

Sea Pearl Sauvignon Blanc (NZ)

7 Hills Sauvignon Blanc (WA)

Les Hauts DeLegarde Bordeaux Blanc (Fr.)

J Lohr Chardonnay (CA)

Sonoma Cutrer Russian River Chardonnay (CA)

Cantele unoaked Chardonnay Puglia (It.)

Sparkling

(glass | bottle)

Carletto Prosecco (It.)

Moët & Chandon Brut Impérial (Fr.)

Chandon Brut (CA)

Chandon Sparkling Rosé (CA)

WINE MENU

Red

(glass | bottle)

Rodney Strong Symmetry Red Blend (CA)

Perrin Cotes du Rhone Rosé (Fr.)

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Four Vines Zinfandel (CA)

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Pine Ridge Vineyards Napa Valley Cab. Sauv (CA)

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Chateau Chapelle D'Alienor Bordeaux Superior (Fr.)

Smith & Hook Central Coast Cabernet Sauv (CA)

The Calling Cabernet Sauv Paso Robles (CA)

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Cellardoor Winery Auror American Red (ME)



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Castello Di Verrazzano Chianti Classico (It.)

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*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, crostinis

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.

*Life's too Short
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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

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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, crostinis

Wood-Fired Oysters | 19

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

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PCK Soup Du Jour | MKT

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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!

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Beginnings

Pan-Seared Crab Cakes

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

Mango & Shrimp Ceviche

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

Roasted Buffalo Cauliflower

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

Tuna Crudo

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

Shrimp Cocktail

four jumbo shrimp, classic cocktail sauce

Soup / Salad

Spring Salad

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

Caesar Salad

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

Grapefruit & Fennel Salad

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

Plates

Nightly Scallop Special

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

Hand-Crafted Maine Lobster Ravioli

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

Pan-Seared Atlantic Salmon

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

Rack of Lamb

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

PCK Burger

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

Crispy Cod Sandwich

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

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

Chicken Roulade

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

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

Spring Pasta

linguini, house-made zucchini pesto sauce, parmesan, basil, roasted summer squash, asparagus, tomatoes, arugula, roasted pine nuts with (grilled chicken), (grilled shrimp), (steak tips), (Maine lobster)

PCK Charcuterie

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

Steamed PEI Mussels

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

Wood-Fired Oysters

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

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oysters, strawberry champagne mignonette, cocktail sauce, lemon, parsley

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

PCK Soup Du Jour

Ask your server about today's offering

Watermelon Tower

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

add to any dish:



grilled chicken
grilled shrimp

steak tips
Maine lobster

Nightly Chef Selections

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