



696 Main St. Ogunquit, ME
207.216.4813

starters

BOTTOMLESS TORTILLA CHIPS serves up to 4 people

WITH QUESO \$8 **WITH PICO DE GALLO \$9**

Additional Queso & Pico add \$3

WITH GUACAMOLE \$10

Additional Guacamole add \$5

BUILD YOUR OWN TRIO \$16 pick three

- Pico De Gallo - Roasted Corn Salsa - Queso
- Salsa Verde - Black Beans - Guacamole

...served with bottomless tortilla chips

NACHO GRANDE \$25 serves 4 - 6 people

Tortilla chips piled high and layered with cheese, jalapenos, and black beans. Topped with more cheese, guacamole, sour cream, pico de gallo, and chipotle crema!

ADD CHICKEN / ANCHO BEEF / PULLED PORK / +\$6

STREET CORN

A grilled 1/2 ear of corn topped with a house chili-lime aioli, cilantro, cotija cheese, and chili powder.

SINGLE \$4 DOUBLE \$8 TRIPLE \$12

SHRIMP SKEWER \$11

A seasoned grilled shrimp skewer with house bam bam aioli.

AHI TUNA SKEWER \$11

A pan seared blackened tuna skewer with teriyaki sauce and sesame seeds.

MIX & MATCH / ADD-ON SKEWER \$11

Your pick which! Also add on to other meals as well!

NEW ENGLAND CLAM CHOWDER CUP \$6 / BOWL \$9

quesadillas

CHEESE QUESADILLA \$11

Loaded with cheese and served with pico de gallo and sour cream.

ADD CHICKEN / ANCHO BEEF / MOJO PULLED PORK / +\$6

ADD SAUTÉED PEPPERS & ONIONS / +\$2

ADD SEASONAL VEGGIES / +\$4

ADD CHOICE MEAT & CHOICE VEGGIES / +\$8

ADD SEASONED SHRIMP / +\$8

MAKE IT A...

CHICKEN BACON RANCH cheese / +\$7

MEXI-BEEF cheese, pico, sour cream, jalapenos, side of guac / +\$8

BUFFALO CHICKEN cheese, side of blue cheese or ranch / +\$7

BBQ CHICKEN cheese, bacon crumbles and red onion / +\$7

SWEET N' SPICY cheese, jerk chicken, pineapple salsa / +\$9

GARDEN cheese, beans, pico, corn salsa, lettuce, crema / +\$9

salads

Add protein to your salad....

CHICKEN / ANCHO BEEF / MOJO PULLED PORK / +\$6

GRILLED SHRIMP / AHI TUNA SKEWER / +\$11

BLACKENED HADDOCK / GRILLED SALMON / +\$12

GARDEN SALAD \$11

A bed of chilled greens with Roma tomatoes, cucumbers, red onions, shredded carrots, croutons and choice of dressing.

Balsamic Vinaigrette, Ranch, Italian, Blue Cheese

Cilantro Lime Vinaigrette, Strawberry Vinaigrette

Extra Dressing 50¢ each

TACO SALAD \$13

Crispy corn tortilla chips under mixed greens, cilantro lime rice, black beans, cheddar jack cheese, pico de gallo, sour cream, and guacamole.

BERRY SUMMER SALAD \$15

Mixed greens and baby spinach topped with seasonal berries, feta cheese, sunflower seeds, and croutons with a strawberry vinaigrette.

SHRIMP AND AVOCADO SALAD \$20

Seasoned grilled shrimp and sliced avocado over mixed greens with Roma tomatoes, cucumbers, and roasted corn salsa served with cilantro lime vinaigrette.

CAESAR SALAD \$13

Romaine lettuce, shaved parmesan cheese and homemade Caesar dressing topped with croutons.

tacos

 single / double / triple

SEASONAL VEGGIE / \$8 / \$12 / \$16

Served with lettuce, chipotle crema, pico de gallo, pickled onions, and cheese. Choice of one side.

ANCHO BEEF / CHICKEN / \$9 / \$14 / \$17

Served with lettuce, chipotle crema, pico de gallo, pickled onions, and cheese. Choice of one side.

MOJO PULLED PORK / \$9 / \$14 / \$17

Served with ginger slaw, chipotle crema, pineapple salsa, and pickled onions. Choice of one side.

SEARED FISH / GRILLED SHRIMP / \$12 / \$18 / \$23

Served with ginger slaw, chipotle crema, pineapple salsa, and pickled onions. Choice of one side.

burritos

 build your own: in a bowl or wrap

All burritos come with beans, cilantro lime rice, and cheese. Choice one side.

BEAN \$12

CHICKEN \$16

ANCHO BEEF \$16

MOJO PULLED PORK \$16

SEARED FISH \$18

GRILLED SHRIMP \$18

SEASONAL VEGGIES \$14

*Pairs well with
ginger slaw &
pineapple salsa*

FILLERS

Buffalo

Sour Cream

Pico de Gallo

Chipotle Crema

Romaine Lettuce

\$3 FILLERS

Guacamole

Pineapple Salsa

Roasted Corn Salsa

\$1 FILLERS

Queso

Jerk Sauce

Salsa Verde

Ginger Slaw

Honey Sriracha

Avocado Cream

Peppers & Onions

Dear patron, tips are how servers and bartenders make their livelihood. Servers and bartenders only make half of minimum wage so a 20% tip is an average amount for good service.

Therefore we reserve the right to add an 20% gratuity to parties of 6 or more.

bowls

TUNA POKE BOWL \$22

Seared Ahi Tuna over a seasoned quinoa mixed with edamame, green chickpeas, and kale topped with pickled ginger, wakame seaweed, diced cucumber and crispy wontons in a sesame poke sauce. Cooked Rare**

Substitutions for rice will not include edamame, chickpeas, and kale.

MAUI SHRIMP BOWL \$20

Grilled seasoned shrimp served over white rice with sautéed peppers, onions, pineapple salsa and teriyaki sauce.

HONOLULU CHICKEN BOWL \$18

Grilled marinated chicken breasts served over white rice with sautéed peppers, onions, pineapple salsa and teriyaki sauce.

CARIBBEAN CHICKEN BOWL 🌶️ \$18

Jerk marinated grilled chicken breasts served over white rice with beans, pineapple salsa, and a jerk sauce.

KAUAI SALMON BOWL 🌶️ \$20

Honey sriracha glazed grilled Atlantic salmon served over white rice with grilled seasonal veggies.

MEXI-FIESTA BOWL \$18

Cilantro lime rice topped with beans, cheese, roasted corn salsa, guacamole, pico de gallo and a lime wedge.

Upcharge for substitution to Quinoa mixed with edamame, green chickpeas and kale

sandwiches

HOOK'S LOBSTER ROLL BLT Market Price

Fresh lobster with mayo topped with bacon, lettuce, and sliced tomatoes in a brioche roll served with ruffle chips.

MOJO PULLED PORK SANDWICH \$14

Slow cooked pulled pork topped with ginger slaw and served on a brioche bun. Choice of one side.

ADD HOOK'S HOMEMADE BBQ SAUCE OR BUFFALO / +\$1

GRILLED CHICKEN SANDWICH \$16

Juicy grilled chicken topped with cheese, tomatoes, and lettuce on a brioche bun. Choice of one side.

ADD HOOK'S HOMEMADE BBQ SAUCE OR BUFFALO / +\$1

BLACKENED HADDOCK SANDWICH \$20

Seared cajun haddock topped with tomatoes, lettuce, and a roasted red pepper aioli on a brioche bun. Choice of one side.

sides

extra pico and sour cream 50¢ each

- \$3 { Salsa Verde
- Black Beans
- Tortilla Chips
- 2oz Guacamole
- 1/2 Ear of Corn
- Cilantro Lime Rice
- Seasoned White Rice

- \$4 { Queso
- Side Salad
- Ginger Slaw
- Pico de Gallo
- Cilantro Lime Rice & Beans

- \$5 { 4oz Guacamole
- Pineapple Salsa
- Seasonal Veggies
- Roasted Corn Salsa

plates

SEARED BLACKENED TUNA \$25

Seared blackened tuna topped with a house-made wasabi aioli. Choice of two sides. Cooked Rare**

COCONUT ENCRUSTED HADDOCK \$22

Oven baked Haddock topped with a coconut panko breading. Choice of two sides.

CILANTRO LIME SWORDFISH \$24

Seared Swordfish in a cilantro lime butter topped with an avocado cream sauce. Choice of two sides.

CATCH OF THE DAY Market Price Ask Your Server!

Check Out Our Other Daily Specials!

mini hooks

Kids meals come with soft drink (milk add +\$1), choice of chips or slice of watermelon, and an ice cream sandwich.

HOT DOG \$7 / DOUBLE HOT DOG \$10

Grilled all-beef frank on a traditional roll.

KIDS CHEESE QUESADILLA \$10

Mini cheese quesadilla served with pico de gallo and sour cream.

ADD CHICKEN / ANCHO BEEF / MOJO PULLED PORK / +\$4

ADD SEASONAL VEGGIES / SAUTÉED PEPPERS & ONIONS / +\$2

ADD CHICKEN & SAUTÉED PEPPERS & ONIONS / +\$5

KIDS BURRITO \$10

Mini burrito with beans, cheese, and rice.

ADD CHICKEN / ANCHO BEEF / MOJO PULLED PORK / +\$4

ADD SEASONAL VEGGIES / SAUTÉED PEPPERS & ONIONS / +\$2

ADD CHICKEN & SAUTÉED PEPPERS & ONIONS / +\$5

KIDS TACOS \$7

Two tacos with lettuce and cheese.

ADD CHICKEN / ANCHO BEEF / MOJO PULLED PORK / +\$4

ADD SEASONAL VEGGIES / SAUTÉED PEPPERS & ONIONS / +\$2

ADD CHICKEN & SAUTÉED PEPPERS & ONIONS / +\$5

ADD SEARED FISH / +\$7

dessert

DESSERT OF THE DAY Ask Your Server!

COCONUT DELIGHT \$10

Grilled pineapple and mango with a caramel rum drizzle over toasted coconut ice cream.

BROWNIE SUNDAE \$10

A warm brownie topped with vanilla ice cream, lots of hot fudge and whipped cream.

beverages

SODA \$3.50 / SHIRLEY TEMPLE \$4

Coke, Diet Coke, Sprite, Ginger Ale

DRAFT ROOT BEER \$6

Capt'n Eli's

JUICES \$3.50 / WHITE & CHOCOLATE MILK \$4

Unsweetened Iced Tea, Lemonade, Cranberry

BOTTLED SMART WATER \$3

** This food is served raw or undercooked. Consumption of this food may increase the risk of food borne illness.

Please be aware that due to the amount of seafood prepared in this establishment and shared cooking area, we cannot accommodate seafood and shellfish allergy requests.