



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
 - Sour Cream
- ...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

CHEESE QUESADILLA \$11

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

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

ADD SAUTEED PEPPERS & ONIONS / +\$2

ADD SEASONAL VEGGIES / +\$4

ADD CHICKEN & CHOICE VEGGIES LISTED ABOVE / +\$7

ADD SEASONED SHRIMP / +\$8

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

sandwiches

HOOK'S LOBSTER ROLL BLT Market Price

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

MOIO 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 / +\$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 / +\$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.

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 18% gratuity to party's of 8 or more.

salads

Add protein to your salad...

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

GRILLED SHRIMP / AHI TUNA SKEWER / +\$10

BLACKENED HADDOCK / GRILLED SALMON / +\$12

GARDEN SALAD \$11

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

Balsamic Vinaigrette, Ranch, Italian

Cilantro Lime Vinaigrette, Strawberry Vinaigrette

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, diced cucumbers, and roasted corn salsa served with cilantro lime vinaigrette.

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.

MOIO 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

MOIO PULLED PORK \$16

SEARED FISH \$18

GRILLED SHRIMP \$18

SEASONAL VEGGIES \$14

*Pairs well with
ginger slaw &
pineapple salsa*

\$3 FILLERS

Guacamole

Pineapple Salsa

Roasted Corn Salsa

\$1 FILLERS

Queso

Salsa Verde

Ginger Slaw

Peppers & Onions

FILLERS

Jerk Sauce

Sour Cream

Pico de Gallo

Chipotle Crema

Honey Sriracha

Romaine Lettuce

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 a teriyaki sauce.

HONOLULU CHICKEN BOWL \$18

Grilled marinated chicken breasts served over white rice with sautéed peppers, onions, pineapple salsa and a 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, sliced avocado, pico de gallo and a lime wedge.

Sub out the rice for seasoned quinoa mixed with edamame, green chickpeas, and kale.

dessert

TRES LECHES \$10

A moist and subtly sweet cake made with delicious sponge cake and three different kinds of milk. Ask your server which of the following flavors we have today!

*Coconut, Caramel
Strawberry, Pineapple*

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.

sides

\$3 {
SALSA VERDE
BLACK BEANS
2OZ GUACAMOLE
1/2 EAR OF CORN
CILANTRO LIME RICE
SEASONED WHITE RICE
SAUTEED PEPPERS & ONIONS

\$4 {
QUESO
GINGER SLAW
PICO DE GALLO
CILANTRO LIME RICE & BEANS

\$5 {
SIDE SALAD
4OZ GUACAMOLE
PINEAPPLE SALSA
SEASONAL VEGGIES
ROASTED CORN SALSA

entrées

SHRIMP SKEWERS \$24

Two seasoned grilled shrimp skewers with house bam bam aioli. Choice of two sides.

AHI TUNA SKEWERS \$24

Two pan seared blackened tuna skewers with teriyaki sauce and sesame seeds. Choice of two sides.

MIX-MATCH SKEWERS \$24

Best of both worlds. Two skewers, one of each. Choice of two sides.

ADD ON-SKEWER \$10

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

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.

JERK SALMON 🌶️ \$25

Jerk marinated grilled Atlantic salmon topped with pineapple salsa. Choice of two sides.

mini hooks

Kids meals come with soft drink, choice of chips or slice of watermelon, and an ice cream sandwich.

HOT DOG \$6 / DOUBLE HOT DOG \$9

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 / SAUTEED PEPPERS & ONIONS / +\$2
ADD CHICKEN & SAUTEED PEPPERS & ONIONS / +\$4

KIDS BURRITO \$10

Mini burrito with beans, cheese, and rice.

ADD CHICKEN / ANCHO BEEF / MOJO PULLED PORK / +\$4
ADD SEASONAL VEGGIES / SAUTEED PEPPERS & ONIONS / +\$2
ADD CHICKEN & SAUTEED PEPPERS & ONIONS / +\$4

KIDS TACOS \$6

Two tacos with lettuce and cheese.

ADD CHICKEN / ANCHO BEEF / MOJO PULLED PORK / +\$4
ADD SEASONAL VEGGIES / SAUTEED PEPPERS & ONIONS / +\$2
ADD CHICKEN & SAUTEED PEPPERS & ONIONS / +\$4
ADD SEARED FISH / +\$5

beverages

SODA \$3.50 / SHIRLEY TEMPLE \$4

Coke, Diet Coke, Sprint, Ginger Ale

DRAFT ROOT BEER \$5

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.