



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
- Black Beans
- Guacamole
- ...served tortilla chips

NACHO GRANDE \$27 serves 4 - 6 people

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

ADD CHICKEN / ANCHO BEEF / +\$6

SHRIMP SKEWER \$12

A seasoned grilled shrimp skewer with house bam bam aioli.

AHI TUNA SKEWER \$12

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

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 / +\$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

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

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

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

salads

Add protein to your salad...

CHICKEN / ANCHO BEEF / +\$6

GRILLED OR BLACKEND SHRIMP / AHI TUNA SKEWER / +\$11

BLACKENED HADDOCK / SEARED HADDOCK / +\$12

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, Blue Cheese

Cilantro Lime 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.

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.

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.

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

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

Ginger Slaw

Honey Sriracha

Peppers & Onions

Dear patron, tips are how servers and bartenders make their livelihood. Servers and bartenders only make half of minimum wage. 20% tip is an average amount for good service. Therefore we reserve the right to add an 20% gratuity to party's 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 with a teriyaki sauce and sesame seeds.

HONOLULU CHICKEN BOWL \$18

Grilled seasoned chicken breasts served over white rice with sautéed peppers, onions, pineapple salsa with a teriyaki sauce and sesame seeds.

CARIBBEAN CHICKEN BOWL 🌶️ \$18

Grilled chicken breast 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.

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

sandwiches

GRILLED CHICKEN SANDWICH \$16

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

ADD SIDE BBQ SAUCE OR BUFFALO / +50¢

JERK CHICKEN SANDWICH 🌶️ \$18

Grilled chicken topped with guacamole, tomatoes, greens, and jerk sauce on a brioche bun. Choice of one side.

BLACKENED OR SEARED HADDOCK SANDWICH \$20

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

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 MILK \$4 / CHOCOLATE MILK \$5

Unsweetened Iced Tea, Lemonade, Cranberry

BOTTLED SMART WATER \$3

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.

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 / +\$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 / +\$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 / +\$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!

sides

extra sauces, pico and sour cream 50¢ each

\$3 { BLACK BEANS
TORTILLA CHIPS
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

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