

696 Main St. Qgunquit, 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 \$4

WITH GUACAMOLE \$10

Additional Guacamole add \$5

STREET CORN DIP WITH TORTILLA CHIPS \$12

Roasted corn, cilantro, lime, and cream cheese topped with queso fresco cheese served hot!

STREET CORN \$12

Two grilled 1/2 ears of corn topped with a house elote sauce, queso fresco cheese, and cilantro.

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 \$29 serves 4 - 6 people

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

ADD SMOKED PULLED PORK +\$7 / CHICKEN +\$8 / STEAK +\$9

SAUTÉED MAINE MUSSELS \$18

Sautéed in garlic, shallots, white wine, butter, and thyme served with toasted baguette. Additional bread 75¢ each.

SHRIMP SKEWER \$13

A seasoned grilled shrimp skewer with lime crema served on a bed of ginger slaw and toasted baguette.

AHI TUNA SKEWER \$13 Cooked Rare *

Pan seared blackened tuna skewer with teriyaki and sesame seeds served on a bed of ginger slaw and toasted baguette.

CHEF'S HOMEMADE

CUP \$7

New England Clam Chowder

Bowl \$11

DUTTITOS build your own: in a bowl or wrap All burritos come with beans, cilantro lime rice, and cheese. Choice of one side.

BEAN \$12

CARNE ASADA STEAK \$19

Pollo Asada Chicken \$18

SMOKED PULLED PORK \$17

ginger slaw & SEARED FISH \$19 pineapple salsa

GRILLED SHRIMP \$18

Zucc & Summer Squash \$15

FILLERS

Pairs well with

Sour Cream Lime Crema Pico de Gallo Chipotle Crema Romaine Lettuce \$2 FILLERS

Elote Queso

Jerk Sauce Ginger Slaw

\$3 FILLERS Guacamole Salsa Verde

Pineapple Salsa

Habanero Hot Sauce Peppers & Onions Roasted Corn Salsa

Salads Add protein to your salad....

SMOKED PULLED PORK +\$7 / GRILLED CHICKEN +\$8

CARNE ASADA STEAK* +\$9 / AHI TUNA SKEWER* +\$11

GRILLED OR BLACKENED SHRIMP / +\$11 BLACKENED HADDOCK / +\$12

House-Made Ranch, Balsamic Vinaigrette,

Cilantro Lime Vinaigrette, Strawberry Basil Vinaigrette

GARDEN SALAD \$11

A bed of chilled greens with Roma tomatoes, cucumbers, shredded carrots, croutons and choice of any of our housemade dressing.

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 \$22

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

BERRY SUMMER SALAD \$16

Mixed greens and baby spinach topped with seasonal berries, queso fresco cheese, pepitas, with a house-made strawberry basil vinaigrette.

quesadillas

CHEESE QUESADILLA \$11

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

ADD SMOKED PULLED PORK +\$6 / CHICKEN +\$7 / STEAK +\$8

ADD CHICKEN, BACON, RANCH /+\$7

ADD SAUTÉED PEPPERS & ONIONS /+\$3

ADD ZUCCHINI & SUMMER SQUASH / +\$3

ADD SEASONED SHRIMP / +\$8

Tacos single / double / triple Served with choice of one side.

Zucchini & Summer Squash / \$9 / \$13 / \$17

Served with lettuce, pico de gallo, salsa verde pickled onions, and topped with queso fresco, lime crema and cilantro.

Pollo Asada Chicken / \$11 / \$16 / \$21

Served with lettuce, pico de gallo, salsa verde pickled onions, and topped with queso fresco, lime crema and cilantro.

CARNE ASADA STEAK / \$12 / \$17 / \$22

Served with lettuce, pico de gallo, pickled onions, and topped with queso fresco, lime crema and cilantro.

SMOKED PULLED PORK / \$10 / \$15 / \$20

Served with ginger slaw, pineapple salsa, pickled onions, topped with queso fresco, lime crema and cilantro.

GRILLED SHRIMP / \$12 / \$18 / \$24

Served with ginger slaw, pineapple salsa, pickled onions topped with lime crema and cilantro.

SEARED FISH / \$13 / \$19 / \$25

Served with ginger slaw, pineapple salsa, pickled onions topped with lime crema and cilantro.

roti Jamaican Curry in a bowl or spinach wrap \$13 Celery, carrots, onions, potatoes with mango chutney, sour cream and house-made habanero hot sauce. Choice

of one side. ADD SMOKED PULLED PORK +\$6 / CHICKEN +\$7 / STEAK +\$8

We reserve the right to add 20% gratuity to parties of 6 or more.

bowls

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

TUNA POKE BOWL \$25

ADD +\$2

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 topped with crispy wontons MAHI MAHI \$27 and a teriyaki sauce.

HONOLULU CHICKEN BOWL \$18

Grilled seasoned chicken breasts served over white rice with sautéed peppers & onions, pineapple salsa topped with crispy wontons and a teriyaki sauce.

CARIBBEAN CHICKEN BOWL \$20

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

MEXI-FIESTA BOWL \$18

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

mini nooks

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

HOT DOG \$10 / DOUBLE HOT DOG \$13

Grilled Shields all-beef frank on a traditional roll.

KIDS CHEESE QUESADILLA \$11

Mini cheese quesadilla served with sour cream. ADD SMOKED PULLED PORK +\$5 / CHICKEN +\$6 ADD STEAK +\$7 / ZUCCHINI & SUMMER SQUASH +\$3 ADD SAUTÉED PEPPERS & ONIONS / +\$3

KIDS BURRITO \$10

Mini burrito with beans, cheese, and rice. ADD SMOKED PULLED PORK +\$5 / CHICKEN +\$6 ADD STEAK +\$7 / ZUCCHINI & SUMMER SQUASH +\$3 ADD SAUTÉED PEPPERS & ONIONS / +\$3

KIDS TACOS \$10

Two tacos with lettuce and cheese.

ADD SMOKED PULLED PORK +\$5 / CHICKEN +\$6

ADD STEAK +\$7 / ZUCCHINI & SUMMER SQUASH +\$3

ADD SAUTÉED PEPPERS & ONIONS / +\$3

ADD SEARED FISH /+\$7

desserts

DESSERT OF THE DAY Ask Your Server!

Brownie Sundae \$11

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

beverages

SODA \$3.75 | SHIRLEY TEMPLE \$4 Coke, Diet Coke, Sprite, Ginger Ale

DRAFT ROOT BEER \$6 Capt'n Eli's

JUICES \$3.75 / WHITE MILK \$4 / CHOCOLATE MILK \$5

Unsweetened Iced Tea, Lemonade, Cranberry BOTTLED SMART WATER \$3

Served with a sweet potato cake and grilled asparagus.

SEARED BLACKENED TUNA \$26

Seared blackened 8oz. tuna topped with a mystery sauce. Cooked Rare *

COCONUT ENCRUSTED HADDOCK \$24

Oven baked 8oz. haddock topped with a coconut panko breading surrounded by a lemon beurre-blanc.

Seared 8oz. mahi mahi in a lemon beurre-blanc topped with fresh pineapple salsa.

CARNE ASADA FLANK STEAK* \$21

Grilled 8oz. flank steak with a chimichurri sauce.

SMOKED JAMAICAN JERK CHICKEN

House-smoked jerk chicken topped with pineapple salsa.

HALF CHICKEN / \$26

WHOLE CHICKEN / \$45

sandwiches

HOOK'S LOBSTER ROLL BLT Market Price

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

SMOKED PULLED PORK SANDWICH \$16

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

ADD HOUSE-MADE BBQ SAUCE / +\$1

GRILLED CHICKEN BREAST SANDWICH \$17

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

ADD HOUSE-MADE BBQ SAUCE /+\$1 ADD THICK-CUT BACON / +\$3

JERK CHICKEN SANDWICH #\$18

lerk marinated chicken breast topped with pineapple salsa, ginger slaw, elote and greens on a brioche bun. Choice of one side.

BLACKENED HADDOCK SANDWICH \$21

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

house-made sauces

SMALL 20Z ELOTE / +75¢ SMALL 20Z GUACAMOLE /+\$3

SMALL 20Z DRESSINGS /+75¢ SMALL 20Z LIME CREMA / +50¢

SMALL 20Z SOUR CREAM / +50¢

SMALL 20Z SALSA VERDE /+75¢ SMALL 20Z PICO DE GALLO /+\$1

SMALL 20Z CHIPOTLE CREMA / +50¢

SMALL 20Z HABANERO HOT SAUCE /+\$1)

sides \$5

Our menu is thoughtfully crafted

from scratch, using locally sourced

ingredients whenever possible. We

believe exceptional food begins with

exceptional ingredients, honoring both flavors and freshness in every dish

- SIDE SALAD
- BLACK BEANS
- GINGER SLAW
- TORTILLA CHIPS •
- SEASONAL VEGGIES
- CILANTRO LIME RICE

PINEAPPLE SALSA

- ROASTED CORN SALSA
- SEASONED WHITE RICE
- House Macaroni Salad
- 40Z GUACAMOLE CILANTRO LIME RICE & BEANS
- *This food is or may be 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.