



LUNCH MENU

Small Plates

Maine Crab Cakes 16

Seared Lump Crab Cakes with Fresh Herbs & Seasoned Breading, Drizzled with a Remoulade Sauce

Chicken and Lemongrass Potstickers 12

6 Potstickers Seared In Sesame Oil Served with Thai Peanut Dipping Sauce & Lightly Dusted with Black Sesame Seeds

Chorizo Stuffed Mushrooms 12

5 Button Mushroom Caps Stuffed with a Homemade Sage, Chorizo, Smoked Gouda & Onion Stuffing. Finished Off with Melted Cheddar Cheese

Sautéed Fresh Mussels 16

Lemon, Wine, Garlic, Butter Sauce and Tomatoes. Served with Crusty Fresh Garlic Bread

Shrimp Cocktail 14

4 Large Shrimp Served with a Tangy Cocktail Sauce & Lemon Wedges

Artisan Cheese Board 16

Assorted Cheeses, Grapes & Berries, Dried Fruit, Seasonal Preserves, Whole Grain Mustard & Crackers

Basket of Seasoned Pub Fries 8

Baked Russet Potato Wedges with Chipotle Mayo

Seafood Potstickers 12

Lobster, Shrimp and Salmon Puree Folded in a Wonton Wrap with Mascarpone Cheese, Onion and Fresh Herbs Seared in Sesame Oil Served with a Mango Sauce.

Soup

Chef's Specialty Soup of the Day

or

Our Signature Haddock Chowder 6/9

Salad

The Beachmere 12 GF

Mixed Greens, Applewood Bacon, Candied Walnuts, Apples, Fresh Maine Blueberries & Chai-Poached Pears Topped with Shredded Cheddar Cheese

Traditional Caesar 10

Crisp Romaine Tossed with Fresh Shaved Parmesan, House Made Croutons & Creamy Caesar Dressing & Anchovies, if Desired

Garden Salad 10 GF

Mixed Greens With Grape Tomatoes, English Cucumbers, Shredded Carrots & Sliced Radish

Add Grilled Chicken 6, Grilled Shrimp 8, Fresh Chilled Lobster Meat 12 To Any Salad

Sandwiches

Served with Deli-Style Salad of the Day and Fresh Fruit or
Add Seasoned Pub Fries for \$3

Beachmere Inn Lobster Roll 19

Fresh Maine Lobster Lightly Seasoned with a Touch of Mayonnaise, Cradled in Romaine Lettuce, or
Warmed with a Light Tarragon Butter on the Side. Both Served in a Grilled Brioche Roll

Bistro Burger 12

6 oz. Angus Burger with a Choice of Cheddar or Swiss Cheese with Lettuce & Tomato on a
Grilled Brioche Bun
Add Thick Applewood Smoked Bacon 3

Chicken Apple Panini 12

Grilled Marinated Chicken, Fig Preserves, Cheddar Cheese & Sliced Apples on Grilled Thick
Multi Grain Bread

Grilled Pastrami Reuben 12

Warmed Thinly Sliced Pastrami with Swiss Cheese, Sauerkraut and
Thousand Island Dressing on a Thick Marble Rye

Turkey Club 13

Slices of Turkey Breast Atop Sourdough Bread with Mayonnaise, Applewood
Smoked Bacon, Lettuce & Tomato

Lobster Grilled Cheese 19

Fresh Lobster Tucked in Grilled Sourdough Bread
with Melted Cheddar and Dill Havarti Cheese.

Little Beach BLT 11

Applewood Smoked Bacon, Romaine Lettuce, Garden Tomatoes
& Pesto Mayo on Grilled Sourdough Bread

Baked Haddock Sandwich 14

Baked Seasoned Fillet of Haddock Served on a Toasted Brioche Bun with Lettuce, Tomato & a
Dollop of Tartar Sauce

Hearthstone Veggie Sandwich 11

Lettuce, Tomato, Cucumbers, Sprouts & Shredded Carrots Served on
Grilled Thick Multi Grain Bread with Melted Swiss Cheese & a Light Dijon Mayonnaise

Gluten Free Bread Available

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