



Dinner Menu

Starters

Maine Crab Cakes 16

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

Sautéed Fresh Mussels 16

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

Chicken and Lemongrass Potstickers 12

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

Shrimp Cocktail 14

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

Seafood Potstickers

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

\$12

Chorizo Stuffed Mushrooms 12

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

Artisan Cheese Board 16

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

Soup

Chef's Specialty Soup of the Day

or

Our Signature Haddock Chowder 6/9

Pre-Dinner Salads 8

The Beachmere

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

Traditional Caesar

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

Garden Salad

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

Entrees

Lobster Pomodoro 28

Light Pasta Dish with Fresh-Picked Lobster Meat, Garden Tomatoes, Garlic and Basil tossed with Home-made Linguini. Finished with Fresh-Shaved Parmesan Cheese and Served with a Garlic Baguette

Baked Atlantic Herb-Encrusted Haddock 25

Fresh Fillet of Haddock Dusted with Herbed Bread Crumbs, Baked with Butter, Lemon, and Wine Finished with a Citrus Beurre Blanc, served with Long Grain Wild Rice & Seasonal Vegetables

Filet Mignon 29

Seasoned Grilled 8 oz. Tenderloin Prepared to Your Liking & Topped with a Herb Compound Butter. Served with Roasted Red Potatoes and Seasonal Vegetables

Fresh Maine Seafood Scampi 29

Jumbo Shrimp, Lobster Meat, Mussels & Sea Scallops Sautéed with Roasted Tomatoes, Baby Spinach & Finished with a Garlic, White Wine & Herb Butter Sauce, Served Over Linguini with a Grilled Garlic Baguette

Grilled Bone in Pork Chop 24

A Grilled 14 oz. Center Cut Pork Loin Topped with an Onion, Apple and Cranberry Chutney Served with Roasted Red Potatoes and Vegetable Medley

French Rack of Lamb 28

Bone-In French Rack of Lamb Grilled Medium, Placed on a Bed of Vegetable Couscous and Served with Roasted Red Potatoes Drizzled with its own Natural Juices

Vegetable Pasta Primavera 18

Mixed Vegetables Sautéed with a Basil Pesto Sauce Tossed with Penne Pasta Served with Grilled Garlic Baguettes

Gluten Free Pasta Available

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