



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

Red Wine Caramelized Pork Belly 12

with an Asian Slaw

Chicken and Lemongrass Potstickers 12

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

Shrimp Cocktail 15

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

Bacon Wrapped Scallops 16

Drizzled with a Maple Glaze

Artisan Cheese Board 16

Assorted Cheeses, Grapes & Berries, Dried Fruit and Nuts, Seasonal Preserves, Specialty 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 & Anchovies, if Desired

Garden Salad

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

Summer Salad

Mixed Greens with Sliced Strawberries, Dried Cranberries, Avocados, Crumbled Feta Cheese, Toasted Almonds and Red Onions. Drizzled with a Blueberry Balsamic Vinaigrette

Entrees

Lobster Pomodoro 32

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

Filet Mignon 32

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 32

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

Baked Atlantic Herb-Encrusted Haddock 27

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 and Wild Rice & Seasonal Vegetables

Glazed Half Duck 29

A Partially Boned Half Duck Baked with a Brandy Cherry Glaze Served with A Long Grain and Wild Rice and Seasonal Vegetables

Grilled Shrimp and Scallops Skewers 29

2 Shrimp and Scallop Kabobs with Vegetables Served over Rice and Topped with a Garlic and Herb Butter sauce

Fire Braised Sliced Marinated Flank Steak 26

Grilled Sliced Flank Steak Simmered in a Sweet Bourbon Sauce with Roasted Red Potatoes and Seasonal Vegetables

Chicken Monterey 24

Sautéed Chicken Breast with Mushrooms, Onions and Covered with a Monterey Jack Cheese Sauce Served with Long Grain and Wild Rice

Vegetable Pasta Primavera 19

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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