

# Starters

## Maine Crab Cakes \$19

Seared Lump Crab Cakes with Fresh Herbs and Breading, drizzled with House made Remoulade Sauce

## Sautéed Fresh Mussels \$22

Mussels sautéed in Garlic Butter, finished with Fresh Lemon Juice, White Wine and Tomatoes with a Crusty Baguette

## Classic Shrimp Cocktail <sup>GF</sup> \$18

Four Large Shrimp served with our own Cocktail Sauce

## Artisan Cheese Board for Two \$32

Chef's Choice of Cheeses, Fruits, Nuts, and Olives served with Whole-Grain Mustard & Crackers

*GF Crackers available \$3*

## Chicken and Lemongrass Potstickers \$16

Seared in Sesame Oil, served with a Thai Peanut Dipping Sauce, dusted with Black Sesame Seeds

## Basket of Seasoned Pub Fries <sup>GF</sup> \$14

Baked Russet Potato Wedges with Chipotle Mayo Dipping Sauce

## Mushroom Ragout En Croute \$16

Mushrooms sautéed with a Garlic, Shallot and Thyme Sherry Cream Sauce. Served over a Pinwheel Puff Pastry

# Salads

## The Beachmere Salad <sup>GF</sup> \$15

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

## Traditional Caesar \$13

Crisp Romaine tossed with Freshly Shaved Parmesan, House made Croutons & Creamy Caesar Dressing

## Garden Salad <sup>GF, DF</sup> \$12

Mixed Greens with Grape Tomatoes, English Cucumbers, Shredded Carrots, Red Onion & Sliced Radishes

## Wedge Salad <sup>GF</sup> \$13

Iceberg Lettuce Wedge, Bleu Cheese Crumbles, Grape Tomatoes, Bacon, Carrots & Scallions, topped with Blue Cheese Dressing

### Dressing Options

Blueberry Balsamic, Italian, Raspberry Vinaigrette, Ranch, Balsamic Vinaigrette, Caesar, Blue Cheese

### Protein Options

Grilled Chicken \$9  
Grilled Shrimp \$13  
Chilled Lobster Meat \$18  
Sliced Avocado \$4

# Soups

- **Our Signature Haddock Chowder**
- **Butternut Squash and Apple <sup>GF</sup>**
- **Clam Chowder**

**Cup \$8**  
**Bowl \$11**

# Sandwiches

*Gluten Free Bread Available \$3*

*Served with Fresh Fruit and Kettle Cooked Potato Chips OR Substitute Seasoned Pub Fries or a Petite Salad for \$5*

## Beachmere Inn Lobster Roll Market Price

Cold, Fresh Maine Lobster lightly dressed with Mayo in Romaine

*OR* Hot, Fresh Lobster warmed with a Light Tarragon Butter

## Bistro Burger \$14

6 oz. Angus Burger, prepared to order, with a choice of Cheddar or Swiss with Lettuce & Tomato served on a Grilled Brioche Bun

*Add Thick Applewood Smoked Bacon \$3*

## Baked Haddock Sandwich \$20

Baked Seasoned Fillet of Haddock served on a toasted Brioche Bun with Lettuce & Tomato topped with Tartar Sauce

## Grilled Chicken Sandwich \$16

Marinated Chicken Breast on a Buttered Brioche Roll with Applewood Smoked Bacon, Romaine Lettuce, Tomatoes and Mayo

## Chicken Apple Panini \$15

Marinated Grilled Chicken topped with Fig Preserves, melted Cheddar Cheese & freshly sliced Apples on thick grilled Multigrain Bread

## Little Beach BLT \$14

Applewood Smoked Bacon, Romaine Lettuce, Tomatoes & Pesto Mayonnaise on grilled Sourdough Bread

## Avocado Caprese Sandwich \$15

Sliced Avocado with Fresh Mozzarella Cheese, juicy Tomatoes, Basil Pesto and Balsamic Glaze on grilled Multigrain Bread

# Entrees

*All Entrees are accompanied by your choice of two sides:*

Red Roasted Potatoes, Long Grain & Wild Rice, Green Bean Almondine, Grilled Lemon and Garlic Asparagus, Glazed Sweet Baby Carrots

## **Bacon Wrapped Filet Mignon <sup>GF</sup> \$44**

Seasoned and grilled 8oz Tenderloin, wrapped with Bacon, prepared to order and topped with Herbed Garlic Compound Butter

## **Pan-Seared Sea Scallops <sup>GF</sup> \$40**

Large Sea Scallops pan-seared in a Brown-Butter Shallot Sauce with Fresh Lemon and Capers

## **Grilled NY Strip Steak <sup>GF</sup> \$40**

Seasoned 10 oz New York Strip Steak prepared to order, topped with a rich Mushroom Au Poivre Sauce *substitute Crumbled Blue Cheese \$3*

## **Pork Tenderloin <sup>GF</sup> \$34**

Pan-seared Tenderloin Medallions with a creamy Dijon Mustard Sauce

## **Baked Herb-Encrusted Haddock \$38**

Fresh Fillet of Haddock dusted with Herbed Bread Crumbs, baked with Lemon-Butter and White Wine finished with a Citrus Beurre Blanc

## **Grilled Swordfish Steak <sup>GF</sup> \$36**

Atlantic Swordfish Steak topped with a Basil-Garlic Herb Butter

## **Lazy Man's Lobster Market Price**

Fresh Maine Lobster Meat baked with Butter, Sherry and Tarragon, topped with Bread Crumbs

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# Pasta Dishes

*Served with Grilled Garlic Baguettes, Gluten Free Pasta and Baguettes Available for an additional \$5*

*Add Grilled Chicken \$9 ♦ Add Grilled Shrimp \$13 ♦ Add Lobster Meat \$18*

## **Lobster Pomodoro Market Price**

Fresh-Picked Maine Lobster, Garden Tomatoes, Garlic and Basil tossed with Linguini finished with Shaved Parmesan Cheese

## **Fresh Maine Seafood Scampi \$46**

Jumbo Shrimp, Maine Lobster, Mussels & Sea Scallops sautéed with Linguini, Roasted Tomatoes, Baby Spinach, Garlic, White Wine & Herb Butter

## **Chicken and Sausage Penne with Marinara \$36**

Grilled Chicken and Andouille Sausage, Onions and Peppers in a rich Marinara Sauce topped with Fresh Shaved Parmesan

## **Spinach and Mascarpone Raviolis \$30**

With Petite Cut Vegetables in a Pesto Parmesan Cream Sauce

**88** 1937 ~ 2025 years  
*The Beachmere Inn*  
on the ocean

*Celebrating 88 years of Hospitality on the Marginal Way!  
The Beachmere Inn has been family owned and operated since 1937.  
Our commitment to fantastic ocean-view rooms and delicious dining  
continues to be the cornerstone of our Inn on the  
beautiful coast of Maine.*

*Thank you for joining us! -Chef Skip & The Beachmere Team*