

# STARTERS

## Maine Crab Cakes \$21

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

## Sautéed Fresh Mussels \$23

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

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

Four Large Shrimp served with our own Cocktail Sauce

## Artisan Cheese Board \$32

Chef's Choice of Cheeses, Fruits, Nuts, and Olives, served with Whole-Grain Mustard and 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 Crouete \$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> \$16

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

## Traditional Caesar \$14

Crisp Romaine tossed with Freshly Shaved Parmesan, Housemade Croutons and Creamy Caesar Dressing

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

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

## Wedge Salad <sup>GF</sup> \$15

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

### Dressing Options

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

### Protein Options

Grilled Chicken \$10  
4 Grilled Shrimp \$15  
Chilled Lobster Meat \$20  
Sliced Avocado \$4

# SOUPS

Cup \$9 Bowl \$12

## Clam Chowder

## Butternut Squash and Apple <sup>GF</sup>

## Haddock Chowder

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# HANDHELDS

*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*

## Bistro Burger \$16

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

*Add Thick Applewood Smoked Bacon \$3*

## Baked Haddock Sandwich \$21

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

## Little Beach BLT \$15

Applewood Smoked Bacon, Romaine Lettuce, Tomato and Pesto Mayo on Grilled Sourdough

## Grilled Chicken Sandwich \$16

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

## Chicken Apple Panini \$16

Marinated Grilled Chicken topped with Fig Preserves, Melted Cheddar Cheese and Freshly Sliced Apples on Thick Grilled Multigrain Bread

## Avocado Caprese Sandwich \$16

Sliced Avocado with Fresh Mozzarella, Juicy Tomatoes, Basil Pesto and Balsamic Glaze on Grilled Multigrain

## Beachmere Inn Lobster Roll Market Price

Cold Maine Lobster lightly dressed with Mayo nestled in Romaine Lettuce

OR

Hot Maine Lobster warmed with a Light Tarragon Butter

# 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 or Glazed Sweet Baby Carrots*

## **Bacon Wrapped Filet Mignon <sup>GF</sup> \$48**

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> \$46**

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

## **Grilled NY Strip Steak <sup>GF</sup> \$44**

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

## **Pork Tenderloin <sup>GF</sup> \$36**

Pan-Seared Tenderloin Medallions with a Creamy Dijon Mustard Sauce

## **Baked Herb-Encrusted Haddock \$40**

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> \$40**

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 \$10 ♦ Add 4 Grilled Shrimp \$15 ♦ Add Lobster Meat \$20*

## **Lobster Pomodoro *Market Price***

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

## **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

## **Fresh Maine Seafood Scampi \$49**

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

## **Spinach and Mascarpone Ravioli \$32**

With Petite-Cut Vegetables in a Pesto Parmesan Cream Sauce

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***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.***



*Celebrating 89 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*