



PEPPER'S SEAFOOD^{co}

OGUNQUIT, ME

Raw Bar

SHRIMP COCKTAIL 16.5
Jumbo shrimp with cocktail sauce

SNOW CRAB 38
warm butter, cocktail sauce, lemon

OYSTERS* 4 EACH / 43 DOZEN

POKE NACHOS* 22
Soy marinated tuna, nori salad, scallion, tomato, avocado and cilantro on wonton chips with a sweet soy drizzle

APPETIZERS

STREET CORN DIP 17
*cheddar, jalapeño, scallions with chips??
add lobster or crab +MKT*

FRIED CALAMARI 19
*Traditional: Golden battered calamari served with marinara sauce
- OR -
Pepper's: Golden battered calamari tossed with cherry peppers, garlic, butter, fresh herbs and a sprinkling of parmesan cheese*

ARTISAN SOFT PRETZEL 15
Served warm with honey mustard and a house-made Pepper's Champ Lager cheese sauce

CHICKEN WINGS 17
Fried chicken wings (boneless or bone-in) served buffalo style OR tossed in a Maine Blueberry Barbecue sauce

POUTINE
Chowder Style 18
fries, clam chowder, scallions
Maine Lobster MKT
fries, fresh lobster, lobster bisque

Duck Confit 22
fries, duck confit, cheddar curd, chicken demi glaze

MUSSELS 21
*white wine, garlic, shallots, ciabatta
add bacon & blue cheese +4*

MOULES FRITES 18
french fries topped with crispy fried mussels with truffle aioli

BLACKENED SHRIMP 18
pineapple salsa, spicy aioli

CRAB CAKE 24
pickled vegetables, greens, chipotle aioli

CHOWDER & SALAD

CLAM CHOWDER
CUP 10 BOWL 13
Traditional New England chowder like Pepper used to make

SOUP OF THE DAY
CUP 10 BOWL 13
Ask your server for today's soup selection!

LOBSTER STEW MKT
A bowl of traditional native stew - made to order, filled with fresh Maine lobster, caramelized shallots, butter, cream and a dash of sherry topped with fresh herbs and scallions, served with grilled bread

TACO SALAD 14
mixed greens with pico de gallo, pickled cabbage, avocado and shredded cheese served with crisp tortilla wedges and Great White Ranch

SPINACH SALAD 12.5
Baby spinach, strawberries, blueberries, roasted beets, feta and candied nuts with balsamic vinaigrette

CAESAR 12.5
Romaine lettuce, shaved parmesan cheese and croutons, tossed in Caesar dressing

GARDEN 11.5
Mixed greens, tomato, cucumber, red onion, shredded cheese, and croutons

ADD GRILLED CHICKEN 9
GRILLED SHRIMP 12 LOBSTER MKT
GRILLED SALMON 12 HADDOCK 12

HANDHELDS

CHEESEBURGER* 18.5
All-natural, 100% Angus chuck char-grilled burger on a toasted brioche bun with lettuce, cheese, tomato, pickle, and onion

QUINOA BURGER 17.5
Red quinoa, vegetables, sunflower seeds and spices served on a grilled brioche bun with lettuce, tomato, onion and a pickle

CRANBERRY WALNUT CHICKEN SALAD 16.5
Chicken salad mixed with walnuts and cranberries, served in a wrap with iceberg lettuce

TACOS
*Your choice of blackened haddock, salmon or shrimp with pickled cabbage, pico de gallo, cheese, lettuce, and avocado on flour tortillas.
Served with lemon dill aioli*
HADDOCK (22) SALMON (22) SHRIMP (19)

FRIED or BLACKENED HADDOCK 21
Hand-battered and fried or blackened haddock fillet on a toasted brioche bun with lettuce and tomato. Served with tartar sauce

HADDOCK RACHEL 21
Fried haddock fillet with coleslaw, Swiss cheese and thousand island dressing on marble rye bread

PEPPER'S FRIED CHICKEN 19
Pepper's Champ Lager battered fried chicken, lettuce, tomato, pickle, and a chipotle aioli on a toasted brioche bun

FOR THE LOVE OF LOBSTER

ADD A CUP OF CHOWDER TO ANY LOBSTER DINNER FOR \$8

MAINE LOBSTER ROLLS

Market Price

Served on a buttered New England style toasted roll with French fries or house-made seasoned potato chips. Coleslaw included upon request. Substitute either side with choice from sides for \$2 or a Caesar or garden salad for \$4
Gluten Free Roll available for additional \$2

MARTIN

Mixed with mayo and iceberg lettuce

OGT

Warm, mixed with butter

PERKINS COVE

Mixed with cilantro lime aioli, and topped with red pepper pickled cabbage, pico de gallo, and Cajun seasoning

ACADIA

Mixed with lemon truffle aioli, scallions and lemon zest

Make ANY Lobster Roll a **JUMBO** roll with twice the lobster meat!

TRADITIONAL MAINE LOBSTER DINNERS

Market Price

Steamed and served with drawn butter, corn on the cob, coleslaw and a dinner roll
Gluten Free Roll available for additional \$2

1 $\frac{1}{4}$ LB OR TWIN LOBSTERS

MAKE IT A LOBSTER BOIL! +10

Add boiled potatoes, mussels and a red hot dog to your steamed lobster dinner

BAKED STUFFED LOBSTER MKT

1 $\frac{1}{4}$ pound lobster, stuffed with a scallop and shrimp filling, topped with a buttery sherry cracker-crumb topping and baked until golden brown

LOBSTER MAC & CHEESE MKT

A classic comfort food with a Maine twist. Filled with Maine lobster, smoked Gouda, three cheese blend, and topped with panko

PEPPER'S SPECIALS

FRIED WHOLE BELLY CLAMS MKT

Lightly battered and fried served with french fries and tartar sauce

FRIED SCALLOPS MKT

Lightly battered and fried served with french fries and tartar sauce

SHRIMP 23

Lightly battered shrimp fried golden brown, served with cocktail sauce and tartar sauce

FISH AND CHIPS 26

Lightly battered and fried haddock served with french fries and tartar sauce

FISHERMAN'S CHOICE MKT

Choice of two: fried shrimp, haddock, scallops or whole belly clams served with tartar sauce

CHICKEN TENDERS 20

Fried chicken tenders served with french fries and choice of honey mustard or barbecue sauce

PEPPER'S MAC & CHEESE 20

smoked Gouda, three cheese blend, and topped with panko

ADD CHICKEN 9 SHRIMP 12 SALMON 12

SEAFOOD MARINARA 36

sautéed scallops, shrimp and mussels in marinara sauce with linguini

ADD LOBSTER MKT

MAINE STUFFED HADDOCK 35

Maine haddock fillet filled with shrimp and scallop stuffing, lobster cream sauce and topped with a buttery cracker crumb topping, served with mashed potatoes and vegetable of the day

BAKED HADDOCK 29.50

Haddock fillet topped with cracker crumbs, sherry, butter, onions & lobster cream sauce, served with mashed potatoes and vegetable of the day

MEDITERRANEAN SALMON 32

Seared salmon with mediterranean vegetables, rice, feta, olives, tzatziki sauce

SHRIMP SCAMPI 32

creamy lemon butter sauce, linguine, parmesan

SEARED SCALLOPS 38

market vegetable risotto & lobster cream sauce

STEAK TIPS 32

sautéed peppers and onions, served with french fries

SLOW-COOKED HALF CHICKEN 28

slow-cooked half chicken, market vegetables, mashed potatoes, chicken demi-glacé

SURF & TURF

Steak tips with sautéed peppers and onions served with coleslaw and french fries

WITH SCALLOPS 50, SHRIMP 40, or LOBSTER MKT

SIDES

French Fries **5**
Sweet Potato Fries **5**
Coleslaw **3**
Corn on the Cob **4**
Onion Rings
Small (5) or Large (8)

Market Vegetables **5**
House-made Seasoned
Potato Chips **4**
Side Garden Salad **6**
Side Caesar Salad **6**