

Dinner Menu



STARTERS

Bacon Wrapped Scallops 20
apple smoked bacon & a maple glaze (GF)

Duck Confit Poutine 16
duck confit with cheese curds atop fries

Classic Calamari 15
with marinara or cocktail sauce

Butternut Squash & Roasted Apple Arancini 14
with a white balsamic onion jam

PEI Mussels & Toasted Baguette 16
with a butter, white wine, & garlic sauce (GF)

Roasted Brussels Sprouts 11
tossed with a sweet chili sauce & topped with toasted pumpkin seeds

SOUPS AND SALADS

Perkins Cove Clam Chowder 11
made with bacon, served with crackers

Classic French Onion Soup 8
toasted with swiss cheese

Caesar Salad 12
romaine lettuce with shaved parmesan & garlic seasoned croutons

Baby Spinach & Goat Cheese Salad 14
baby spinach, roasted beets, pickled red onion, orange craisins, breaded goat cheese medallion, topped with crispy prosciutto & balsamic vinaigrette

ADD TO SALADS

Chicken - Grilled or Cajun 8

Shrimp - Grilled or Cajun 12

Duck Confit 12

Salmon 18

BURGERS & SANDWICHES

All burgers & sandwiches served with fries

***360 Burger 15**
black angus beef on a toasted bun with lettuce, tomatoes, onion, & choice of cheese

Haddock Sandwich 19
cajun or breaded haddock fillet dusted with malt vinegar powder, on a brioche bun & served with coleslaw

Chicken Quesadilla 15
flour tortilla filled with grilled chicken, jack cheddar cheese, sautéed onion & peppers, served with salsa & sour cream

GF buns available \$2 Cheese: American, Provolone, Swiss, & Cheddar

Veggie Burger 15

served with lettuce, tomato, red onion, & choice of cheese on a brioche roll

Crispy Fried Chicken Sandwich 17
house made Moxie bbq sauce on a brioche roll served with coleslaw (contains dairy)

SIGNATURE DISHES

Fish & Chips By The Sea 26
breaded local haddock fillet dusted with malt vinegar powder and house made coleslaw

Scallop & Shrimp Scampi 36
jumbo shrimp & scallops with garlic, shallots, white wine, and fine herb butter sauce over linguini

Pan Seared Gulf Of Maine Salmon 32
crispy skin salmon with wild mushroom risotto, herb roasted vegetable medley, tarragon white wine sauce (GF)

Cornbread Stuffed Chicken Breast 28
served on a bed of herb roasted veg medley, mashed potatoes, and topped with an herb cream sauce

Marginal Way Mushroom Wellington 28
stuffed portabella mushroom served over sautéed spinach with red pepper coulis and olive tapenade topped with baked puff pastry (V)

Lemon & Parsley Crusted Haddock 28
local haddock baked with bread crumbs, roasted shallot mashed potatoes & country style green beans finished with lemon beurre blanc

Surf Point 360 Braised Short Rib 36
braised beef short rib, roasted shallot mashed potatoes, honey glazed carrots, topped with garlic chips (GF)

Pork Schnitzel 26
pan seared breaded pork loin, red wine braised red cabbage, house made roasted garlic spaetzle, whole grain mustard vinaigrette

* This food is or may be served raw or undercooked or may contain raw or undercooked foods. Consumption of this food may increase the risk of food-borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods.