

OCEAN POINT INN



Beginnings

Grilled Flatbread
with creamy artichoke spread 11
- add shrimp or crabmeat add 6

Signature Crab Cakes
seared and served with spicy
creole mayo 14

Garden Salad
baby greens, cucumber, cherry tomato, onion, carrot 6

Caesar Salad
crisp romaine hearts, anchovies, croutons, creamy
Caesar dressing 10 - add chicken or shrimp 6

OPI Lobster Stew
cup 14, bowl 18

New England Clam Chowder
cup 6, bowl 10

Maine Mussels
sautéed with roasted garlic,
white wine and herbs 14

Calamari Fra Diavolo
deep fried and tossed with
banana peppers,
served with house marinara 12

"Pot Sticker" Dumplings
fried golden brown and served
with a spicy chile sauce 12

Shrimp Cocktail
with traditional cocktail sauce
and lemon 14

Roasted Tomato & Cheese Curd Salad
over baby greens 12

Mango Salad
Boston lettuce, red cabbage, mango, chevre,
almonds, and a sesame ginger dressing 14

French Onion Soup 9

Lighter Fare

Classic Maine Lobster Roll served with French fries Market price

Fish and Chips served with tarter sauce 16

Grilled Chicken Sandwich served with sliced cheddar cheese and french fries 15

Classic Cheeseburger* with choice of swiss, cheddar, or American cheese and french fries 15

BBQ Baby Back Ribs with french fries and cole slaw - half rack 20, full rack 26

Cheese Pizza basic and tasty 12 • Additional Toppings each 1

Extra Cheese - Pepperoni - Ham - Bacon - Sausage - Mushrooms - Onions - Peppers - Olives - Pineapple

gluten free dough available add 3

Entrees

Chicken Atlantis
boneless all-natural chicken breast,
lobster, sea scallops,
and mushrooms with a tarragon
cream reduction 28

Seafood Scampi
fresh local scallops and lobster,
jumbo shrimp, sautéed with
provençal sauce 32

Fillet of Salmon
pan seared with lemon butter 26

Linekin Bay Lobster
effortless lobster, fresh picked and
sautéed in butter -market price

Steamed Maine Lobster
with choice of sides and drawn
butter -market price

Baked Haddock
with bread crumbs, fresh lemon
and butter 22

- add seafood stuffing 6

Fresh Sea Scallops
broiled to perfection or fried
golden brown 26

Herb-Rubbed Rack of Lamb
tender New Zealand lamb,
pan seared with mint demiglace 36

Statler Chicken
seared then roasted
with fresh herbs and pan jus 23

Steak of the Day*
-market price



Die wichtigsten Worte sind



Preparation: beachten Sie für
alle empfindliche



Gluten und Mehl sind
in allen Gerichten



Bitte abstand halten
empfindliche und gesunde

*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 foodborne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods. We cannot guarantee that food allergens will not be transferred through accidental cross contact.