

## APPETIZERS

### SOUP DU JOUR / MP

### TFP WINGS OR BONELESS TENDERS / 17

SPICY HONEY GARLIC OR CHILI BUFFALO

### MUSSELS (GF) / 22

PLUM TOMATO + BASIL GARLIC SAUCE,  
RED PEPPER FLAKES, GRILLED FOCACCIA

### CRISPY CALAMARI (GF) / 18

SHAVED PARMESAN, LEMON AIOLI, TRUFFLE  
DUST

### FRIED CAULIFLOWER (GF) / 15

BLUE CHEESE EMULSION, CHILI BUFFALO  
DRIZZLE

### MAINE SEAFOOD CAKES / 21

LUMP CRAB, SHRIMP, HADDOCK, SCALLOPS,  
CHIPOTLE REMOULADE

### AHI TUNA STACK / 22

SPICY SOY MARINADE, JASMINE RICE,  
CUCUMBER + SEAWEED SALAD, WASABI  
AIOLI, WONTON CRIPS, SESAME SEEDS,  
PICKLED GINGER

### BANG BANG SHRIMP (GF) / 19

TEMPURA FRIED SHRIMP, PINEAPPLE SALSA,  
BANG BANG SAUCE

### SHRIMP COCKTAIL (GF) / 18

(4) SHRIMP, BLOODY MARY COCKTAIL  
SAUCE

### MOZZARELLA + BASIL ARANCINI / 15

SAN MARZANO PLUM TOMATO SAUCE +  
SHAVED PARMESAN

### SPINACH + ARTICHOKE DIP / 16

TORTILLA CRISPS

## FLATBREADS

### MARGHERITA / 15

MOZZARELLA, TOMATO, FRIED BASIL  
CRISPS, BALSAMIC DRIZZLE

### CHICKEN PARM / 19

PLUM TOMATO + BASIL SAUCE,  
MOZZARELLA, FRIED CHICKEN BREAST

### FLATBREAD DU JOUR / MP



## ENTREES

### CHICKEN UNDER A BRICK (GF) / 28

CHICKEN SEARED UNDER A BRICK, YUKON  
GOLD POTATOES, WHOLE GRAIN MUSTARD  
BUTTER, VEGETABLE DU JOUR

### BEEF TENDERLOIN MEDALLIONS AU POIVRE / 45

PEPPER CRUSTED BEEF TENDERLOIN, BRANDY  
+ GREEN PEPPERCORN DEMI GLACE, MASHED  
POTATO, VEGETABLE DU JOUR

### BAKED HADDOCK SCAMPI / 35

LEMON BAKED HADDOCK, RITZ CRACKER BUTTER  
CRUMBS, SHRIMP SCAMPI TOPPING, WHITE  
TRUFFLE, PARMESAN RISOTTO

### SESAME SEARED AHI TUNA / 32

THAI SPICE, RED JASMINE RICE + QUINOA  
STIR-FRY, CUCUMBER WAKAME SALAD,  
WASABI AIOLI, SRIRACHA

### SEARED SCALLOPS (GF) / 42

PARMESAN RISOTTO, TOMATO BACON  
JAM, VEGETABLE DU JOUR

### JERK SPICED SALMON / 33

TZATZIKI, SAFFRON, SWEET CORN + BELL  
PEPPER RICE PILAF, VEGETABLE DU JOUR

### TFP LOBSTER RISOTTO (GF) / MP

FRESH MAINE LOBSTER MEAT, PARMESAN  
RISOTTO, SWEET PEAS

### JAEGAR SCHNITZEL / 29

PRIME PANKO CRUSTED PORK CUTLETS,  
MUSHROOM RED WINE DEMI-GLACE, SOUR  
CREAM, BACON + CHIVE POTATO  
PANCAKE, VEGETABLE DU JOUR

### TFP MAC + CHEESE / 19

FOUR CHEESE BLEND, CREAM, BACON BITS, RITZ  
CRACKER CRUMBS  
CHICKEN 9 / **LOBSTER MP** / CHORIZO 10

GF: GLUTEN FREE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, OR SHELLFISH MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## SALADS

ADD: CHICKEN 12 / **LOBSTER MP** /  
SHRIMP 18 / SALMON 15  
SMALL / LARGE

### CAESAR SALAD 9 / 13

FOCACCIA CRUMBLE, CLASSIC CAESAR DRESSING, SHAVED PARMESAN

### ROASTED BEET SALAD 10 / 15

CANDIED PECANS, MESCLUN GREENS, GOAT CHEESE, DRIED APRICOTS, HOUSE BALSAMIC VINAIGRETTE

### BURRATA SALAD / 18

MIXED GREENS, CANDIED PECANS, BASIL PESTO, FOCACCIA, OLIVE OIL, BALSAMIC GLAZE

### CHOPPED SALAD (GF) 9 / 14

MIXED CHOPPED GREENS, BACON, TOMATO, CUCUMBER, OLIVES, CARROTS, FETA, SHERRY VINAIGRETTE

## BARFARE

SERVED WITH FRENCH FRIES (GF)  
SUBSTITUTE SWEET POTATO OR TRUFFLE FRIES / \$2

### PORCH BURGER / 18

LETTUCE, TOMATO, CRINKLE CUT PICKLES, CABOT CHEDDAR, PORCH SAUCE, BRIOCHE BUN

### TFP VEGGIE BURGER / 17

QUINOA, RED JASMINE RICE, EDAMAME, ROASTED CORN, ROASTED SPICED CAULIFLOWER, CARROT, CHEDDAR JACK CHEESE, TEQUILA LIME SLAW, CHIPOTLE AIOLI

### FRIED FISH TACOS (2) / 22

FRIED HADDOCK, TEQUILA LIME SLAW, FLOUR TORTILLAS, SPICY REMOULADE

### TFP CLUB / 18

ROASTED TURKEY, BACON, LETTUCE, TOMATO, MAYO, TOASTED CHALLAH BREAD

### FRIED CHICKEN SANDWICH / 18

FRIED CHICKEN, BACON, CABOT CHEDDAR, SHREDDED LETTUCE, HONEY DIJON GARLIC SAUCE, BRIOCHE BUN

### **LOBSTER ROLL / MP**

5OZ FRESH TAIL, KNUCKLE, + CLAW MEAT, OLD BAY SEASONING, TARRAGON, BRIOCHE BUN, TOSSED IN LIGHT MAYO OR DRAWN BUTTER

### FRIED HADDOCK + CHIPS (GF) / 24

FRIED HADDOCK, TARTAR SAUCE, LEMON

## FOR THE TABLE

### SIDE MAC + CHEESE / 11

FOUR CHEESE BLEND, CREAM, BACON BITS, RITZ CRACKER CRUMBS

### TRUFFLE FRIES (GF) / 8

LEMON AIOLI, TRUFFLE DUST

### SWEET POTATO FRIES / 8

CHIPOTLE AIOLI

### VEGETABLE DU JOUR / MP

LOCAL SEASONAL VEGETABLE

### MASHED POTATOES / 7

DON'T FORGET TO TAG US IN  
YOUR PHOTOS!

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DINNER  
7 DAYS A WEEK  
4PM

LUNCH  
FRIDAY - SUNDAY  
11:30AM

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EXECUTIVE CHEF  
ARTHUR LANDIS



THE  
FRONT PORCH  
OGUNQUIT MAINE  
EST. 1980