

Breakfast Menu



Eggs

Eggs 360 13

two eggs plus your choice of ham, bacon, sausage, or grilled tomato served with home fries & toast

The Nubble Breakfast Sandwich 10

fried egg with your choice of bacon, ham or sausage, and American cheese served on an english muffin, bagel, or toast

Avocado Toast 15

fried egg white with avocado, grilled tomato and your choice of toast

The Ogunquit Benedict 16

two poached eggs with sauteed spinach, mushrooms, broccoli, grilled tomato and house made hollandaise sauce served on an english muffin

Corned Beef Hash & Eggs 15

two eggs served your way and house made corned beef hash served with toast

Classic Eggs Benedict 15

two poached eggs with ham and house made hollandaise sauce served on an english muffin

Irish Benedict 15

two poached eggs with homemade corned beef hash and house made hollandaise sauce served on an english muffin

Three Egg Omelette 13

with your choice of cheese served with home fries & toast
add bacon, ham, or sausage \$2 each
add tomato, pepper, broccoli, mushrooms, spinach, or onion \$1 each

Pancakes & French Toast

French Toast 14

two slices of thick texas-style bread in a rich batter with a hint of cinnamon, & vanilla served with real maple syrup

Pancakes 14

two oversized pancakes served with real maple syrup

ADD TOPPINGS

fresh strawberries or blueberries, chocolate chips, or sliced banana \$2 each

Make Your Own Breakfast

One Egg 3.50

Single Pancake 5.50

Single French Toast 5.50

House Made Oatmeal 6

Muffin of the Day 4

Fruit Salad 5

Muesli 14

granola and vanilla yogurt mixed with seasonal fruits & berries

Side of Bacon, Ham, or Sausage 5.50

Side of Homemade Corned Beef Hash 6

Bagel or English Muffin 4

Side of Toast 3

Add Cream Cheese or Peanut Butter 1.50

Eye Openers

360 Bloody Mary

choice of vodka

Mimosa

prosecco with a splash of orange juice

Kir Royale

prosecco with a splash of chambord & blueberry garnish

Lemon Berry Prosecco

prosecco with muddled lemon & strawberry

Lamarca Prosecco

Blueberry Bellini

tiamo prosecco with a splash of blueberry vodka

Coffee or Tea 3.50

Hot or Iced

Juice 3.50

orange, apple, cranberry grapefruit or tomato

2% Milk 4

Chocolate Milk 4.50

Hot Chocolate 4

* 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.

HOURS

Daily from 7AM - 8:45PM
360 open 12PM - Close

ADDRESS

125 Shore Rd, Ogunquit, ME 03907

PHONE

(207) 646-9384

STARTERS

Lunch Menu



Bacon Wrapped Scallops 20

apple smoked bacon & a maple glaze (GF)

Shrimp Cocktail 16

jumbo shrimp with house cocktail sauce (GF)

Fried Calamari 15

with marinara or cocktail sauce

Shoreline Crispy Shrimp 16

jumbo shrimp with a cucumber dill sauce

PEI Mussels & Frites 16

with a butter, white wine, & garlic sauce (GF)

Mixed Veggie Fritters 13

with a traditional pakora sauce

SOUPS AND SALADS

Perkins Cove Clam Chowder 10

made with bacon, served with crackers

Shore Road Caesar Salad 12

romaine lettuce with shaved parmesan and garlic seasoned croutons

Baby Spinach & Goat Cheese Salad 14

baby spinach with strawberries, pickled red onions, dried blueberries, topped with an encrusted goat cheese medallion, & raspberry dressing

Tomato Bisque 10

served with crackers

Mixed Green Salad 12

cucumber, cherry tomatoes, shaved red onion, & pickled carrots topped with crispy onion sticks

ADD TO SALADS

Grilled or Cajun Chicken 8

Grilled or Cajun Shrimp 12

Salmon 16 / Lobster MKT

BURGERS AND SANDWICHES

360 Burger 15

black angus beef on a toasted bun with lettuce, tomatoes, onion, & choice of cheese, served with fries

Crispy Fried Chicken Sandwich 17

a house made Moxie bbq sauce served with french fries & coleslaw (contains dairy)

Garden Burger 15

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

Chicken Quesadilla 15

flour tortilla filled with grilled chicken and jack cheddar cheese, served with salsa and sour cream

Chicken Caesar Wrap 15

grilled chicken, caesar salad & parmesan cheese on a wrap

Grilled Chicken BLT sandwich 16

apple smoked bacon, lettuce, tomato served with french fries

Chicken Tenders 14

golden & crispy served with french fries and your choice of dipping sauce

The OGT Lobster Roll MKT

mixed mayonnaise & celery or undressed with drawn butter, served on a brioche bun

Fried Haddock Sandwich 19

breaded fillet dusted with malt vinegar powder served on a brioche bun with lettuce, tomato, onion and coleslaw

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Dinner Menu



STARTERS

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

Shoreline Crispy Shrimp 16
jumbo shrimp with a cucumber dill sauce (GF)

Shrimp Cocktail 16
jumbo shrimp with house cocktail sauce (GF)

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

Classic Calamari 15
with marinara or cocktail sauce

Mixed Veggie Fritter 13
with a traditional pakora sauce

SOUPS AND SALADS

Chef's Tomato Bisque 10
served with crackers

Perkins Cove Clam Chowder 10
made with bacon, served with crackers

Shore Road Caesar Salad 12
romaine lettuce with shaved parmesan and garlic
seasoned croutons

Mixed Green Salad 12
cucumber, cherry tomatoes, shaved red
onion, & pickled carrots topped with
crispy onion sticks

Baby Spinach & Goat Cheese Salad 14
baby spinach with strawberries, pickled red onions, dried blueberries, topped with an encrusted goat
cheese medallion, & raspberry dressing

— ADD TO SALADS —

Chicken -Grilled or Cajun 8

Shrimp -Grilled or Cajun 12

Salmon 16

Lobster MKT

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Dinner Menu



BURGERS AND SANDWICHES

GF buns available \$2

360 Burger 15

black angus beef on a toasted bun with lettuce, tomatoes, onion, & choice of cheese, served with fries

Fish & Chips by the Sea 26

breaded haddock fillet dusted with malt vinegar powder & served with french fries & coleslaw

Garden Burger 15

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

Crispy Fried Chicken Sandwich 17

house made Moxie bbq sauce on a brioche roll served with french fries & coleslaw (contains Dairy)

The OGT Lobster Roll MKT

mixed mayonnaise & celery or undressed with drawn butter, served on a roll

Chicken Quesadilla 15

flour tortilla filled with grilled chicken and jack cheddar cheese, served with salsa and sour cream

LARGE PLATES

8oz Beef Sirloin Medallion 34

served with butter & parsley fingerling potatoes and vegetable medley, topped with a red wine reduction (GF)

Lobster & Shrimp Scampi 38

jumbo shrimp & lobster with garlic, tomatoes and white wine served over linguini

Crispy Skin Salmon 32

pan seared and finished with a lemon basil pesto served with rice pilaf and vegetable medley (GF)

Flat Iron Pork 32

chimichurri sauce, served with butter & parsley fingerling potatoes and vegetable medley (GF)

Surf Point Bouillabaisse 38

haddock, mussels, scallops & shrimp in a tomato, garlic & white wine broth served with garlic bread

Chicken Piccata 32

pan seared chicken breast with capers, lemon, garlic, butter & white wine finished with asiago cheese served over linguini

Marginal Way Mushroom Wellington 28

stuffed portabella mushroom served over sauteed spinach with yellow pepper coulis topped with shredded filo dough

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SURF POINT 360 DRINKS

SIGNATURE COCKTAILS 12

360 Cooler

Tanqueray Gin & St. Germaine with muddled lemon & strawberries topped with soda water

Cucumber G&T

Tanqueray Gin with fresh lemon juice & sliced cucumber, topped with a splash of soda water

The St. John

Absolut Ruby Red Vodka & lemonade with splash of soda water

Berry Lemonade

Stoli Raspberry Vodka mixed with lemonade and soda water. Garnished with blueberries & lemon

360 Mule

Your choice of bourbon, vodka, or tequila. Combined with ginger beer and fresh lime juice

Goombay Smash

Goslings Dark Rum & coconut rum mixed with Triple Sec and pineapple juice

Dark n' Stormy

Goslings Dark Rum with ginger beer & fresh lime juice

Anchorage Punch

Our own signature rum punch bursting with fresh and fruit flavors with a dash of nutmeg

Red Sangria

A bright and slightly sweet sipper with fresh fruit

Finding the Marginal Way

Absolute vodka, Tanqueray Gin, Gingerale, Lemon Juice, dash Grenadine

MARTINIS

Pomegranate 16

Citron Vodka & Cointreau come together with pomegranate juice and a lime garnish

Downtown 17

Raspberry Vodka & Cointreau and a splash of fresh lime juice

Wild Blueberry 16

Absolut vodka & Blueberry vodka with muddled blueberries and a dash of lemonade

Espresso 17

Absolut vodka, Kahlua, Bailey's Irish Cream, Dark Crème de Cacao, & espresso

Chocolate 16

Bailey's Irish Cream, Stoli Vanilla, Crème de Cacao and Chocolate Liqueur

Seasonal 16

Ask about our seasonal specialty

LOCAL DISTILLERIES 15

Stroudwater Rye Whiskey

Portland, Maine

Wiggly Bridge Bourbon

York, Maine

Batson River Riparian Gin

Kennebunkport, Maine

AFTER DINNER 10

Irish Coffee

Bailey's Irish Cream & Jameson topped with whipped cream

Jamaican Coffee

Myers Dark Rum & Kahlua topped with whipped cream

Keoke Coffee

Kahlua, Crème de Cacao, & B+B topped with whipped cream and a chocolate drizzle

Nutty Irishman

Bailey's Irish Cream & Frangelico with whipped Cream

Irish Monk

Bailey's Irish Cream & Frangelico with hot chocolate and whipped cream

Port Wine	8
Courvoisier VS	12
B&B Benedictine & Cognac	12
Hennessy VS	12
Balvenie Single Malt 12yr	14
Oban Little Boy Single Malt	16
Glenlivet 12	15

WHITE WINE

Beringer White Zinfadel Napa Valley, California	9/25
Perlage Pinot Grigio Veneto, Italy	12/33
J Vineyard Pinot Gris Healdsburg, California	15/50
Mohua Sauvignon Blanc Marlborough, New Zealand	12/42
Perfect Stranger White Blend Lincolnton, Maine	12/44
Kendall Jackson Chardonnay Sonoma Valley, California	12/38
Cave de Lugny Chardonnay Lugny, France	12/36
J. Lohr Bay Mist Riesling Monterey County, California	12/39
Miraval Studio Rosé Provence, France	14/48
Wild Horse Chardonnay Central Coast, California	14/48

SPARKLING WINE

LaMarca Prosecco Treviso, Italy	14/45
Underwood Sparkling Rosé Pacific Coast, Oregon	15 (375ml)

RED WINE

J. Lohr Falcon's Perch Pinot Noir Monterey County, California	15/48
Inscription Pinot Noir Willamette Valley, Oregon	17/60
Killka Malbec Mendoza, Argentina	14/45
J. Lohr Merlot Monterey County, California	13/42
Franciscan Cabernet Sauvignon San Miguel, California	14/45
Broadside Cabernet Sauvignon Paso Robles, California	15/48
Nine Stones Shiraz Barossa Valley, Australia	12/44
Brickmason Red Zinfadel Central Valley, California	15/48
Allegrini Palazzo Della Torre Veneto, Italy	19/68
Wolftrap Red Syrah West Cape, South Africa	12/44
Hess Select Cabernet Sauvignon North Coast, California	12/38

NON ALCOHOLIC BEER

Athletic Upside Dawn Golden	7
Athletic Run Wild IPA	7

DRAFT BEER

Allagash White 5.1% ABV	8
Bud Light 4.2% ABV	7
Lone Pine Brightside IPA 7.1% ABV	8
Maine Beer Co. Lunch IPA 7% ABV	10
Tributary Pale Ale 5.2% ABV	8
Seasonal Selection Variable ABV	8

BEER/SELTZER

Budweiser 5.1% ABV	6
Coors Lite 4.2% ABV	6
Corona 5.2% ABV	7
Michelob Ultra 5.1% ABV	7
Stella Artois 7% ABV	7
Truly Hard Seltzer 5% ABV	7