

DEEP COVE RESTAURANT

Small Bites • Raw Bar • Pizza Oven Flatbreads

SNACKS & SHARES

Fancy Gourmet Popcorn	\$7
Choose truffle-parmesan or brown butter & sea salt	
Marinated Maine Olives	\$12
Herbs, citrus zest, chili flake	
House Nuts	\$10
Smoked almonds & candied pecans	
Kettle Chips & French Onion Dip	\$9
Classic, rich, and crowd-pleasing	

BOARDS & PLATTERS

Charcuterie Board	\$28
Cured meats, local cheeses, jam, mustard, pickles, crackers	
Maine Cheese Board	\$32
Three rotating cheeses, honeycomb, fig jam, crackers	
Smoked Fish Board	\$30
Smoked salmon or trout, whipped cream cheese, capers, dill, lemon, crostini	
Seasonal Crudités & Dip	\$14
Crisp vegetables served with herbed dip	

RAW BAR & COOL COASTAL FAVORITES

Local Maine Oysters	\$4 each
Shucked fresh • lemon • mignonette • cocktail sauce (minimum 3)	
Shrimp Cocktail	\$4 each
Chilled shrimp • spicy cocktail sauce • lemon	
Cold Seafood Sampler	\$28
Oysters, shrimp, and accompaniments	

DIPS & CHIPS

Guacamole & Tortilla Chips	\$15
Lime, cilantro, sea salt	
Whipped Feta Dip & Pita Chips	\$14
Olive oil, herbs, cracked pepper	
Hummus Trio & Chips	\$15
Classic, roasted red pepper, lemon herb	

PIZZA OVEN FLATBREADS

Margherita Flatbread	\$18
Tomato, fresh mozzarella, basil	
Prosciutto & Arugula Flatbread	\$22
Mozzarella, prosciutto, arugula, balsamic drizzle	
Mushroom & Truffle Flatbread	\$21
Mushrooms, fontina, truffle oil, parmesan	
Clam Flatbread (Maine Style)	\$24
White sauce, clams, garlic, parsley, lemon	

SWEET FINISHES (NO BAKE)

Chocolate Sea Salt Bark	\$8
Mini Cannoli Cups	\$10
Key Lime Tart in a Jar	\$9

Ask your server about local beers, crisp whites, rosé, and seasonal cocktails.
Consuming raw or undercooked seafood may increase your risk of foodborne illness.