

LUNCH MENU

Starters

Oysters mkt.*

New England Clam Chowder cup 6 bowl 9

Coconut Lobster Bisque Coconut Milk, Ginger, Kaffir Lime cup 6 bowl 9

Stuffed Quahog Portuguese Sweet Bread, Chorizo, Bell Peppers 8

Grilled Skirt Steak Chimichurri Marinated 9

Salads

Swordfish Chermoula Marinated, Tomatoes, Cucumbers, Onion, Lemon Vinaigrette 19

Mixed Greens Asian Pear, Candied Pecan, Goat Cheese, Raspberry Vinaigrette 14

Vine Ripe Tomato Burrata Cheese, Basil Oil, Aged Balsamic Vinegar 15

Caesar Crisp Romaine, House Dressing, Garlic Crouton 14

Salad Toppers Grilled Chicken..+7 / Steak Tips..+10 / Fresh Catch of Day..+mkt / Lobster..+mkt

Cape Cod Favorites

Lobster Roll Lettuce, Brioche Roll, Fries mkt.

Fish & Chips Cabbage Slaw, House Tartar, Fries 20

Whole Belly Fried Clams Cabbage Slaw, House Tartar, Fries mkt.

Lunches (Add Fries or Greens Salad to any Lunch.+2)

Fish Tacos Cabbage Slaw, Pico de Gallo, Cilantro, Citrus Aioli, Sriracha Mayo 14

Flat Bread Topped with Goat Cheese, Mushroom, Spinach, Red Pepper, Creme Fraiche Drizzle 14

Grilled Steak Baby Arugula, Truffle Mayonnaise, Cheddar, Baguette, Chips 15

Grilled Chicken Cheddar, Pesto, Lettuce, Tomato, Onion, Brioche, Chips 12

Pork Belly Bánh mì Pickled Vegetables, Fresh Herbs, Sriracha Aioli, Baguette, Chips. 15

Lobster Reuben Sauerkraut, Swiss, Thousand Island, Rye Bread, Chips mkt.

8oz Angus Beef Burger Vermont Cheddar, Lettuce, Tomato, Onion, Brioche, Chips 13

Fresh Catch Blackened Fish, Grilled Pineapple, Lettuce, Chipotle Aioli, Lettuce, on Brioche, Chips 15

20 %Gratuity will be added to Parties of Six or More. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for foodborne illness. If anyone in your party has a food related allergy, please inform your server so we may accommodate your needs.

DINNER

Starters

Oysters mkt.*

New England Clam Chowder cup 6 bowl 9

Coconut Lobster Bisque Coconut Milk, Ginger, Kaffir Lime cup 6 bowl 9

Fish Tacos Cabbage Slaw, Pico de Gallo, Cilantro, Citrus Aioli, Sriracha Mayo 14

P.E.I. Mussels Dijon Scallion Broth, Garlic Bread 16

Stuffed Quahog Cornbread, Linguica, Bell Peppers 8

Grilled Skirt Steak Chimichurri Marinated 9

Flat Bread Goat Cheese, Mushroom, Spinach & Red Pepper Topping, Creme Fraiche 14

Salads

Mixed Greens Asian Pear, Candied Pecan, Goat Cheese, Raspberry Vinaigrette 14

Vine Ripe Tomato Burrata Cheese, Basil Oil, Aged Balsamic Vinegar 15

Caesar Crisp Romaine, House Dressing, Garlic Crouton 16

Salad Toppers

Grilled Chicken..+7 / Steak Tips..+10 / Fresh Catch of Day..+mkt / Lobster..+mkt

DINNER

Cape Cod Favorites

Lobster Roll Lettuce, Brioche Roll, Fries **mkt.**

Fish & Chips Cabbage Slaw, House Tartar, Fries **23**

Whole Belly Fried Clams Cabbage Slaw, House Tartar, Fries **mkt.**

Entrees

Thai Fish Stew Fish, Shrimp, Scallops, Mussels, Coconut Curry Broth, Thai Noodles **35**

Jerk Half Chicken Mashed Potatoes, Seasonal Vegetables **24**

Grilled Hanger Steak Mushroom Demi Glaze, Vegetable Du Jour, Mashed Potatoes **26**

Fresh Catch Rice, Vegetable Du Jour **mkt.**

Grilled Salmon Roasted Tomato Beurre Blanc, Rice, Seasonal Vegetables **28**

8 oz Angus Burger Vermont Cheddar, Arugula, Crispy Shallots, Fries **15**

Ritz Crusted Cod Seafood Stuffing, Beurre Blanc, Rice Pilaf, Seasonal Vegetable **28**

Pork Loin Pan Roasted, Smoked Blueberry Demi Glaze, Mashed Potatoes, Seasonal Vegetables **24**
