



## DINNER MENU

330A West Bay Road, Osterville, MA

774-602-8156

[www.chartroomcrosbys.com](http://www.chartroomcrosbys.com)

*In 1954 a single story building was built for the purpose of opening a combination snack bar and marine store selling supplies, gifts and nautical clothing. It became known as "Crosby's" and was a very popular eating and social place to chat. Open from 7:00 am to 8:00 pm it was managed by "Sonny" Crosby, Malcolm Crosby's mother and staffed by the Crosby family for many years. Through the years past names for the eating establishment have included "Black Gull", "The Harborside", "Keepers" and "The Islander".*

*In 1992 the building was remodeled, adding a second and third story to accommodate the new Osterville Anglers Club thereby making the whole first floor a restaurant serving a much broader menu. The new restaurant has been completely remodeled and is now called "The Chart Room at Crosby's". We look forward to serving you.*

# Appetizers

## Oysters on the Half Shell

3 ea

## Little Necks on the Half Shell

2.50 ea

<b>Shrimp Cocktail</b> - <i>Chilled Jumbo Shrimp, Served with our House Made Cocktail Sauce</i>	3.50 ea
<b>Stuffed Quahog</b> - <i>From Cape Waters, A Local Cape Cod Recipe</i>	6
<b>Maine Crab Cake</b> - <i>Served over Greens, Topped with Lemon Aioli</i>	14
<b>Clams Casino</b> - <i>Local Cherrystones, Broiled with Garlic Butter, Seasoned Breadcrumbs, and Bacon</i>	12
<b>Mussels</b> - <i>Steamed with White Wine, Garlic, and Herbs</i>	14
<b>Steamers</b> - <i>Steamed Local Soft Shell Clams Served with Drawn Butter and Broth</i>	MKT

# Soups

<b>Chart Room Chowder</b> - <i>Our Own Classic Cape Cod Quahog Chowder Recipe</i>	cup 6	bowl 8
<b>Lobster Bisque</b> - <i>Fresh Lobster Meat in a Rich, Creamy Lobster Broth</i>	cup 8	bowl 10

# Salads

*Dressings: Egg & Anchovy, Balsamic, Honey Mustard, Caesar, Blue Cheese, Italian*

<b>Garden Salad</b> - <i>Iceberg &amp; Romaine Lettuce, Cucumbers, Onions, Cherry Tomatoes, with your Choice of Dressing</i>	8
<b>Caesar Salad</b> - <i>Romaine Lettuce, Croutons, Shaved Parmigiano-Reggiano Cheese, Tossed in Caesar Dressing</i>	9
<b>Spinach Salad</b> - <i>Baby Spinach, Marinated Mushrooms, Candied Walnuts, Bacon, Onion, Egg, Tossed in Honey Mustard Dressing</i>	9
<b>Avocado Salad</b> - <i>Mixed Greens, Avocado, Grape Tomato, Cucumber, Carrots, Goat Cheese, Tossed in Balsamic Dressing</i>	9

<b>Additions</b> - <i>Grilled Steak Tips</i>	9	<i>Grilled Chicken</i>	6
<i>Grilled Shrimp</i>	12	<i>Grilled Salmon</i>	12
<i>Seared Scallops</i>	14	<i>Lobster Salad</i>	18

*Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.*

# Entrees

*Served with Baked Potato or Rice, Vegetable and Rolls & Butter*

<b>Baked Stuffed Lobster</b> - <i>Stuffed with Fresh Lobster Meat and our Seasoned Breadcrumbs, Served with Drawn Butter and Lemon</i>	39
<b>Schrod</b> - <i>Fresh Local Cod Broiled with our Seasoned Breadcrumbs and Lemon Butter</i>	26
<b>Swordfish</b> - <i>Broiled Swordfish with our Seasoned Breadcrumbs and Anchovy Butter or Blackened with Lemon Butter</i>	27
<b>Scallops</b> - <i>Baked in a Casserole with Butter, Sherry Wine and our Seasoned Breadcrumbs</i>	27
<b>Salmon</b> - <i>Grilled and Topped with Lemon Basil Vinaigrette</i>	25
<b>Baked Lobster Mac &amp; Cheese</b> - <i>Fresh Lobster Meat and Penne Pasta in a Three Cheese Sauce with a Garlic Parmesan Crumb Topping</i>	28
<b>Steak Tips</b> - <i>Marinated in our Bourbon Marinade, Grilled to your Choice Temperature</i>	22
<b>Filet Mignon</b> - <i>Grilled to your Choice Temperature with a Cabernet Demi-Glace</i>	30

# Sandwiches

*Served with Potato Chips, Potato Salad or Cole Slaw*

<b>Lobster Salad</b> - <i>Fresh Lobster Meat lightly seasoned and tossed with Mayonnaise and Celery Served on Fresh Portuguese Bread or Stuffed in a Tomato</i>	28
<b>Chicken Salad</b> - <i>Oven Roasted Chicken lightly seasoned and tossed with Mayonnaise and Celery Served on Fresh Portuguese Bread or Stuffed in a Tomato</i>	10
<b>Reuben</b> - <i>Grilled Corned Beef, Sauerkraut, Swiss Cheese and 1000 Island Dressing on Grilled Marble Rye</i>	11
<b>Cheeseburger</b> - <i>Grilled 10 oz Beef Burger with American, Swiss or Cheddar Cheese on a Toasted Roll</i>	12
	<i>add bacon</i> 13
<b>Grilled Cheese &amp; Tomato</b> - <i>on your Choice of White, Wheat, Marble Rye or Portuguese Bread</i>	6
<b>Hot Dog</b> - <i>Grilled and Served on a Toasted Roll</i>	7

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# Wine Selection

## White Wines .....Glass ..... Bottle

1	Chardonnay, Robert Oakley, <i>Australia</i> .....	9	30
2	Chardonnay, La Crema, <i>Monterey</i> .....	11	38
3	Chardonnay, Mer Soleil "Unoaked", <i>Santa Lucia</i> .....	40	
4	Chardonnay, Jordan, <i>Russian River</i> .....	15	55
5	Chardonnay, Chalk Hill Estate, <i>Sonoma</i> .....	65	
6	Chardonnay, Far Niente, <i>Napa</i> .....	90	
7	Sauvignon Blanc, Domaine Paul Buisse, <i>France</i> ...	8	28
8	Sauvignon Blanc, KoNo, <i>New Zealand</i> .....	9	30
9	Sauvignon Blanc, Charles Krug, <i>St. Helena</i> .....	11	38
10	Sauvignon Blanc, Cloudy Bay, <i>New Zealand</i> .....	45	
11	Sauvignon Blanc, Cakebread, <i>Napa</i> .....	55	
12	Riesling, Saint M/CSM, <i>Germany</i> .....	9	30
13	Pouilly Fuisse, Louis Latour, <i>France</i> .....	40	
14	Pinot Grigio, Kris, <i>Italy</i> .....	9	30
15	Pinot Grigio, Santa Margherita, <i>Italy</i> .....	40	
16	Chenin Blanc/Viognier, Terra d'Oro, <i>Clarksburg</i> .....	9	30
17	Sancerre, Paul Cherrier, <i>France</i> .....	12	40
18	Chablis, Simonnet-Febvre, <i>France</i> .....	40	
19	Vinho Verde, Aveleda, <i>Portugal</i> .....	7	25
20	Macon Village, Domaine Les Chenevieres, <i>France</i> .....	11	30
21	St. Veran, Joseph Drouhin, <i>France</i> .....	30	

## Blush

22	Rose, Mulderbosch, <i>South Africa</i> .....	8	28
23	Rose, Cotes De Provence, Whispering Angel, <i>France</i> .....	12	40

## Red Wines.....Glass ..... Bottle

24	Cabernet Sauvignon, Geyser Peak, <i>Alexander Valley</i> .....	9	30
25	Cabernet Sauvignon, Beringer "Knights Valley", <i>Napa</i> .....	15	55
26	Cabernet Sauvignon, Jordan, <i>Alexander Valley</i> .....	75	
27	Shiraz, Greg Norman, <i>Australia</i> .....	8	28
28	Pinot Noir, Belle Ambiance, <i>California</i> .....	8	28
29	Pinot Noir, Steele "Shooting Star", <i>Lake County</i> .....	11	38
30	Pinot Noir, Adelsheim, <i>Oregon</i> .....	45	
31	Pinot Noir, Merry Edwards, <i>Russian River</i> .....	90	
32	Zinfandel, Dry Creek, <i>Sonoma</i> .....	11	38
33	Mountain Cuvee, Chappellet, <i>Napa</i> .....	55	
34	Malbec, Skeleton, <i>Argentina</i> .....	8	28
35	Red Blend, Castelo do Sulco, <i>Portugal</i> .....	8	28
36	"Super Tuscan", Santa Cristina, <i>Italy</i> .....	8	28
37	Beaujolais Villages, Georges Dubeuf, <i>France</i> .....	9	30
38	Merlot, Decoy, <i>Napa</i> .....	12	40
39	Montepulciano, Cantina Zaccagnini, <i>Italy</i> .....	10	35
40	Chateaneuf du Pape, Chateau Mont-Redon, <i>France</i> .....	75	

## Champagne / Sparkling

41	Brut, Domaine Chandon, <i>California</i> .....	25	
42	Brut Rose, Roederer Estate, <i>Anderson Valley</i> .....	40	
43	Brut, Pol Roger, <i>France</i> .....	75	
44	Prosecco, Zonin, <i>Italy</i> .....	187 ml	7
45	Sparkling Rose, Belaire, <i>France</i> .....	375 ml	25
46	Champagne Split.....	187 ml	7

## House Wines By The Glass

Chardonnay, Cabernet, Merlot, Pinot Grigio ..... 7

# Bottled Beer

## Domestic

Budweiser, Bud Light, Michelob Ultra, Miller Lite, Coors Light, Narragansett 16 oz Can, Angry Orchard Cider .....	4.25
Shipyard "Island Time" Session IPA, Sam Summer Ale, Blue Moon, Sierra Nevada Pale Ale, Pigs Ear Brown Ale, Harpoon IPA, Sam Adams Lager, Summer Shandy, Naukabout Lighthouse Ale .....	5.00
Cape Cod Blonde 16 oz Can, Allagash Belgian White .....	6.00

## Imported

Heineken, Harp, Stella Artois, Corona, Corona Light.....	5.00
Guinness 14.9 oz Can .....	6.00

## Non-Alcoholic

St. Pauli Girl.....	5.00
Saratoga Sparkling Water .....	2.50
Fiji Artesian Water .....	3.00

# Desserts

Pie of the Day.....	7
Key Lime Pie.....	7
Chocolate Cake.....	7

## 7% State Tax

BEFORE PLACING YOUR ORDER,  
PLEASE INFORM YOUR SERVER IF A PERSON  
IN YOUR PARTY HAS A FOOD ALLERGY