



Raw Bar

Oysters on the Half Shell <i>Fresh from Cotuit</i>	3 ea
Little Necks on the Half Shell <i>Fresh from Waquoit</i>	2 ea
Jumbo Shrimp Cocktail	3.50 ea

Appetizers

Stuffed Quahog <i>From Cape Waters, A Local Cape Cod Recipe</i>	7
Hot Crab Dip <i>Served with Pita Chips</i>	14
Maine Crab Cake <i>Served over Greens, Topped with Lemon Aioli</i>	15
Clams Casino <i>Local Littleneck Clams, Broiled with Garlic Butter, Seasoned Breadcrumbs, and Bacon</i>	14
Fish Tacos <i>Blackened Swordfish, Cabbage Slaw, Lime Crema, Corn Tortillas</i>	16
Tuna Tartare <i>Marinated Ahi Tuna, Tomatoes, Capers, Avocado, Wasabi Aioli</i>	18
Mussels <i>Steamed with White Wine, Garlic, and Herbs</i>	15
Steamers <i>Steamed Local Soft Shell Clams, Served with Broth and Drawn Butter</i>	Market Price
Chicken Wings <i>Broiled Chicken Wings, Tossed in Maple-Buffalo Sauce Served with Bleu Cheese Dressing</i>	14
Lamb Lollipops <i>Marinated and Grilled Lamb Rib Chops with a Brandy Peppercorn Sauce</i>	15
Stuffed Mushrooms <i>Italian Sausage Stuffing, Topped with Parmigiano-Reggiano Cheese</i>	12

Soups

Chart Room Chowder <i>Our Own Classic Cape Cod Quahog Chowder Recipe</i>	cup 7 bowl 9
Lobster Bisque <i>Fresh Lobster Meat in a Rich, Creamy Lobster Broth</i>	cup 10 bowl 14

Salads

Avocado Salad <i>Mixed Greens, Avocado, Grape Tomato, Cucumber, Carrots, Goat Cheese, Tossed in Balsamic Dressing</i>	9
Spinach Salad <i>Baby Spinach, Marinated Mushrooms, Candied Walnuts, Bacon, Onion, Egg, Tossed in Honey Mustard Dressing</i>	9
Caesar Salad <i>Romaine Lettuce, Croutons, Shaved Parmigiano-Reggiano Cheese, Tossed in Caesar Dressing</i>	9

Additions

Grilled Chicken	7	Blackened Scallops	15
Grilled Steak Tips	9	Grilled Salmon	15
Grilled Shrimp	15	Grilled Swordfish	16
Lobster Salad	Market		

Entrees

Cod * <i>Fresh Local Cod Broiled with our Seasoned Breadcrumbs and Lemon Butter, Served with Choice of Starch and Vegetable</i>	26
Swordfish * <i>Broiled Swordfish with our Seasoned Breadcrumbs and Anchovy Butter or Blackened with Lemon Butter, Served with Choice of Starch and Vegetable</i>	27
Salmon * <i>Grilled and Topped with Lemon Basil Vinaigrette, Served with Choice of Starch and Vegetable</i>	25
Steak Tips * <i>Marinated in our own Bourbon Marinade, Grilled to your Choice Temperature, Served with Choice of Starch and Vegetable</i>	22
Baked Lobster Mac & Cheese <i>Fresh Lobster Meat and Penne Pasta in a Three Cheese Sauce with a Garlic Parmesan Crumb Topping</i>	25
Steamed Lobster <i>1 3/4 LB Steamed Lobster Served with Lemon, Melted Butter, and a Choice of Starch and Vegetable</i>	Market Price

*Lunch Portions Available 11:30-4

Sandwiches

Served with Potato Chips, Potato Salad, or Cole Slaw

Lobster Salad <i>Fresh Lobster Meat Lightly Seasoned and Tossed with Mayonnaise and Celery, Served on Fresh Portuguese Bread or Stuffed in a Tomato</i>	Market Price
Lobster Roll <i>A Smaller Portion of our Lobster Salad on a Hot Dog Roll</i>	Market Price
Chicken Salad <i>Oven Roasted Chicken Lightly Seasoned and Tossed with Mayonnaise and Celery, Served on Fresh Portuguese Bread or Stuffed in a Tomato</i>	10
Grilled Chicken Sandwich <i>Grilled Chicken Breast with Provolone Cheese, Avocado, Lettuce, Tomato, and Roasted Red Pepper Aioli on a Toasted Roll</i>	11
Reuben <i>Grilled Corned Beef, Sauerkraut, Swiss Cheese, and Thousand Island Dressing on Grilled Marble Rye</i>	11
Cheeseburger <i>Grilled 10 oz Beef Burger with American Cheese on a Toasted Roll with Lettuce, Tomato, and Onion</i>	12
Crab Cake Sandwich <i>Crab Cake, Pepper Jack Cheese, Mixed Greens, Sriracha Mayo, on a Ciabatta Roll</i>	17

CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

BEFORE PLACING YOUR ORDER PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS ANY FOOD ALLERGY