

CHART ROOM

CAPE COD • SINCE 1965

Appetizers

- Stuffed Quahog**13
local quahogs, linguica stuffing, drawn butter
- Hot Crab Dip**23
served with pita chips
- Buffalo Cauliflower Dip**...17
served with tortilla chips
- Fish Tacos**24
blackened swordfish, cabbage slaw, lime crema
- Mediterranean Veggie Tacos** 17
grilled eggplant, cucumber & tomato salsa, cabbage slaw, hummus, green sauce, lime
- Chicken Wings** 22
broiled wings, maple buffalo sauce, bleu cheese
- Mussels** 20
PEI mussels, white wine, garlic herb butter
- Crab Cake** 26
slaw, mango salsa, red pepper aioli



Entrées

- Cod** 32
pasta, Asian tomato & ginger broth
- Blackened Swordfish** ... 38
lemon butter, rice pilaf, asparagus
- Seared Scallops** 42
spring risotto, citrus vinaigrette
- Blackened Salmon** 34
rice pilaf, mango salsa, asparagus, green sauce
- Bourbon Steak Tips** 34
roasted potatoes, cauliflower
- Chicken Parmesan** 32
vodka sauce, pasta

Raw Bar

- Oysters on the Half Shell** 3.5 each
- Jumbo Shrimp Cocktail** 4.5 each
- Ahi Tuna Crudo** 24
thin ahi tuna, cucumber, fresno chili, wasabi, citrus vinaigrette, daikon sprouts, crispy onion

Soups & Salads

- Chart Room Chowder** 11/15
house made quahog chowder, oyster crackers
- Avocado Salad** 18
mixed greens, avocado, grape tomato, cucumber, carrots, goat cheese, balsamic dressing
- Caesar Salad** 16
romaine, croutons, parmigiano-reggiano, tossed in caesar dressing
- Springtime Salad** 18
bibb lettuce, feta, cucumber, apple, radishes, red onion, almonds, raspberry vinaigrette

Salad Additions

- Chicken 10
- Steak Tips 16
- Scallops 20
- Salmon 26
- Lobster Salad mkt
- Chicken Salad 10

Sandwiches

- Lobster Roll** mkt
5 oz fresh lobster meat lightly seasoned, mayo, celery, lettuce, brioche hot dog bun
- Chicken Salad Roll** 18
diced seasoned chicken, mayo, celery, lettuce, brioche hot dog bun
- Grilled Chicken Sandwich** 19
grilled chicken breast, provolone, avocado, tomato, red pepper aioli, toasted multigrain
- Cheeseburger** 21
grilled 10oz beef burger, American cheese, lettuce, tomato, onion, burger bun
- Reuben** 18
corned beef, sauerkraut, Swiss cheese, thousand island, rye bread

Desserts

- Chocolate Cake** 14
- Carrot Cake** 14
- Key Lime Pie** 10



Before placing your order, please inform your server if anyone in your party has any allergies.
Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.

Cocktails

CLASSICS

CR Manhattan

Woodford Reserve, Carpano Antica
Sweet Vermouth, bitters 18

Old Fashioned

Rittenhouse Rye, Demerara,
bitters 16

Dry Kettel Martini

Kettel, Noilly Prat Dry Vermouth,
olives or twist 18

Espresso Martini

vanilla vodka,
Mr. Black Espresso,
cold brew espresso,
Demerara 16

Paloma

Espolón, Q Grapefruit Soda 16

Painkiller

Diplomatico, orange, pineapple,
coconut, nutmeg 16

Hugo

St. Germaine, lemon cucumber,
seltzer, prosecco 16

SIGNATURE

Osterville Ricky

Oysterville Vodka, seltzer,
raspberry, lime 16

Hibiscus Mule

hibiscus infused Tito's, hibiscus
syup, ginger beer, lime 16

Lavender Collins

Empress Gin, lemon,
lavender, seltzer 16

Seasonal G&T

Hendricks, Q Eldeflower Tonic,
lemon, cucumber 16

Cuke

St. George Green Chile Vodka,
Yuzu Curaçao,
fresh cucumber juice, lime 16

Planter's Punch

Plantation Dark, Benedictine,
orange, pineapple, lemon,
bitters, nutmeg 16

"Famous" Mudslide

vodka, Baileys, Kahlúa 16

SPRING

Kumquat Spritz

Kumquat Aperitif,
honey, lemon, mint,
prosecco 16

Frenchie

Gunpowder Pineapple Gin,
raspberry liquor,
pineapple,
prosecco 16

Mezcal Margarita

Mango Mezcal,
mango, Cointreau,
Giffard Pineapple,
chile, lime 16

White Wine

CHARDONNAY

La Crema, *Monterey* 14 / 50
Joseph Drouhin, *Macon Village* 16 / 60
Hartford Court, *Russian River* 19 / 70
Jordan, *Russian River* 65
Joseph Drouhin *1er Cru Mont de Milieu, Chablis* 95
Far Niente, *Napa Valley* 100
V&S Morey Santenay *Les Hates Blanc, Burgundy* 100

SAUVIGNON BLANC

Crowded House, *New Zealand* 13 / 45
Matanzas Creek, *Sonoma* 16 / 60
B&G Sancerre, *Loire Valley* 20 / 75
Cloudy Bay, *New Zealand* 75
Alphonse Mellot, *Sancerre* 80
Pascal Jolivet, *Sancerre* 90

PINOT

J. Hofstatter, *Pinot Grigio, Alto Adige* 14 / 50
Santa Margarita, *Pinot Grigio, Valdadige* 17 / 65
Jean Hugel, *Pinot Gris, Alsace* 65

OTHER WHITES

La Caña, *Albariño, Spain* 16 / 60
Ch. Respide *Bordeaux Blanc, France* 16 / 60
Schloss Johannisberger, *Riesling, Germany* 70

Bubbles & Rosé

SPARKLING

Benvolio, *Prosecco, Friuli* 13 / 45
Veuve Cliquot, *Champagne* 85
Gonet-Medeville, *Champagne Brut 1er Cru* 85

ROSÉ

Minuty, *Provence* 16 / 60
Flowers, *Sonoma* 80

Red Wine

CABERNET SAUVIGNON

Josh Reserve, *Paso Robles* 15 / 55
Halter Ranch, *Paso Robles* 18 / 65
Chateau La Lande, *Saint Julien* 80
Austin Hope, *Paso Robles (1 Liter)* 90
Jordan, *Alexander Valley* 95

PINOT NOIR

Kings Ridge, *Willamette Valley* 15 / 55
Siduri, *Santa Barbera* 17 / 65
Vigneron de Buxy, *Burgundy* 65
Domaine Chanson *Santenay 1er Cru, Burgundy* ... 110
Penner-Ash, *Willamette Valley* 120

MERLOT

Decoy, *Sonoma* 45
Grand Barrail *Lamarzelle Figeac, St Emilion* 90

OTHER REDS

Marchesi Antinori, *Chianti Classico* 16 / 60
Penfolds Shiraz *Bin 28, S. Australia* 60
Solitude *Chateauneuf du Pape, Rhone* 90
Podere Brizio *Brunello di Montalcino, Italy* 105

Beer

Bud/Bud light 6.5 Sam Seasonal 8
Coors Light 6.5 Cape Cod Blonde ... 10
Michelob Ultra 7 High Noon
Stella Artois 8 Pineapple 11
Corona Extra/Light 8 Sun Cruiser
Guinness 9 Half n' Half 11
Kona Big Wave 8 Athletic IPA N/A 8
Lagunitas 8
Dogfish 60 min 8
Sierra Nevada Hazy IPA 8
Cigar City Jai Alai 8
Cisco Gripah 8
Cisco Grey Lady 8

