



Raw Bar

Oysters on the Half Shell	3 ea
Little Necks on the Half Shell	2 ea
Jumbo Shrimp Cocktail	3.50 ea

Appetizers

Stuffed Quahog <i>From Cape Waters, A Local Cape Cod Recipe</i>	8
Hot Crab Dip <i>Served with Pita Chips</i>	15
Maine Crab Cake <i>Lightly Dressed Greens, Lemon Aioli</i>	16
Clams Casino <i>Broiled Local Littleneck Clams, Garlic Butter, Seasoned Breadcrumbs, Bacon</i>	15
Fish Tacos <i>Blackened Swordfish, Cabbage Slaw, Lime Crema, Corn Tortillas</i>	16
Mussels <i>Steamed with White Wine, Garlic, Herbs</i>	15
Chicken Wings <i>Broiled Chicken Wings, Maple-Buttalo Sauce, Bleu Cheese Dressing</i>	16
Lamb Lollipops <i>Marinated and Grilled Lamb Rib Chops with a Brandy Peppercorn Sauce</i>	15
Stuffed Mushrooms <i>Italian Sausage Stuffing, 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>	12
Spinach Salad <i>Baby Spinach, Marinated Mushrooms, Candied Walnuts, Bacon, Onion, Egg, Tossed in Honey Mustard Dressing</i>	10
Caesar Salad <i>Romaine Lettuce, Croutons, Shaved Parmigiano-Reggiano Cheese, Tossed in Caesar Dressing</i>	10

Salad Additions

Grilled Chicken	7	Grilled Steak Tips	12
Grilled Shrimp	16	Grilled Salmon	16
Grilled Swordfish	18	Lobster Salad	22

Entrees

Oven Roasted Cod <i>Sweet Corn Risotto, Basil Pesto, Balsamic Reduction</i>	25
Blackened Swordfish <i>Lemon Butter, Rice, Green Beans</i>	26
Grilled Salmon <i>Sautéed Baby Spinach, Heirloom Tomato Salsa</i>	24
Grilled Steak Tips <i>House Bourbon Marinade, Roasted Potatoes, Grilled Asparagus</i>	22
Baked Lobster Mac & Cheese <i>Fresh Lobster Meat, Penne Pasta, Three Cheese Sauce, Garlic Parmesan Crumb Topping</i>	25

Sandwiches

Served with Potato Chips, Potato Salad, or Cole Slaw

Lobster Roll <i>5 Ounce of Fresh Lobster Meat Lightly Seasoned, Mayonnaise, Celery, Lettuce, Brioche Hot Dog Roll</i>	25
Chicken Salad <i>Oven Roasted Chicken Lightly Seasoned, Mayonnaise, Celery, Cranberry Pecan Bread</i>	12
Grilled Chicken Sandwich <i>Grilled Chicken Breast, Provolone Cheese, Avocado, Lettuce, Tomato, Roasted Red Pepper Aioli, Toasted Multigrain Bread</i>	12
Reuben <i>Grilled Corned Beef, Sauerkraut, Swiss Cheese, Thousand Island Dressing, Grilled Rye Bread</i>	12
Cheeseburger <i>Grilled 10 oz Beef Burger, American Cheese, Lettuce, Tomato, Onion, Toasted Roll</i>	15
Veggie Burger <i>House Made Black Bean, Chickpea, and Quinoa Burger Lettuce, Tomato, Avocado Crema, Toasted Roll</i>	10
Crab Cake Sandwich <i>Crab Cake, Pepper Jack Cheese, Mixed Greens, Sriracha Mayo, Ciabatta Roll</i>	18

Sides

Potato Chips	3
Potato Salad	4
Cole Slaw	4
Rice	5
Baked Potato	5
Roasted Potatoes	5
Green Beans	5
Asparagus	6
Mac & Cheese	6

Due to current circumstances we have implemented a 90 minute maximum seating time. Please give everyone a chance to enjoy the limited space we currently have.

Thank you.

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