

APPETIZERS

★ LOCAL FRESH OYSTERS ON THE 1/2 SHELL	15
<i>6 Fresh Chilled Oysters served with Traditional Cocktail Sauce</i>	
★ LOCAL FRESH LITTLENECKS ON 1/2 SHELL	12
<i>6 Chilled Littlenecks served with Traditional Cocktail Sauce</i>	
★ CHILLED RAW BAR PLATTER	50
<i>4 Shrimp Cocktail, 6 Littlenecks on 1/2 Shell, 6 Oysters on 1/2 Shell, Lobster Tail and Tuna Poke over Spicy Seaweed Salad. Served with Cocktail Sauce</i>	
★ SHRIMP COCKTAIL	15
<i>5 Large Shrimp served with Traditional Cocktail Sauce</i>	
DEEP FRIED CALAMARI	14
<i>Tossed with Banana Peppers and Shredded Parmesan Or served with Marinara Sauce</i>	
STUFFED QUAHOGS (2)	10
<i>With Chorizo, Onions, and Sweet Red pepper</i>	
SMOKED SALMON CROSTINI	14
<i>Smoked Salmon with French Bread Crostini, Lemon Caper Cream Cheese, and Horseradish Sour Cream</i>	
CRISPY DUCK WINGS	12
<i>Deep Fried, Tossed with Maple Soy Glaze, Served with Buttermilk Ranch</i>	
FRIED VEGETABLE EGG ROLLS (2)	9
<i>Crispy, Served with Spicy Plum Sauce</i>	
MATTAKEESE CRAB CAKES (2)	15
<i>With Remoulade Sauce</i>	
★ NATIVE STEAMERS	MARKET PRICE
<i>1¼ lb Local Steamed Clams with Clam Broth and Butter</i>	
MATTAKEESE CLAMS CASINO	13
<i>6 Baked Clams with Bacon Herb Casino Butter, and Seasoned Crumbs</i>	
TUNA POKE	14
<i>Diced Raw Yellowfin Tuna tossed with Ginger, Sesame Soy Sauce over a Spicy Seaweed Salad</i>	

PASTA LIVORNO	30
<i>Sautéed Scallops, Jumbo Shrimp, Lobster, Fresh Tomato, & Roasted Garlic, finished with Shrimp and Tomato Velouté, served over Fedelini</i>	
WILD MUSHROOM RAVIOLI	21
<i>With Shiitake Mushroom and Garlic Cream Sauce</i>	
CHEESE TORTELLINI	18
<i>With Basil Walnut Pesto Alfredo Sauce</i>	

(Pasta dishes do not include potato or vegetable)

SOUPS

AWARD-WINNING CAPE COD CLAM CHOWDER	CUP 6.50 BOWL 11
SOUP OF THE DAY	CUP 5.75 BOWL 10
<i>Ask your Server</i>	

SALADS

★ ROASTED BEET & BABY KALE	12
<i>Red Beets, Baby Kale, Toasted Hazelnut, Goat Cheese, and Hazelnut Herb Vinaigrette</i>	
CLASSIC CAESAR	10
<i>(Topped with Anchovies Upon Request) Romaine, Creamy Caesar dressing, Parmesan Cheese, and Croutons</i>	
★ CAPE COD GREENS	11
<i>Mixed Greens, Bleu Cheese, Craisins, Candied Walnuts, tossed with Cranberry Vinaigrette</i>	
★ ARUGULA	11
<i>Fresh Arugula, Sliced Strawberries, Balsamic Reduction, Goat Cheese, and Candied Pecans</i>	
★ CRUNCHY ICEBERG WEDGE	10
<i>With Bleu Cheese Dressing, Sprinkled with Bleu Cheese Crumbles, Bacon, and Tomato</i>	
★ GARDEN SALAD	9
<i>Mixed Lettuces with Tomato, Red Onion, Carrots, Cucumber, and Choice of Dressing</i>	

★ Dressings:

Italian, Buttermilk Ranch, Cranberry Vinaigrette, or Chunky Bleu Cheese (\$1.50 Extra)

★ GLUTEN FREE OR
AVAILABLE GLUTEN FREE

PASTA

★ LOBSTER RISOTTO	28
<i>Risotto with Fresh Lobster Meat, Herbs, Shiitake Mushrooms, and Parmesan</i>	
PORTUGUESE MUSSELS	21
<i>Simmered in a Spicy Tomato, White Wine Garlic Broth with Chorizo over Fedelini</i>	
SHRIMP FRA DIAVOLO	24
<i>Pan Seared and Simmered in a Spicy Tomato Sauce over Fedelini</i>	

NO SEPARATE CHECKS, PLEASE • CHILDREN'S MENU AVAILABLE • SPLIT PLATE CHARGE \$5.00

Before placing your order, please inform your server if you or a person in your party has a food allergy.

Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs may increase your risk of food borne illness.

HOUSE SPECIALTIES

NEW ENGLAND CIOPPINO 32

Fresh Mussels, Scallops, Shrimp, Lobster, and Fish simmered with Chorizo, Corn, Potato, and Peppers, in a Lobster, Tomato, Leek Broth

LOBSTERS

★ 2 LB. BOILED OR

2 LB. BAKED STUFFED

With Sea Scallops and Sherried Cracker Crumbs

MARKET PRICE

SEAFOOD

LOBSTER NEWBURG

Fresh Lobster Meat Sautéed with Sherry, Shallots & Butter, finished with Heavy Cream, Served with Hericot Vert and Roasted Potatoes

MARKET PRICE

★ FRESH BROILED HADDOCK

Seasoned Crumbs and Lemon, Served with Hericot Vert and Roasted Potatoes

24

★ BROILED FRESH DAY BOAT SCHROD

With Seasoned Crumbs and Lemon, Served with Hericot Vert and Roasted Potatoes

24

★ BROILED FRESH SEA SCALLOPS

With Seasoned Crumbs and Lemon, Served with Hericot Vert and Roasted Potatoes

26

★ BROILED FRESH SWORDFISH

With Seasoned Crumbs and Lemon Butter, Served with Chef's Choice of Vegetable and Rice

27

★ GRILLED FRESH SWORDFISH

With Black Bean & Corn Salsa Served with Chef's Choice of Vegetable and Citrus Quinoa

27

★ OVEN ROASTED SALMON FILLET

With Maple Soy Glaze, Served with Chef's Choice of Vegetable and Citrus Quinoa

25

CRISPY PAN FRIED SOLE

Minced Red Onion, Lemon, Capers, and Brown Butter, Served with Chef's Choice of Vegetable and Citrus Quinoa

25

BAKED STUFFED SHRIMP (4)

With Crabmeat, Shiitake, Spinach Stuffing, and Lemon Butter, Served with Hericot Vert and Rice

25

BROILED SEAFOOD PLATTER

Half a Baked Stuffed Lobster, Broiled Schrod, Scallops, and a Baked Stuffed Shrimp with White Wine Lemon Butter with Chef's Choice of Vegetable and Roasted Potatoes

38

MEATS & POULTRY

★ PRIME RIB

(FRI & SAT ONLY, WHILE IT LASTS)

Roasted Potatoes and Chef's Choice of Vegetable

10 OZ

26

14 OZ

30

★ STEAK FRITES

Grilled 8oz Coulotte Steak with Herb Butter, Truffle Parmesan Fries

25

★ CHICKEN CAPRESE

Fresh Basil and Fresh Mozzarella, with an Arugula & Balsamic Roasted Tomato Salad

22

★ 12 OZ. GRILLED NY SIRLOIN

Port Wine Demi Glaze, Roasted Potatoes, and Chef's Choice of Vegetable

34

★ ADD: LOBSTER TAIL (5-6 oz.)

MARKET PRICE

★ DUCK L'ORANGE

Semi Boneless 1/2 Duck with Orange Glaze. With Hericot Vert and Citrus Quinoa

22

★ GLUTEN FREE OR AVAILABLE GLUTEN FREE

FRIED SPECIALTIES

All Fried Food Prepared in Trans Fat-Free Shortening and Served with Cole Slaw & Fries.

FRESH WHOLE BELLY CLAMS

MARKET PRICE

FRESH SEA SCALLOPS

26

JUMBO SHRIMP

24

CALAMARI *Served with Marinara Sauce or tossed with Banana Peppers and Shredded Parmesan*

18

FISH AND CHIPS

20

CLAM STRIPS (SEASONAL)

16

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