

## APPETIZERS

★ LOCAL FRESH OYSTERS ON THE 1/2 SHELL	14
<i>6 Fresh Chilled Oysters served with Traditional Cocktail Sauce</i>	
★ LOCAL FRESH LITTLENECKS ON 1/2 SHELL	12
<i>6 Fresh Chilled Littlenecks served with Traditional Cocktail Sauce</i>	
MATTAKEESE CLAMS CASINO	13
<i>6 Baked Clams with Bacon Herb Casino Butter, &amp; Seasoned Crumbs</i>	
BASKET OF CRISPY COD BITES	12
<i>With Lemon &amp; Tartar Sauce</i>	
HOME MADE POTATO CHIPS WITH MELTED BLEU CHEESE	10
<i>Add: Bacon 1.50</i>	
BUFFALO CHICKEN FINGERS WITH BLEU CHEESE & CELERY	12
FRIED CALAMARI	13
<i>Tossed with Banana Peppers &amp; Shredded Parmesan or with Marinara Sauce</i>	
FRIED WHOLE BELLY CLAM APPETIZER	MARKET PRICE
★ NATIVE STEAMERS WITH BROTH & BUTTER (1¼ lb)	MARKET PRICE
STUFFED QUAHOGS(2)	10
<i>With Linguica, Onions &amp; Sweet Red Pepper</i>	
OYSTERS ROCKEFELLER	14
<i>With Spinach &amp; Cheese Sauce, Topped with Herb Ritz Cracker Crumbs</i>	
MATTAKEESE CRAB CAKES (2)	15
<i>With Remoulade Sauce</i>	
SMOKED SALMON CROSTINI	14
<i>Smoked Salmon with French Bread Crostini, Lemon Caper Cream Cheese, and Horseradish Sour Cream</i>	
★ CHILLED RAW BAR PLATTER	44
<i>4 Shrimp Cocktail, 4 Littlenecks on 1/2 Shell, 4 Oysters on 1/2 Shell and Fresh Lobster Meat served with Cocktail Sauce</i>	
★ SHRIMP COCKTAIL	15
<i>5 Jumbo Shrimp served with Traditional Cocktail Sauce</i>	
FRIED VEGETABLE SPRING ROLLS	9
<i>Served with Spicy Plum Sauce</i>	
FLAT BREAD	9
<i>Olive &amp; Roasted Red Pepper Tapenade, Banana Peppers, Goat Cheese, and Parmesan</i>	
BUFFALO SHRIMP TEMPURA	15
<i>5 Deep Fried Shrimp Tossed in Buffalo Sauce with Bleu Cheese &amp; Celery</i>	
CRISPY DUCK WINGS	12
<i>Deep fried, tossed with Maple Soy Glaze, served with Buttermilk Ranch</i>	
BASKET OF TRUFFLE PARMESAN FRIES	8

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**NO SEPARATE CHECKS, PLEASE**

## SALADS

CLASSIC CAESAR SALAD	10
<i>(Anchovies Upon Request)</i>	
★ ROASTED BEET & BABY KALE	12
<i>Red Beets, Baby Kale, Toasted Hazelnut, and Hazelnut Herb 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>	
★ CAPE COD GREENS	11
<i>Mixed Greens, Bleu Cheese, Craisins, and Candied Walnuts, tossed with Cranberry Vinaigrette</i>	
★ HOUSE SALAD	6.50
<i>Mixed Lettuces with Tomato, Red Onion, and Cucumbers</i>	
★ HOUSE SALAD WITH ENTRÉE	3.50
★ SALAD ADD ONS:	
<i>Chilled Shrimp</i>	9
<i>Smoked Salmon</i>	7
<i>Chicken</i>	6
<i>Sliced Angus Steak</i>	11
<i>Lobster Salad</i>	Market Price
<i>Grilled Salmon</i>	10

## SOUPS

AWARD-WINNING CAPE COD CLAM CHOWDER	CUP 6	BOWL 11
SOUP OF THE DAY ASK YOUR SERVER	CUP 5.75	BOWL 10

## PIZZA (12 Inch)

MOZZARELLA & MARINARA	11
PEPPERONI	12
CHICKEN, PESTO, TOMATO & MOZZARELLA	13
BASIL - PESTO, TOMATO & MOZZARELLA	11
SCALLOPS, BACON, GARLIC & MOZZARELLA (WHITE)	15
BBQ CHICKEN	13

★ GLUTEN FREE OR AVAILABLE GLUTEN FREE

### CHILDREN'S MENU AVAILABLE

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*For your convenience on parties of six or more an 18% gratuity will be added to the check.*

## SANDWICHES

<b>FRESH LOBSTER ROLL</b>	<b>MARKET PRICE</b>
<i>Fresh Lobster Meat tossed w/Mayonnaise, and Celery on a Toasted Buttered Roll w/Fries</i>	
<b>MATTAKEESE FISH TACOS (2)</b>	<b>12</b>
<i>Flour Tortillas with Cole Slaw, Black Bean &amp; Corn Salsa, and Lemon Garlic Aioli</i>	
<b>FRIED LOBSTER TACOS (2)</b>	<b>18</b>
<i>Flour Tortillas, Mixed Greens, Pickled Red Onion, and Sriracha Lime Aioli with Black Bean &amp; Corn Salsa</i>	
<b>SWORDFISH TACOS (2)</b>	<b>15</b>
<i>Cajun Swordfish, Flour Tortilla with Cole Slaw, Black Bean &amp; Corn Salsa, and Sriracha Aioli</i>	
<b>SHRIMP BLT</b>	<b>14</b>
<i>On Caramelized Onion Baguette with Chilled Shrimp, Garlic Aioli, Arugula, Tomato, and Bacon, w/Fries</i>	
<b>8 OZ. GRILLED SLICED ANGUS STEAK SANDWICH</b>	<b>19</b>
<i>On Caramelized Onion Baguette with Swiss Cheese, and French Onion Jus</i>	
<b>3 BURGER SLIDERS</b>	<b>14</b>
<i>with French Fries</i>	
<i>Add: American, Swiss, or Cheddar .50</i>	
<b>GRILLED MUSHROOM &amp; SWISS CHICKEN BREAST</b>	<b>12</b>
<i>Sautéed Mushrooms, Melted Swiss Cheese with Lettuce and Tomato on a Bun</i>	
<b>GRILLED BARBEQUE &amp; BACON CHICKEN BREAST</b>	<b>13</b>
<i>With Apple Smoked Bacon, Barbeque Sauce and Melted Cheddar Cheese on a Bun</i>	

## BURGERS (On Brioche)

<b>8 OZ. BURGER</b>	<b>11</b>
<i>Served on a Bun with Lettuce, Tomato, and Fries</i>	
<i>Add: American, Cheddar, or Swiss .50</i>	
<i>Add: Bacon or Bleu Cheese 1.50</i>	
<b>BARBEQUE BACON BURGER</b>	<b>13</b>
<i>8oz Angus Burger with Apple Smoked Bacon, Barbeque Sauce and Cheddar Cheese, Lettuce, and Tomato on a Bun</i>	
<b>AU POIVRE BURGER</b>	<b>13</b>
<i>8oz Angus Burger with Cracked Pepper, Blue Cheese, Caramelized Onions, Lettuce, and Tomato on a Bun</i>	
<b>8 OZ. MUSHROOM &amp; SWISS BURGER</b>	<b>12</b>
<i>Topped with Swiss Cheese and Sautéed Mushrooms on a Bun</i>	

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