

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 Fresh Chilled Littlenecks served with Traditional Cocktail Sauce</i>	
MATTAKEESE CLAMS CASINO	13
<i>6 Baked Clams with Bacon Herb Casino Butter, & Seasoned Crumbs</i>	
BASKET OF CRISPY COD BITES	14
<i>With Lemon & Tartar Sauce</i>	
HOME MADE POTATO CHIPS WITH MELTED BLEU CHEESE	10
<i>Add: Bacon 1.50</i>	
BASKET OF TRUFFLE PARMESAN FRIES	8
BUFFALO CHICKEN FINGERS WITH BLEU CHEESE & CELERY	12
FRIED CALAMARI	14
<i>Tossed with Banana Peppers & Shredded Parmesan or served with Marinara Sauce</i>	
FRIED WHOLE BELLY CLAM APPETIZER	MARKET PRICE
★ NATIVE STEAMERS WITH BROTH & BUTTER	MARKET PRICE
<i>(1¼ lb)</i>	
STUFFED QUAHOGS(2)	10
<i>With Chorizo, Onions & Sweet Red Pepper</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	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 Jumbo Shrimp served with Traditional Cocktail Sauce</i>	
FRIED VEGETABLE EGG ROLLS	9
<i>Served with Spicy Plum Sauce</i>	
TUNA POKE	14
<i>Diced Raw Yellowfin Tuna tossed with Ginger, Sesame Soy Sauce over a Spicy Seaweed Salad</i>	
BUFFALO SHRIMP	15
<i>Deep Fried Shrimp Tossed in Buffalo Sauce with Bleu Cheese & Celery</i>	
CRISPY DUCK WINGS	12
<i>Deep fried, Tossed with Maple Soy Glaze, Served with Buttermilk Ranch</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs may increase your risk of food borne illness. Before placing your order, please inform your server if you or a person in your party has a food allergy.

NO SEPARATE CHECKS, PLEASE

SALADS

CLASSIC CAESAR SALAD <i>(Anchovies Upon Request)</i>	10
★ ROASTED BEET & BABY KALE <i>Red Beets, Baby Kale, Toasted Hazelnut, Goat Cheese, and Hazelnut Herb Vinaigrette</i>	12
★ ARUGULA <i>Fresh Arugula, Sliced Strawberries, Balsamic Reduction, Goat Cheese, and Candied Pecans</i>	11
★ CRUNCHY ICEBERG WEDGE <i>With Bleu Cheese Dressing, Sprinkled with Bleu Cheese Crumbles, Bacon, and Tomato</i>	10
★ CAPE COD GREENS <i>Mixed Greens, Bleu Cheese, Craisins, and Candied Walnuts, tossed with Cranberry Vinaigrette</i>	11
★ GARDEN SALAD <i>Mixed Lettuces with Tomato, Red Onion, Carrots, and Cucumber</i>	9
★ SALAD ADD ONS:	
Chilled Shrimp	10
Chicken	8
Sliced Angus Steak	14
Lobster Salad	Market Price
Grilled Salmon	12

SOUPS

AWARD-WINNING CAPE COD CLAM CHOWDER	CUP 6.50	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	14
BASIL - PESTO, TOMATO & MOZZARELLA	12
SCALLOPS, BACON, GARLIC & MOZZARELLA (WHITE)	16
BBQ CHICKEN & RED ONION	14

★ GLUTEN FREE OR AVAILABLE GLUTEN FREE

CHILDREN'S MENU AVAILABLE

Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness. Before placing your order, please inform your server if you or a person in your party has a food allergy.

NO SEPARATE CHECKS, PLEASE • SPLIT PLATE CHARGE \$5.00

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

SANDWICHES

FRESH LOBSTER ROLL	MARKET PRICE
<i>Fresh Lobster Meat tossed w/Mayonnaise, and Celery on a Brioche Roll. Served with French Fries</i>	
MATTAKEESE FISH TACOS (2)	13
<i>Flour Tortillas with Cole Slaw, Black Bean & Corn Salsa, and Lemon Garlic Aioli</i>	
FRIED LOBSTER LEG TACOS (2)	18
<i>Lightly Fried Lobster Legs in Flour Tortillas, Mixed Greens, Pickled Red Onion, and Sriracha Lime Aioli with Black Bean & Corn Salsa</i>	
CAJUN FRIED SWORDFISH TACOS (2)	15
<i>Cajun Swordfish, Flour Tortilla with Cole Slaw, Black Bean & Corn Salsa, and Sriracha Aioli</i>	
SHRIMP BLT	14
<i>On Caramelized Onion Baguette with Chilled Shrimp, Garlic Aioli, Arugula, Tomato, and Bacon, w/Fries</i>	
8 OZ. GRILLED SLICED ANGUS STEAK SANDWICH	20
<i>On Caramelized Onion Baguette with Swiss Cheese and French Onion Jus</i>	
WAGYU BEEF SLIDERS (3)	14
<i>Served with French Fries</i>	
<i>Add: American, Swiss, or Cheddar 1.00 Add: Bacon 1.50</i>	
GRILLED MUSHROOM & SWISS CHICKEN BREAST	12
<i>Sautéed Mushrooms, Melted Swiss Cheese with Lettuce and Tomato on a Bun</i>	
GRILLED BARBEQUE & BACON CHICKEN BREAST	13
<i>With Apple Smoked Bacon, Barbeque Sauce and Melted Cheddar Cheese on a Bun</i>	

7X RANCH WAGYU BURGERS *(On Brioche)*

8 OZ. BURGER	12
<i>Served on a Bun with Lettuce, Tomato, and Fries</i>	
<i>Add: American, Cheddar, or Swiss 1.00</i>	
<i>Add: Bacon or Bleu Cheese 1.50</i>	
BARBEQUE BACON BURGER	14
<i>8oz Angus Burger with Apple Smoked Bacon, Barbeque Sauce and Cheddar Cheese, Lettuce, and Tomato on a Bun</i>	
AU POIVRE BURGER	14
<i>8oz Angus Burger with Cracked Pepper, Blue Cheese, Caramelized Onions, Lettuce, and Tomato on a Bun</i>	
8 OZ. MUSHROOM & SWISS BURGER	13
<i>Topped with Swiss Cheese and Sautéed Mushrooms on a Bun</i>	

Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food borne illness. Before placing your order, please inform your server if you or a person in your party has a food allergy.

NO SEPARATE CHECKS, PLEASE • SPLIT PLATE CHARGE \$5.00

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