APPETIZERS

★ LOCAL FRESH OYSTERS ON THE 1/2 SHELL 6 Fresh Chilled Oysters served with Traditional Cocktail Sauce	15
★ LOCAL FRESH LITTLENECKS ON 1/2 SHELL 6 Fresh Chilled Littlenecks served with Traditional Cocktail Sauce	12
MATTAKEESE CLAMS CASINO 6 Baked Clams with Bacon Herb Casino Butter, & Seasoned Crumbs	13
BASKET OF CRISPY COD BITES With Lemon & Tartar Sauce	14
HOME MADE POTATO CHIPS WITH MELTED BLEU CHEESE Add: Bacon 1.50	10
BASKET OF TRUFFLE PARMESAN FRIES	8
BUFFALO CHICKEN FINGERS WITH BLEU CHEESE & CELERY	12
FRIED CALAMARI Tossed with Banana Peppers & Shredded Parmesan or served with Ma	14 arinara Sauce
FRIED WHOLE BELLY CLAM APPETIZER	MARKET PRICE
★ NATIVE STEAMERS WITH BROTH & BUTTER (11/4 lb)	MARKET PRICE
STUFFED QUAHOGS(2) With Chorizo, Onions & Sweet Red Pepper	10
MATTAKEESE CRAB CAKES (2) With Remoulade Sauce	15
SMOKED SALMON CROSTINI Smoked Salmon with French Bread Crostini, Lemon Caper Cream Chand Horseradish Sour Cream	14 eese,
★ CHILLED RAW BAR PLATTER 4 Shrimp Cocktail, 6 Littlenecks on 1/2 Shell, 6 Oysters on 1/2 Shell, and Tuna Poke over Spicy Seaweed Salad. Served with Cocktail Sauce	
★ SHRIMP COCKTAIL 5 Jumbo Shrimp served with Traditional Cocktail Sauce	15
FRIED VEGETABLE EGG ROLLS Served with Spicy Plum Sauce	9
TUNA POKE Diced Raw Yellowfin Tuna tossed with Ginger, Sesame Soy Sauce over a Spicy Seaweed Salad	14
BUFFALO SHRIMP Deep Fried Shrimp Tossed in Buffalo Sauce with Bleu Cheese & Celer	15
CRISPY DUCK WINGS Deep fried, Tossed with Maple Soy Glaze, Served with Buttermilk Rance	12
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NO SEPARATE CHECKS, PLEASE

SALADS

SALADS				
CLASSIC CAESAR SALAD			10	
(Anchovies Upon Request)				
★ ROASTED BEET & BABY KALE			12	
Red Beets, Baby Kale, Toasted Hazelnut, Goat Cheese,				
and Hazelnut Herb Vinaigrette				
★ ARUGULA			11	
Fresh Arugula, Sliced Strawberries, Balsamic Reduction,				
Goat Cheese, and Candied Pecans				
★ CRUNCHY ICEBERG WEDGE			10	
With Bleu Cheese Dressing, Sprinkled with Bleu Cheese	Crumb	les,		
Bacon, and Tomato				
★ CAPE COD GREENS			11	
Mixed Greens, Bleu Cheese, Craisins, and Candied Waln	uts, tos	sed with		
Cranberry Vinaigrette				
★ GARDEN SALAD			9	
Mixed Lettuces with Tomato, Red Onion, Carrots, and C	ucumb	er		
★ 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	B0WL 11	
SOUP OF THE DAY ASK YOUR SERVER		5.75		
SOUR OF THE DAT ASK TOOK SERVER	CUI	5.75	DOWL TO	
PIZZA (12 Inch)				
			4.4	
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

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

SANDWICHES

FRESH LOBSTER ROLL MA	RKETPRICE
Fresh Lobster Meat tossed w/Mayonnaise, and Celery	
on a Brioche Roll. Served with French Fries	
MATTAKEESE FISH TACOS (2)	13
Flour Tortillas with Cole Slaw, Black Bean & Corn Salsa,	
and Lemon Garlic Aioli	
FRIED LOBSTER LEG TACOS (2)	18
Lightly Fried Lobster Legs in Flour Tortillas, Mixed Greens, Pickled Red (Inion,
and Sriracha Lime Aioli with Black Bean & Corn Salsa	4-
CAJUN FRIED SWORDFISH TACOS (2)	15
Cajun Swordfish, Flour Tortilla with Cole Slaw, Black Bean & Corn Salsa, and Sriracha Aioli	
*	1.1
SHRIMP BLT On Communities of Onion Proportion with Chilled Shuinne Coulin Airli Anno	14
On Caramelized Onion Baguette with Chilled Shrimp, Garlic Aioli, Arug. Tomato, and Bacon, w/Fries	иш,
8 OZ. GRILLED SLICED ANGUS STEAK SANDWICH	20
On Caramelized Onion Baguette with Swiss Cheese and French Onion Jus	
	14
7X RANCH WAGYU BEEF SLIDERS (3) Served with French Fries	14
Add: American, Swiss, or Cheddar 1.00 Add: Bacon 1.50	
GRILLED MUSHROOM & SWISS CHICKEN BREAST	12
Sautéed Mushrooms, Melted Swiss Cheese with Lettuce and Tomato on a l	
GRILLED BARBEQUE & BACON CHICKEN BREAST	13
With Apple Smoked Bacon, Barbeque Sauce and	
Melted Cheddar Cheese on a Bun	
TV DANIGHTAM CVIT DUDGEDO	
7X RANCH WAGYU BURGERS (On B	rioche)
8 OZ. BURGER	12
Served on a Bun with Lettuce, Tomato, and Fries	
Add: American, Cheddar, or Swiss 1.00	
Add: Bacon or Bleu Cheese 1.50	
BARBEQUE BACON BURGER	14
80z Angus Burger with Apple Smoked Bacon, Barbeque Sauce	
and Cheddar Cheese, Lettuce, and Tomato on a Bun	
AU POIVRE BURGER	14
80z Angus Burger with Cracked Pepper, Blue Cheese,	
Caramelized Onions, Lettuce, and Tomato on a Bun	4.7
8 0Z. MUSHROOM & SWISS BURGER	13
Topped with Swiss Cheese and Sautéed Mushrooms on a Bun	
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