

APPETIZERS

★ LOCAL FRESH OYSTERS ON THE 1/2 SHELL	15
<i>6 Fresh Chilled Oysters with Traditional Cocktail Sauce</i>	
★ LOCAL FRESH LITTLENECKS ON 1/2 SHELL	12
<i>6 Fresh Chilled Littlenecks with Traditional Cocktail Sauce</i>	
FRIED VEGETABLE EGG ROLLS (2)	9
<i>Crispy, served with Spicy Plum Sauce</i>	
DEEP FRIED CALAMARI	14
<i>Tossed with Sliced Banana Peppers and Shredded Parmesan Or served with Marinara Sauce</i>	
BASKET OF CRISPY COD BITES	14
<i>With Lemon and Tartar Sauce</i>	
MATTAKEESE CRAB CAKES (2)	15
<i>Lump Crab, Sweet Peppers, and Onion. With Remoulade Sauce</i>	
SMOKED SALMON CROSTINI	14
<i>Smoked Salmon with French Bread Crostini, Lemon Caper Cream Cheese, and Horseradish Sour Cream</i>	
★ SHRIMP COCKTAIL	15
<i>5 Large Shrimp served with Traditional Cocktail Sauce</i>	
STUFFED QUAHOGS(2)	10
<i>With Chorizo, Onions, and Sweet Red Pepper</i>	
HOMEMADE POTATO CHIPS	10
<i>With Melted Bleu Cheese Add: Bacon 1.50</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>	
CRISPY DUCK WINGS	12
<i>Deep fried, Tossed with Maple Soy Glaze, Served with Buttermilk Ranch</i>	
TUNA POKE	14
<i>Diced Raw Yellowfin Tuna with Ginger, Sesame Soy Sauce over a Spicy Seaweed Salad</i>	

SOUPS

SOUP & SANDWICH SPECIAL	12
<i>Choice of cup of Clam Chowder or Soup of the Day & 1/2 a Sandwich of the Day ASK SERVER</i>	
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)

BBQ CHICKEN & RED ONION	14
MOZZARELLA & MARINARA	11
PEPPERONI	12
CHICKEN, PESTO, TOMATO, & MOZZARELLA	14
BASIL - PESTO, TOMATO & MOZZARELLA	12
SCALLOPS, BACON, GARLIC, & MOZZARELLA (WHITE)	16

SALADS

★ LOBSTER SALAD PLATE	MARKET PRICE
<i>Mixed Greens, Tomato, Shredded Carrot, Red Onion, Cucumber, and Homemade Potato Salad</i>	
★ TUNA SALAD PLATE	13
<i>Mixed Greens, Tomato, Shredded Carrot, Red Onion, Cucumber, and Homemade Potato Salad</i>	
CLASSIC CAESAR (Anchovies upon request)	10
★ 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>	
★ ROASTED BEET & BABY KALE	12
<i>Red Beets, Baby Kale, Toasted Hazelnut, Goat Cheese, and Hazelnut Herb Vinaigrette</i>	
★ GARDEN SALAD	9
<i>Mixed Lettuces with Tomato, Red Onion, Carrots, and Cucumber</i>	
★ SALAD ADD ONS:	
Chicken	8
Chilled Shrimp	10
Sliced Angus Steak	14
Grilled Salmon	12
Lobster Salad	Ask Server/Market Price
★ Dressings: Italian, Buttermilk Ranch, Cranberry Vinaigrette, or Chunky Bleu Cheese (\$1.50 Extra)	
★ GLUTEN FREE OR AVAILABLE GLUTEN FREE	

FRIED SPECIALTIES

<i>All Fried Food Prepared in Trans Fat-Free Shortening</i>	
FRESH WHOLE BELLY CLAMS	MARKET PRICE
FRESH SEA SCALLOPS	26
JUMBO SHRIMP	24
CALAMARI	18
<i>Marinara Sauce or Banana Peppers and Shredded Parmesan</i>	
CLAM STRIPS (SEASONAL)	16
FISH AND CHIPS	20

All Fried Items Served with Cole Slaw & Fries.

CHILDREN'S MENU AVAILABLE

*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 and eggs may increase your risk
of food borne illness.*

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

Served with a choice of: Fries, Homemade Potato Salad, Cucumber Salad, Potato Chips, or Cole Slaw (except Tacos)

CAJUN FRIED SWORDFISH TACOS (2)	15
<i>Flour Tortillas with Cole Slaw, Black Bean & Corn Salsa, and Sriracha Aioli</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, Bed of Greens, Pickled Red Onion, and Sriracha Lime Aioli with Black Bean & Corn Salsa</i>	
CAPE COD REUBEN	14
<i>Fried Schrod on Marble Rye Bread with 1,000 Island Dressing, Swiss, and Cole Slaw</i>	
PASTRAMI OR TURKEY REUBEN	11
<i>On Marble Rye, with 1,000 Island Dressing, Swiss, and Sauerkraut</i>	
SWORDFISH REUBEN	16
<i>Grilled Swordfish on Marble Bread with 1,000 Island Dressing, Swiss, and Cole Slaw</i>	
BEET REUBEN	11
<i>Sliced Beets, Saurkraut, Swiss, and Goat Cheese with 1,000 Island Dressing on Marble Rye</i>	
OPEN FACED TUNA MELT	11
<i>Caramelized Onion Baguette, Tomato & Swiss Cheese</i>	
SHRIMP BLT	14
<i>On Caramelized Onion Baguette with Chilled Shrimp, Garlic Aioli, Arugula, Bacon, and Tomato</i>	
SMOKED SALMON SANDWICH	13
<i>On a toasted Bagel with Lemon Caper Cream Cheese, Arugula, and Red Onion</i>	
TURKEY BLT WRAP	12
<i>Sliced Turkey with Roasted Red Pepper Mayonnaise, Lettuce, Tomato, and Bacon</i>	
GRILLED CHICKEN WRAP	11
<i>Grilled Chicken with Roasted Red Pepper Mayonnaise, Lettuce, and Tomato</i>	
CHICKEN CAESAR WRAP	12
VEGGIE WRAP	12
<i>Arugula, Goat Cheese, Roasted Red Peppers, Basil Pesto, Shredded Carrots, and Tomato</i>	
TUNA SALAD SANDWICH	10
<i>White Meat Tuna with Celery, Mayonnaise, Lettuce, and Tomato on Your Choice of Bread</i>	
CLASSIC BLT <i>Choice of Bread</i>	9
CLAM STRIP ROLL (SEASONAL)	10
FRIED SEA SCALLOP ROLL	20
FRIED WHOLE BELLY CLAM ROLL	MARKET PRICE
FRIED FISH SANDWICH	13
<i>Golden Fried Schrod on a Bun with Lettuce and Tomato</i>	
LOBSTER ROLL	MARKET PRICE
<i>Fresh Lobster Meat, Tossed with Mayonnaise, and Celery on a Brioche Roll</i>	

HOUSE SPECIALTY LOBSTERS

★ **2 LB. BOILED OR**

2 LB. BAKED STUFFED

With Sea Scallops and Sherried Cracker Crumbs

MARKET PRICE

FROM THE GRILL

8 OZ. GRILLED SLICED STEAK SANDWICH	20
<i>Grilled Angus Coulotte Steak on a Caramelized Onion Baguette, with Swiss Cheese and French Onion Jus</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</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	14
<i>8oz Angus Burger with Cracked Pepper, Blue Cheese, Caramelized Onions, Lettuce, and Tomato on a Bun</i>	
MUSHROOM & SWISS BURGER	13
<i>8oz Angus Burger Topped with Swiss Cheese and Sautéed Mushrooms on a Bun</i>	

ENTREES

<i>All entrees (except chicken) served with Choice of Fries, Potato Salad or Cole Slaw and Fresh Vegetable of the Day</i>	
CHICKEN MILANESE	22
<i>Panko Parmesan Crusted Chicken Breast Lightly Fried, served with an Arugula and Balsamic Roasted Tomato Salad</i>	
★ FRESH BROILED HADDOCK	21
<i>Seasoned Crumbs</i>	
★ FRESH DAY BOAT BROILED SCHROD	21
<i>Seasoned Crumbs</i>	
★ FRESH BROILED SEA SCALLOPS	24
<i>Seasoned Crumbs</i>	
★ FRESH BROILED SWORDFISH	24
<i>Seasoned Crumbs and Lemon Butter</i>	
★ OVEN ROASTED SALMON FILLET	22
<i>With Maple Soy Glaze</i>	
BAKED STUFFED SHRIMP (4)	22
<i>With Crabmeat, Shiitake, Spinach Stuffing, and Lemon Butter</i>	