

APPETIZERS

- ★ LOCAL FRESH OYSTERS ON THE 1/2 SHELL 15
6 Fresh Chilled Oysters served with Traditional Cocktail Sauce
- ★ LOCAL FRESH LITTLENECKS ON 1/2 SHELL..... 12
6 Chilled Littlenecks served with Traditional Cocktail Sauce
- ★ CHILLED RAW BAR PLATTER 50
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
- ★ SHRIMP COCKTAIL..... 15
5 Large Shrimp served with Traditional Cocktail Sauce
- SMOKED SALMON CROSTINI 14
Smoked Salmon with French Bread Crostini, Lemon Capers, Cream Cheese, and Horseradish Sour Cream
- MATTAKEESE CLAMS CASINO 13
6 Baked Clams with Bacon Herb Casino Butter, and Seasoned Crumbs
- CRISPY DUCK WINGS 12
Deep fried, Tossed with Maple Soy Glaze, Served with Buttermilk Ranch
- DEEP FRIED CALAMARI 15
Tossed with Sliced Banana Peppers and Shredded Parmesan Or served with Marinara Sauce
- ★ NATIVE STEAMERS MARKET PRICE
1¼ lb Local Steamed Clams with Clam Broth and Butter
- MATTAKEESE CRAB CAKES (2) 15
Lump Crab, Sweet Peppers, and Onion. With Remoulade Sauce
- BASKET OF CRISPY COD BITES 15
With Lemon and Tartar Sauce
- STUFFED QUAHOGS (2) 11
With Chorizo, Onions, and Sweet Red pepper
- FRIED VEGETABLE EGG ROLLS (2) 9
Crispy, and served with Spicy Plum Sauce
- TUNA POKE 15
Diced Raw Yellowfin Tuna with Ginger, Sesame Soy Sauce over a Spicy Seaweed Salad

SOUPS

- SOUP & SANDWICH SPECIAL 12
Choice of cup of Clam Chowder or Soup of the Day & 1/2 a Sandwich of the Day ASK SERVER
- AWARD-WINNING
CAPE COD CLAM CHOWDER CUP..... 7 BOWL... 11
- SOUP OF THE DAY CUP... 5.75 BOWL... 10
Ask your Server

SALADS

- ★ ROASTED BEET & BABY KALE 12
Red Beets, Baby Kale, Toasted Hazelnut, Goat Cheese, and Hazelnut Herb Vinaigrette
- ★ CAPE COD GREENS 12
Mixed Greens, Bleu Cheese, Craisins, Candied Walnuts, tossed with Cranberry Vinaigrette
- ★ TUNA SALAD PLATE 13
Mixed Greens, Tomato, Shredded Carrot, Red Onion, Cucumber, and Homemade Potato Salad
- CLASSIC CAESAR..... 11
(Topped with Anchovies Upon Request) Romaine, Creamy Caesar dressing, Parmesan Cheese, and Croutons
- ★ LOBSTER SALAD PLATE MARKET PRICE
Mixed Greens, Tomato, Shredded Carrot, Red Onion, Cucumber, and Homemade Potato Salad
- ★ ARUGULA 12
Fresh Arugula, Sliced Strawberries, Balsamic Reduction, Goat Cheese, and Candied Pecans
- ★ CRUNCHY ICEBERG WEDGE..... 11
With Bleu Cheese Dressing, Sprinkled with Bleu Cheese Crumbles, Bacon, and Tomato
- ★ GARDEN SALAD 9
Mixed Lettuces with Tomato, Red Onion, Carrots, and Cucumber
- ★ SALAD ADD ONS:
Chicken 8
Chilled Shrimp 10
Sliced Angus Steak..... 14
Lobster Salad Market Price
Grilled Salmon 12
- ★ Dressings: Italian, Buttermilk Ranch, Cranberry Vinaigrette, or Chunky Bleu Cheese (\$1.50 Extra)

PIZZA (12 Inch)

- MOZZARELLA & MARINARA 12
- PEPPERONI 13
- SCALLOPS, BACON, GARLIC,
& MOZZARELLA (WHITE) 17
- BASIL - PESTO, TOMATO & MOZZARELLA 13
- CHICKEN, PESTO, TOMATO & MOZZARELLA 15
- BBQ CHICKEN & RED ONION 15

★ GLUTEN FREE OR AVAILABLE GLUTEN FREE

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

CHILDREN'S MENU AVAILABLE

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

FRIED SPECIALTIES

All Fried Food Prepared in Trans Fat-Free Shortening

WHOLE BELLY CLAM PLATE.....	MARKET PRICE
FRESH SEA SCALLOPS.....	26
JUMBO SHRIMP	24
FISH & CHIPS	21
CALAMARI	18
<i>Served with Marinara or tossed with Banana Peppers and Shredded Parmesan</i>	
CLAM STRIPS.....	18

All Fried Items Served with Cole Slaw & Fries

7X RANCH WAGYU BURGERS

(On Brioche)

Served with choice of: Fries, Homemade Potato Salad, Cucumber Salad, Cole Slaw, or Potato Chips

8 OZ. BURGER.....	13
<i>Served with Lettuce and Tomato</i>	
Add: American, Cheddar, or Swiss	1.00
Add: Bacon or Bleu Cheese.....	1.50
BARBEQUE BACON BURGER.....	15
<i>8oz Angus Burger with Apple Smoked Bacon, Barbeque Sauce and Cheddar Cheese, Lettuce, and Tomato</i>	
AU POIVRE.....	15
<i>8oz Angus Burger with Cracked Pepper, Blue Cheese, Caramelized Onions, Lettuce, and Tomato</i>	
MUSHROOM & SWISS BURGER.....	14
<i>8oz Angus Burger Topped with Swiss Cheese and Sautéed Mushrooms</i>	

SANDWICHES

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

LOBSTER ROLL.....	MARKET PRICE
<i>Fresh Lobster meat tossed with Mayonnaise, and Celery on a Brioche Roll</i>	
MATTAKEESE FISH TACOS (2).....	14
<i>Flour Tortillas w/Cole Slaw, Black Bean & Corn Salsa, and Lemon Garlic Aioli</i>	
LOBSTER SALAD TACOS (2).....	MARKET PRICE
<i>Lobster Salad in Flour Tortillas with Crisp Lettuce and Guacamole</i>	
SHRIMP BLT	14
<i>On Caramelized Onion Baguette with Chilled Shrimp, Garlic Aioli, Arugula, Tomato, and Bacon</i>	
TURKEY BLT WRAP	13
<i>Sliced Turkey with Roasted Red Pepper Mayonnaise, Lettuce, Tomato, and Bacon</i>	
PASTRAMI OR TURKEY REUBEN.....	11
<i>On Marble Rye, with 1,000 Island Dressing, Swiss Cheese, and Sauerkraut</i>	

ENTREES

All entrees served with Fresh Vegetable and choice of Potato, Rice, or Cole Slaw (except Chicken)

★ FRESH BROILED HADDOCK.....	25
<i>Seasoned Crumbs and Fresh Lemon</i>	
★ BROILED FRESH DAY BOAT SCHROD.....	25
<i>Seasoned Crumbs and Fresh Lemon</i>	
★ FRESH BROILED SWORDFISH.....	27
<i>Seasoned Crumbs and Lemon Butter</i>	
★ FRESH BROILED SEA SCALLOPS.....	28
<i>Seasoned Crumbs and Fresh Lemon</i>	
★ OVEN ROASTED SALMON FILLET.....	26
<i>With Maple Soy Glaze</i>	
CHICKEN MILANESE.....	22
<i>Panko Parmesan Crusted Chicken Breast Lightly Fried, served with an Arugula and Balsamic Roasted Tomato Salad</i>	
BAKED STUFFED SHRIMP (4).....	26
<i>With Crabmeat Stuffing and Lemon Butter</i>	
★ BOILED LOBSTER 2 LB.....	MARKET PRICE
BAKED STUFFED LOBSTER 2 LB.....	MARKET PRICE
<i>With Sea Scallops and Sherried Cracker Crumbs</i>	
★ 12 OZ. GRILLED NY SIRLOIN	34
<i>Port Wine Demi Glaze, Roasted Potatoes, and Chef's Choice of Vegetable</i>	
★ ADD: LOBSTER TAIL (5-6oz.)	MARKET PRICE
★ STEAK FRITES.....	25
<i>Grilled 8 oz. Coulotte Steak with Herb Butter, Truffle Parmesan Fries</i>	

CHICKEN CAESAR WRAP	12
OPEN FACED TUNA MELT	11
<i>On Caramelized Onion Baguette with Tomato & Swiss Cheese</i>	
TUNA SALAD SANDWICH	10
VEGGIE WRAP.....	12
<i>Arugula, Goat Cheese, Roasted Red Peppers, Basil Pesto, Shredded Carrots & Tomato</i>	
FRIED SEA SCALLOP ROLL	20
FRIED CLAM STRIP ROLL.....	15
FRIED WHOLE BELLY CLAM ROLL.....	MARKET PRICE
FRIED FISH SANDWICH	14
<i>Fried Schrod on a Bun with Lettuce & Tomato</i>	
SWORDFISH REUBEN.....	16
<i>Grilled Swordfish on Marble Bread with 1,000 Island Dressing, Swiss Cheese, and Cole Slaw</i>	

BRUNCH

Served 11:30 A.M. until 2:00 P.M.

FRENCH TOAST WITH FRESH SLICED STRAWBERRIES	13
<i>Served with Bacon or Sausage</i>	
CRÈME BRÛLÉE FRENCH TOAST.....	14
<i>Served with choice of Bacon or Sausage</i>	
QUICHE OF THE DAY	13
<i>With Homefries and choice of Bacon or Sausage</i>	
LOBSTER QUICHE.....	MARKET PRICE
<i>Lobster Meat, Swiss Cheese, and Scallions.</i>	
<i>Served with Homefries and choice of Bacon or Sausage</i>	
EGGS BENEDICT.....	12
<i>Traditional Style with Home Fries and Bacon or Sausage</i>	
IRISH EGGS BENEDICT.....	14
<i>Traditional Style but with Corned Beef Hash and Bacon or Sausage</i>	
CRAB CAKES BENEDICT	16
<i>Traditional Style but with our Fresh Maryland Crab Cakes. Served with Home Fries and choice of Bacon or Sausage</i>	
NORWEGIAN BENEDICT	14
<i>Classic Style but with Smoked Salmon and Served with Home Fries and Bacon or Sausage</i>	
SMOKED SALMON SANDWICH.....	13
<i>On a Toasted Bagel with Lemon Caper Cream Cheese, Arugula, Red Onion, and Tomato Served with Homefries.</i>	

REAL NEW HAMPSHIRE-MADE MAPLE SYRUP \$3

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