

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 Chilled Littlenecks served with Traditional Cocktail Sauce</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 Large Shrimp served with Traditional Cocktail Sauce</i>	
DEEP FRIED CALAMARI	15
<i>Tossed with Banana Peppers and Shredded Parmesan Or served with Marinara Sauce</i>	
STUFFED QUAHOGS (2)	11
<i>With Chorizo, Onions, and Sweet Red pepper</i>	
SMOKED SALMON CROSTINI	14
<i>Smoked Salmon with French Bread Crostini, Lemon Caper Cream Cheese, and Horseradish Sour Cream</i>	
CRISPY DUCK WINGS	12
<i>Deep Fried, Tossed with Maple Soy Glaze, Served with Buttermilk Ranch</i>	
FRIED VEGETABLE EGG ROLLS (2)	9
<i>Crispy, Served with Spicy Plum Sauce</i>	
MATTAKEESE CRAB CAKES (2)	15
<i>Lump Crab, Sweet Peppers, and Onion. With Remoulade Sauce</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>	
TUNA POKE	15
<i>Diced Raw Yellowfin Tuna tossed with Ginger, Sesame Soy Sauce over a Spicy Seaweed Salad</i>	

SOUPS

AWARD-WINNING CAPE COD CLAM CHOWDER	CUP 7 BOWL 11
SOUP OF THE DAY	CUP 5.75 BOWL 10
<i>Ask your Server</i>	

SALADS

★ ROASTED BEET & BABY KALE	12
<i>Red Beets, Baby Kale, Toasted Hazelnut, Goat Cheese, and Hazelnut Herb Vinaigrette</i>	
CLASSIC CAESAR	11
<i>(Topped with Anchovies Upon Request) Romaine, Creamy Caesar dressing, Parmesan Cheese, and Croutons</i>	
★ CAPE COD GREENS	12
<i>Mixed Greens, Bleu Cheese, Craisins, Candied Walnuts, tossed with Cranberry Vinaigrette</i>	
★ ARUGULA	12
<i>Fresh Arugula, Sliced Strawberries, Balsamic Reduction, Goat Cheese, and Candied Pecans</i>	
★ CRUNCHY ICEBERG WEDGE	11
<i>With Bleu Cheese Dressing, Sprinkled with Bleu Cheese Crumbles, Bacon, and Tomato</i>	
★ GARDEN SALAD	9
<i>Mixed Lettuces with Tomato, Red Onion, Carrots, Cucumber, and Choice of Dressing</i>	

★ Dressings:

Italian, Buttermilk Ranch, Cranberry Vinaigrette, or Chunky Bleu Cheese (\$1.50 Extra)

★ GLUTEN FREE OR
AVAILABLE GLUTEN FREE

PASTA & RISOTTO

PASTA LIVORNO	30	★ LOBSTER RISOTTO	28
<i>Sautéed Scallops, Jumbo Shrimp, Lobster, Fresh Tomato, & Roasted Garlic, finished with Shrimp and Tomato Velouté, served over Fedelini</i>		<i>Creamy Risotto with Fresh Lobster Meat, Herbs, Shiitake Mushrooms, and Parmesan</i>	
LOBSTER GOCCE	25	PORTUGUESE MUSSELS	21
<i>Pasta Stuffed with Lobster, Mozzarella, and Sherry Sweet Cream in a Garlic and Shallot Cream Sauce</i>		<i>Simmered in a Spicy Tomato, White Wine Garlic Broth with Chorizo over Fedelini</i>	
CHEESE TORTELLINI	18	SHRIMP FRA DIAVOLO	25
<i>With Basil Walnut Pesto Alfredo Sauce</i>		<i>Pan Seared and Simmered in a Spicy Tomato Sauce over Fedelini</i>	

(Pasta & Risotto dishes do not include potato or vegetable)

NO SEPARATE CHECKS, PLEASE • CHILDREN'S MENU AVAILABLE • SPLIT PLATE CHARGE \$5.00

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 & eggs may increase your risk of food borne illness.

HOUSE SPECIALTIES

NEW ENGLAND CIOPPINO 32

Fresh Mussels, Scallops, Shrimp, Lobster, and Fish simmered with Chorizo, Corn, Potato, and Peppers, in a Lobster, Tomato, Leek Broth

LOBSTERS

★ **2 LB. BOILED OR**
2 LB. BAKED STUFFED
With Sea Scallops and Sherried Cracker Crumbs
MARKET PRICE

SEAFOOD

LOBSTER NEWBURG	MARKET PRICE
<i>Fresh Lobster Meat Sautéed with Sherry, Shallots & Butter, finished with Heavy Cream, Served with Haricots Verts and Roasted Potatoes</i>	
★ FRESH BROILED HADDOCK	25
<i>Seasoned Crumbs and Lemon, Served with Haricots Verts and Roasted Potatoes</i>	
★ BROILED FRESH DAY BOAT SCHROD	25
<i>With Seasoned Crumbs and Lemon, Served with Haricots Verts and Roasted Potatoes</i>	
★ BROILED FRESH SEA SCALLOPS	28
<i>With Seasoned Crumbs and Lemon Butter, Served with Haricots Verts and Roasted Potatoes</i>	
★ BROILED FRESH SWORDFISH	27
<i>With Seasoned Crumbs and Lemon Butter, Served with Chef's Choice of Vegetable and Rice</i>	
★ GRILLED FRESH SWORDFISH	27
<i>With Black Bean & Corn Salsa Served with Chef's Choice of Vegetable and Citrus Quinoa</i>	
★ OVEN ROASTED SALMON FILLET	26
<i>With Maple Soy Glaze, Served with Chef's Choice of Vegetable and Citrus Quinoa</i>	
CRISPY PAN FRIED SOLE	25
<i>Minced Red Onion, Lemon, Capers, and Brown Butter, Served with Chef's Choice of Vegetable and Citrus Quinoa</i>	
BAKED STUFFED SHRIMP (4)	26
<i>With Crabmeat, Stuffing, and Lemon Butter, Served with Haricots Verts and Rice</i>	
BROILED SEAFOOD PLATTER	38
<i>Half a Baked Stuffed Lobster, Broiled Schrod, Scallops, and a Baked Stuffed Shrimp with White Wine Lemon Butter with Chef's Choice of Vegetable and Roasted Potatoes</i>	

MEATS & POULTRY

★ PRIME RIB	
<i>(FRI & SAT ONLY, WHILE IT LASTS)</i>	
<i>Roasted Potatoes and Chef's Choice of Vegetable</i>	
10 OZ	26
14 OZ	30
★ STEAK FRITES	25
<i>Grilled 8oz Coulotte Steak with Herb Butter, Truffle Parmesan Fries</i>	
CHICKEN MILANESE	22
<i>Panko Parmesan Crusted Chicken Breast Lightly Fried, served with an Arugula and Balsamic Roasted Tomato Salad</i>	
★ 12 OZ. GRILLED NY SIRLOIN	34
<i>Port Wine Demi Glaze, Roasted Potatoes, and Chef's Choice of Vegetable</i>	
★ ADD: LOBSTER TAIL (5-6 oz.)	MARKET PRICE
★ DUCK A L'ORANGE	24
<i>Semi Boneless 1/2 Duck with Orange Glaze. With Haricots Verts and Citrus Quinoa</i>	
★ GLUTEN FREE OR AVAILABLE GLUTEN FREE	

FRIED SPECIALTIES

All Fried Food Prepared in Trans Fat-Free Shortening and Served with Cole Slaw & Fries.

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

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