

## 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	15
<i>Tossed with Sliced Banana Peppers and Shredded Parmesan</i> <i>Or served with Marinara Sauce</i>	
BASKET OF CRISPY COD BITES	15
<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</i> <i>Cream Cheese, and Horseradish Sour Cream</i>	
★ SHRIMP COCKTAIL	15
<i>5 Large Shrimp served with Traditional Cocktail Sauce</i>	
STUFFED QUAHOGS (2)	11
<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,</i> <i>and Seasoned Crumbs</i>	
CRISPY DUCK WINGS	12
<i>Deep fried, Tossed with</i> <i>Maple Soy Glaze, Served with Buttermilk Ranch</i>	
TUNA POKE	15
<i>Diced Raw Yellowfin Tuna with Ginger,</i> <i>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 &amp;</i> <i>1/2 a Sandwich of the Day ASK SERVER</i>	
AWARD-WINNING	
CAPE COD CLAM CHOWDER	CUP 7 BOWL 11
SOUP OF THE DAY	Ask your Server CUP 5.75 BOWL 10

## PIZZA (12 Inch)

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

## SALADS

★ LOBSTER SALAD PLATE	MARKET PRICE
<i>Mixed Greens, Tomato, Shredded Carrot, Red Onion,</i> <i>Cucumber, and Homemade Potato Salad</i>	
★ TUNA SALAD PLATE	13
<i>Mixed Greens, Tomato, Shredded Carrot, Red Onion,</i> <i>Cucumber, and Homemade Potato Salad</i>	
CLASSIC CAESAR (Anchovies upon request)	11
★ CAPE COD GREENS	12
<i>Mixed Greens, Bleu Cheese, Craisins, Candied Walnuts,</i> <i>tossed with Cranberry Vinaigrette</i>	
★ ARUGULA	12
<i>Fresh Arugula, Sliced Strawberries, Balsamic Reduction,</i> <i>Goat Cheese, and Candied Pecans</i>	
★ CRUNCHY ICEBERG WEDGE	11
<i>With Bleu Cheese Dressing, Sprinkled with</i> <i>Bleu Cheese Crumbles, Bacon, and Tomato</i>	
★ ROASTED BEET & BABY KALE	12
<i>Red Beets, Baby Kale, Toasted Hazelnut, Goat Cheese,</i> <i>and Hazelnut Herb Vinaigrette</i>	
★ GARDEN SALAD	9
<i>Mixed Lettuces with Tomato, Red Onion, Carrots,</i> <i>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	18
FISH AND CHIPS	21

*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)*

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

<b>GRILLED MUSHROOM &amp; SWISS</b>	
<b>CHICKEN BREAST</b>	<b>12</b>
<i>Sautéed Mushrooms, Melted Swiss Cheese with Lettuce, and Tomato on a Bun</i>	
<b>GRILLED BARBEQUE &amp; BACON</b>	
<b>CHICKEN BREAST</b>	<b>13</b>
<i>With Apple Smoked Bacon, Barbeque Sauce, and Melted Cheddar Cheese on a Bun</i>	

## 7X RANCH WAGYU BURGERS

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

## ENTREES

*All entrees (except chicken) served with Choice of Fries, Potato Salad or Cole Slaw and Fresh Vegetable of the Day*

<b>CHICKEN MILANESE</b>	<b>22</b>
<i>Panko Parmesan Crusted Chicken Breast Lightly Fried, served with an Arugula and Balsamic Roasted Tomato Salad</i>	
<b>★ FRESH BROILED HADDOCK</b>	<b>23</b>
<i>Seasoned Crumbs</i>	
<b>★ FRESH DAY BOAT BROILED SCHROD</b>	<b>23</b>
<i>Seasoned Crumbs</i>	
<b>★ FRESH BROILED SEA SCALLOPS</b>	<b>26</b>
<i>Seasoned Crumbs</i>	
<b>★ FRESH BROILED SWORDFISH</b>	<b>25</b>
<i>Seasoned Crumbs and Lemon Butter</i>	
<b>★ OVEN ROASTED SALMON FILLET</b>	<b>24</b>
<i>With Maple Soy Glaze</i>	
<b>BAKED STUFFED SHRIMP (4)</b>	<b>24</b>
<i>With Crabmeat Stuffing and Lemon Butter</i>	