

# Mother's Day at Mattakeese Wharf

## APPETIZERS

★ 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>	
★ LOCAL FRESH OYSTERS ON THE 1/2 SHELL.....	14
<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>	
★ SHRIMP COCKTAIL.....	15
<i>5 Large Shrimp served with Traditional Cocktail Sauce</i>	
DEEP FRIED CALAMARI.....	14
<i>Tossed with Sliced Banana Peppers and Shredded Parmesan Or served with Marinara Sauce</i>	
STUFFED QUAHOGS (2).....	10
<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>	
MATTAKEESE CRAB CAKES (2).....	15
<i>Lump Crab, Sweet Peppers, and Onion. With Remoulade Sauce</i>	
MATTAKEESE CLAMS CASINO.....	13
<i>6 Baked Clams with Bacon Herb Compound Butter and Seasoned Crumbs</i>	
TUNA POKE.....	14
<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...6.50	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 &amp; Hazelnut Herb Vinaigrette</i>	
CLASSIC CAESAR.....	10
<i>(Topped with Anchovies Upon Request) Romaine, Creamy Caesar dressing, Parmesan Cheese, and Croutons</i>	
★ CAPE COD GREENS.....	10
<i>Mixed Greens, Bleu Cheese, Craisins, Praline 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>	
★ HOUSE SALAD.....	6.50
<i>Mixed Lettuces with Tomato, Red Onion, Cucumber, and Choice of Dressing</i>	
★ HOUSE SALAD WITH ENTREE.....	3.50
★ Dressings: Italian, Buttermilk Ranch, Cranberry Vinaigrette, or Housemade Chunky Bleu Cheese (\$1.50 Extra)	
★ GLUTEN FREE OR AVAILABLE GLUTEN FREE	

## BRUNCH Served until 3:00 P.M.

FRENCH TOAST – Topped with Fresh Sliced Strawberries and served with your choice of Bacon or Sausage.....	14
ASPARAGUS, BROCCOLI, ROASTED RED PEPPER & CHEDDAR QUICHE – With Homefries and Bacon or Sausage.....	14
LOBSTER & SWISS QUICHE – With Homefries and Bacon or Sausage.....	21
SPICY SAUSAGE QUICHE – Irish Bangers, Banana Peppers, Parmesan, and our own House Made Bloody Mary Mix for a spicy kick. .	14
<i>With Homefries and Bacon or Sausage</i>	
IRISH EGGS BENEDICT – Traditional Style but with Corned Beef Hash.....	14
EGGS BENEDICT – Traditional Style with Home Fries.....	12
NORWEGIAN BENEDICT – Classic Style but with Smoked Salmon and served with Home Fries.....	14
CRAB CAKES BENEDICT – Traditional Style with our Homemade Crab Cakes. Served with Home Fries.....	16

REAL NEW HAMPSHIRE-MADE MAPLE SYRUP \$3

## DINNER ENTREES

Served with a Fresh Vegetable and choice of: Rice, Roasted Potato, or Fries (except Chicken)

### SEAFOOD

★ BROILED FRESH DAY BOAT SCHROD.....	24
<i>With Seasoned Crumbs and Fresh Lemon</i>	
★ BROILED FRESH SEA SCALLOPS.....	26
<i>With Seasoned Crumbs and Fresh Lemon</i>	
★ BROILED FRESH SWORDFISH.....	27
<i>With Seasoned Crumb and White Wine Lemon Butter</i>	
★ OVEN ROASTED SALMON FILLET.....	25
<i>With Maple Soy Glace</i>	
LOBSTER NEWBURG.....	MARKET PRICE
<i>Fresh Lobster Meat Sautéed with Sherry, Shallots, and Butter, finished with Heavy Cream</i>	
BAKED STUFFED SHRIMP (4).....	26
<i>With Crabmeat, Shiitake, Spinach Stuffing, and Lemon Butter</i>	
BROILED SEAFOOD PLATTER.....	38
<i>Half a Baked Stuffed Lobster, Broiled Schrod, Scallops and a Baked Stuffed Shrimp with White Wine Lemon Butter</i>	

### MEATS & POULTRY

★ CHICKEN CAPRESE.....	22
<i>Stuffed with Fresh Basil and Fresh Mozzarella, with an Arugula and Balsamic Roasted Tomato Salad</i>	
★ STEAK FRITES.....	25
<i>Grilled 8oz Coulotte Steak with Herb Butter, Truffle Parmesan Fries</i>	
★ DUCK L'ORANGE.....	22
<i>Semi Boneless 1/2 Duck with Orange Glaze</i>	
★ 12 OZ. GRILLED NY SIRLOIN.....	34
<i>Port Wine Demi Glaze</i>	
★ ADD: LOBSTER TAIL (5-6 oz.).....	MARKET PRICE

### LOBSTERS

★ 2 LB. BOILED OR 2 LB. BAKED STUFFED
<i>With Sea Scallops and Sherried Cracker Crumbs</i>
MARKET PRICE