

Mattakeese Wharf Bar Menu

★ *Gluten Free or Available Gluten Free* ★

Appetizers

★ **Local Fresh Oysters on the 1/2 Shell \$18...** 6 Fresh Chilled Oysters Served with Cocktail Sauce

★ **Local Fresh Littlenecks on the 1/2 Shell \$15...** 6 Fresh Chilled Littlenecks Served with Cocktail Sauce

★ **Shrimp Cocktail \$16...** 5 Jumbo Shrimp served with Cocktail Sauce

★ **Native Steamers (Market Price)...** 1 1/4 lb. Local Steamed Clams with Clam Broth and Clarified Butter

Deep Fried Calamari \$18... Tossed with Banana Peppers and Parmesan Cheese, Or Served Plain with Marinara

Cod Bites \$20.. Basket of Crispy Fried Cod with Lemon & Tartar Sauce

Clams Casino \$16... 6 Baked Littleneck Clams with Bacon Herb Casino Butter and Seasoned Crumbs

Baked Stuffed Quahogs (2) \$16... Made with Chorizo, Sweet Onion and Bell Peppers

Smoked Salmon Crostini \$14... Smoked Salmon with French Bread Crostini, Lemon Caper Cream Cheese and Horseradish Sour Cream

★ **Truffle Fries \$10...** Basket of Crispy Fries tossed with Truffle Oil, Parmesan Cheese and Herbs

Buffalo Tenders \$15... Tossed in Buffalo Sauce, Served with Celery and Housemade Bleu Cheese Dressing

★ **Homemade Potato Chips \$12...** Baked with Bleu Cheese.
Add Bacon \$2

Soups

Award Winning Clam Chowder Cup \$9 Bowl \$13 Quart (To Go) \$28

★Lobster Bisque Cup \$12 Bowl \$15 Quart (To Go) \$30

Salads

★Lobster Salad Plate (Market Price)...Mixed Greens, Tomato, Shredded Carrot, Red Onion and Cucumber. Served with Potato Salad

★Classic Caesar \$13...(Served with Anchovies Upon Request)

★Cape Cod Greens \$13...Mixed Greens, Bleu Cheese, Craisins, Candied Walnuts, Tossed with Cranberry Balsamic Vinaigrette

★Wedge Salad \$14...Homemade Bleu Cheese Dressing, Bleu Cheese Crumbles, bacon and Fresh Plum Tomato

★Arugula Salad \$14...Fresh Arugula with Strawberries, Goat Cheese, Candied Pecans, and Balsamic Glaze.

★Garden Salad \$10...Mixed Greens, Plum Tomato, Red Onion, Cucumber and Shredded Carrot. Choice of Dressing

Salad Add ons: Chicken \$8..Chilled Shrimp \$12..Sliced Angus Steak \$16..Grilled Salmon \$16..Lobster Salad (Market)

Salad Dressings: Italian..Buttermilk Ranch...Cranberry Balsamic Vinaigrette... Chunky Bleu Cheese (add \$1.50)

Pizza

Pepperoni \$15

Mozzarella and Marinara \$14

BBQ Chicken and Red Onion \$16

Basil-Pesto, Tomato and Mozzarella \$15

Chicken, Pesto, Tomato and Mozzarella \$16

Scallop and Bacon with Garlic oil (White) \$18

8oz. 7x Ranch Wagyu Burgers

★ **Angus Burger** Served on a brioche bun with Lettuce and tomato \$16

Add: American, Cheddar or Swiss Cheese \$1.50

Add: Bacon or Bleu Cheese \$2.00

★ **Barbeque Bacon Burger** \$18...Applewood Smoked Bacon, BBQ sauce and Cheddar Cheese on a Brioche Bun

★ **Au Poivre Burger** \$18...Black Pepper Crusted, with Bleu Cheese and Caramelized Onions

★ **Mushroom Burger** \$18...Sautéed Mushrooms, Melted Swiss Cheese

Fried Specialties

Served with French Fries and Coleslaw, Except Tacos

Clam Strips...Plate \$24, Roll \$20

Whole Belly Clams ...Plate and Roll (Market Price)

Sea Scallops...Plate \$34, Roll \$29

Jumbo Shrimp (5)...\$27

Fish and Chips...\$25

Cajun Fried Swordfish Tacos (2) \$24...Flour Tortilla, Fresh Coleslaw, Black Bean and Corn Salsa and Sriracha Lime Aioli

Mattakeese Fish Taco \$20...Fresh Fried Cod, Flour Tortilla, Coleslaw, Black Bean and Corn Salsa and Garlic Aioli

Lobsters

Lobster Roll (Market Price)...7oz. Of Fresh Lobster meat, Tossed with Mayo and Celery on a Brioche Hot Dog Bun

Lobster Salad Taco (Market Price)...Lobster Salad, Crisp Lettuce, Flour Tortilla, Black Bean and Corn Salsa and Guacamole.

★**2lb. Lobster (Market Price)...**Steamed or Baked Stuffed with Scallops and Sherry Leek and Ritz Crackers

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

Please inform your server of any food allergies at the table before placing your orders. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food- borne illness.