

Mattakeese Wharf Dinner Menu

Appetizers

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

★ **Local Fresh Littlenecks on the 1/2 Shell \$12...** 6 Fresh Chilled Littlenecks Served with Cocktail Sauce

★ **Shrimp Cocktail \$15...** 5 Jumbo Shrimp served with Cocktail Sauce

Tuna Poke \$15... Diced Raw Yellowfin Tuna with Spicy Ginger Sesame Soy Sauce over Seaweed Salad

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

Deep Fried Calamari \$15... Tossed with Banana Peppers and Parmesan Cheese, Or Served Plain with Marinara

Cod Bites \$16... Basket of Crispy Fried Cod with Lemon and Tartar Sauce

Clams Casino \$14... 6 Baked Littleneck Clams with Bacon Herb Casino Butter and Seasoned Crumbs

Baked Stuffed Quahogs (2) \$12... Made with Chorizo, Sweet Onion and Bell Peppers

Mattakeese Crab Cakes (2) \$15... Jumbo Lump Crab, Onions, Peppers and Old Bay Seasoning. Served with Remoulade Sauce

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

Crispy Duck Wings \$12... Deep Fried Until Crispy, Tossed with Maple Soy Glaze, Served with Buttermilk Ranch

★ **Truffle Fries \$8...** Basket of Crispy Fries tossed with Truffle Oil, Parmesan Cheese and Herbs

★ **Buffalo Tenders \$14...** Tossed in Buffalo Sauce, Served with Celery and House made Bleu Cheese Dressing

★ **Homemade Potato Chips \$10...** Baked with Bleu Cheese. Add Bacon \$1.50

Soups

Award Winning Clam Chowder Cup \$7.50 Bowl \$11

Quart (To Go) \$22

★ **Lobster Bisque** Cup \$8.00 Bowl \$12 Quart (To Go) \$24

Salads

★ **Lobster Salad Plate \$30...** Mixed Greens, Tomato, Shredded Carrots, Red Onion and Cucumber with Potato Salad

★ **Classic Caesar \$12...** (Served with Anchovies Upon Request)

★ **Roasted Beet and Baby Kale \$12...** Red Beets, Baby Kale, Toasted Hazelnuts, Goat Cheese, and Hazelnut Herb Vinaigrette

★ **Cape Cod Greens \$12...** Mixed Greens, Bleu Cheese, Craisins, Candied Walnuts, Tossed with Cranberry Balsamic Vinaigrette ★

Arugula \$12... Fresh Arugula, Sliced Strawberry, Goat Cheese, Candied Pecan and Balsamic Reduction

★ **Wedge Salad \$12...** Homemade Bleu Cheese Dressing, Bleu Cheese Crumbles and Fresh Plum Tomato

★ **Garden Salad \$9...** Mixed Greens, Plum Tomato, Red Onion, Cucumber and Shredded Carrots. Choice of Dressing

Salad Add-ons : Chicken \$8..Chilled Shrimp \$10..Sliced Angus Steak \$14..Grilled Salmon \$14..Lobster Salad (Market) Salad Dressings: Italian..Buttermilk Ranch..Cranberry Balsamic Vinaigrette..Chunky Bleu Cheese

★ **Gluten Free or Available Gluten Free**★

Pizza

Mozzarella and Marinara \$13 Pepperoni \$15

BBQ Chicken and Red Onion \$16, Basil-Pesto, Tomato and Mozzarella \$14, Chicken, Pesto, Tomato and Mozzarella \$16, Scallop and Bacon with Garlic oil (White) \$17, Shrimp, Pesto, Tomato and Arugula \$17

8oz. 7x Ranch Wagyu Burgers ★ **Angus Burger**
Served on a brioche bun with lettuce and tomato \$13

Add: American, Cheddar or Swiss \$1.00

Add: Bacon or Bleu Cheese \$1.50

★ **Barbeque Bacon Burger \$15...** Applewood Smoked Bacon, BBQ sauce and Cheddar Cheese on a Brioche Bun

★ **Au Poivre \$15...** Black Pepper Crusted, with Bleu Cheese and Caramelized Onions

★ **Mushroom Melt Burger \$14...** Sautéed Mushrooms, Melted Swiss Cheese

Pasta and Risotto

Pasta Livorno \$30... Sautéed Scallops, Jumbo Shrimp and Lobster finished with a Roasted Garlic, Tomato and Lobster Velouté, Served over Linguini

Lobster Gocce \$26... Lobster, Mozzarella and Sweet Sherry Cream Stuffed Tortellini in a Garlic and Shallot Cream Sauce

Shrimp Piccata \$27... Pan Seared Jumbo Shrimp, Simmered with a White wine, Garlic, Lemon and Caper Butter Sauce. Served Over Linguini

★ **Lobster Risotto \$30...** Creamy Risotto with Fresh Lobster, Sautéed Shiitake Mushrooms, Parmesan and Herbs

★ **Vegetable Risotto \$22** Creamy Risotto with Sautéed Arugula, Shiitake Mushrooms, Kalamata Olives, Roasted Tomato and Garlic, Finished with Parmesan Cheese.

Fried Specialties Served with Fries & Coleslaw

Whole Belly Clams...Plate \$28 Roll \$24

Clam Strip...Plate \$20 Roll \$18

SeaScallops...Plate \$28 Roll \$24

Calamari Plate...\$18

Jumbo Shrimp (5)...\$24

Fish and Chips...\$22

Tacos

Cajun Fried Swordfish Tacos (2) \$16... Flour Tortilla, Fresh Coleslaw, Black Bean and Corn Salsa and Sriracha Lime Aioli

Mattakeese Fish Taco \$15... Fresh Fried Cod, Flour Tortilla, Coleslaw, Black Bean and Corn Salsa and Garlic Aioli **Lobster Salad Taco \$28...** Lobster Salad, Crisp Lettuce, Flour Tortilla, Black Bean and Corn Salsa and Guacamole

Seafood

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

Lobster Roll \$28... Fresh Lobster Meat, Tossed with Mayonnaise and Celery served on a Brioche Hot Dog Roll

★ **Fresh Baked Haddock \$26...** Seasoned Crumbs and Lemon, Served with Haricot Vert and Roasted Potatoes

★ **Baked Sea Scallops \$28...** Seasoned Crumbs and Lemon, Served with Haricot Vert and Roasted Potatoes

★ **Baked Swordfish \$27...** Seasoned Crumbs and Lemon Butter, Served with Chef's Choice Vegetable and Rice

★ **Grilled Swordfish \$27...** with Black Bean and Corn Salsa, Served with Chef's Choice Vegetable and Citrus Quinoa

★ **Oven Roasted Salmon \$26...** with Maple Soy Glaze, Served with Chef's Choice Vegetable and Citrus Quinoa

Crispy Pan Fried Sole \$26... With Red Onion and Capers in a Lemon Butter Sauce. Served with Chef's Choice Vegetable and Citrus Quinoa

Baked Stuffed Shrimp (4) \$26... With Lump Crab Stuffing and Lemon Butter, Served with Haricots Verts and Rice

- ★ **Baked Seafood Platter \$38...** Half a Baked Stuffed Lobster, Baked Haddock, Scallops and a Baked Stuffed Shrimp with Lemon Butter. Served with Chef's Choice Vegetable and Roasted Potato
- ★ **New England Cioppino \$32...** P.E.I. Mussels, Scallops, Shrimp, Lobster and Fish simmered with Chorizo, Corn Potato and Peppers in a Lobster, Tomato, Leek Broth

Meat and Poultry

Mattakeese Prime Rib (Friday and Saturday Only, while it lasts)...Served with Roasted Potato and Chef's Choice Vegetable 10oz. \$26.... 14oz. \$30

★ **Steak Frites \$26...** Grilled 8oz. Coulotte Steak with Herb Butter and Truffle Parmesan Fries

Braised Short Rib \$27... Prime Beef Short Rib with Roasted Root Vegetable, Red Wine Demi-Glace, Served over Butternut Squash Ravioli

Chicken Milanese \$22... Panko Parmesan Crusted Chicken Cutlet, Lightly Fried, Served with an Arugula and Balsamic Roasted Tomato Salad

Chicken Parmesan \$24... Parmesan and Panko Crusted Chicken Breast, Marinara and Melted Mozzarella. Served over Linguini

- *Parties of six or more will have 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.*