

MATTAKEESE WHARF

Dinner Menu

Appetizers

★ **Local Fresh Oysters on the 1/2 Shell \$16**
6 Fresh Chilled Oysters Served with Cocktail Sauce

★ **Local Fresh Littlenecks on the 1/2 Shell \$13...**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 \$16...Tossed with Banana Peppers and Parmesan Cheese, Or Served Plain with Marinara

Cod Bites \$17...Basket of Crispy Fried Cod with Lemon and Tartar Sauce

Clams Casino \$15...6 Baked Littleneck Clams with Bacon Herb Casino Butter and Seasoned Crumbs

Baked Stuffed Quahogs (2) \$13... Made with Chorizo, Sweet Onion and Bell Peppers

Smoked Salmon Crostini \$15... Smoked Salmon with French Bread Crostini, Lemon Caper Cream Cheese and Horseradish Sour Cream

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

★ **Truffle Fries \$8...** 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 \$1.50

Soups

Award Winning Clam Chowder Cup \$8 Bowl \$12 Quart (To Go) \$24

★ **Lobster Bisque Cup \$10 Bowl \$14 Quart (To Go) \$26**

Salads

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

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

★**Roasted Beet and Baby Kale \$13**...Red Beets, Baby Kale, Toasted Hazelnut, 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 \$13**...Homemade Bleu Cheese Dressing, Bleu Cheese Crumbles and Fresh Plum Tomato

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

Salad Add ons: Chicken \$8..Chilled Shrimp \$10

Sliced Angus Steak \$15..Grilled Salmon \$15

Lobster Salad (Market)

Dressings: Italian..Buttermilk Ranch..Cranberry Balsamic Vinaigrette..Chunky Bleu Cheese

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 \$14**

Add: American, Cheddar or Swiss \$1.00

Add: Bacon or Bleu Cheese \$1.50

★**Barbeque Bacon Burger \$16...**Applewood Smoked Bacon, BBQ sauce & Cheddar Cheese on a Brioche Bun

★**Au Poivre \$16...**Black Pepper Crusted, with Bleu Cheese and Caramelized Onions

★**Mushroom Burger \$16...**Sauteed Mushrooms, Melted Swiss Cheese

Pasta and Risotto

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

Shrimp Piccata \$28... Pan Seared Jumbo Shrimp, Simmered with a White wine, Garlic, Lemon and Caper Butter Sauce. Served Over Linguini

★**Lobster Risotto \$32...** Creamy Risotto with Fresh Lobster, Sauteed Shiitake Mushroom, Parmesan and Herbs

★**Vegetable Risotto \$23** Creamy Risotto with Sauteed Arugula, Shiitake Mushroom, Kalamata Olive, Roasted Tomato and Garlic, Finished with Parmesan Cheese

Chicken Parmesan \$26... Parmesan and Panko Crusted Chicken Breast, Marinara and Melted Mozzarella. Served over Linguini

Fried Specialties

◆**Served with French Fries and Coleslaw
Except Tacos◆**

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

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

Sea Scallops...Plate \$30 Roll\$25

Calamari Plate...\$18

Jumbo Shrimp (5)...\$24

Fish and Chips...\$22

Tacos

Cajun Fried Swordfish Tacos (2) \$18...Flour Tortilla, Fresh Coleslaw, Black Bean and Corn Salsa and Sriracha Lime Aioli

Mattakeese Fish Taco \$16...Fresh Fried Cod, Flour Tortilla, Coleslaw, Black Bean and Corn Salsa and Garlic Aioli

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

Seafood

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

Lobster Roll (Market Price)...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 Haricots Vert and Roasted Potatoes

★**Baked Sea Scallops \$30...**Seasoned Crumbs and Lemon, Served with Haricots Vert and Roasted Potatoes

★ **Baked Swordfish \$28...**Seasoned Crumbs and Lemon Butter, Served with Chef's Choice Vegetable and Rice

★ **Grilled Swordfish \$28...**with Black Bean and Corn Salsa, Served with Chef's Choice Vegetable and Citrus Quinoa

★ **Oven Roasted Salmon \$27...**with Maple Soy Glaze, Served with Chef's Choice Vegetable and Citrus Quinoa

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

Baked Stuffed Shrimp (4) \$28...With Lump Crab Stuffing and Lemon Butter, Served with Haricots Vert and Rice

Baked Seafood Platter \$42...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

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 \$24...Panko Parmesan Crusted Chicken Cutlet, Lightly Fried, Served with an Arugula and Balsamic Roasted Tomato Salad.

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

Please note, on parties of six or more, an 18% gratuity is added to the check.

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

Please note that prices and availability of some items are subject to change, due to market conditions beyond our control.