

# Mattakeese Lunch 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 with 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 Housemade 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 Carrot, Red Onion and Cucumber. Served with Potato Salad

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

★**Roasted Beet and Baby Kale \$12...** 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 \$12...** Homemade Bleu Cheese Dressing, Bleu Cheese Crumbles and Fresh Plum Tomato

★**Garden Salad \$9...** Mixed Greens, Plum Tomato, Red Onion, Cucumber and Shredded Carrot. 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**

## **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**

## **Fried Specialties**

**Served with French Fries and Coleslaw**

**WholeBellyClams...Plate \$28 Roll\$24 ClamStrip...Plate\$20**

**Roll\$18 SeaScallops...Plate\$28 Roll\$24 Calamari Plate...\$18**

**Jumbo Shrimp (5)...\$24**

**Fish and Chips...\$22**

**Fish Sandwich...\$15**

## **From The Grill**

★ **Grilled Chicken with Mushrooms and Melted Swiss Cheese on a Brioche Bun \$12** ★ **BBq Grilled Chicken With Bacon and Melted Cheddar on a Brioche Bun \$13**

## **8oz. 7x Ranch Wagyu Burgers**

★ **Angus Burger 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 BIEu Cheese and Caramelized Onions

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

## **Sandwiches**

**Served with a choice of Fries, Homemade Potato Salad, Cucumber Salad, Potato Chips or Coleslaw (Except Tacos)**

**Lobster Roll \$28...** Fresh Lobster meat, Tossed with Mayo and Celery on a Brioche Hot Dog Bun

**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 \$28...** Lobster Salad, Crisp Lettuce, Flour Tortilla, Black Bean and Corn Salsa and Guacamole.

**Cape Cod Reuben \$16...** Local Fried Cod on Marble Rye with Swiss Cheese, Coleslaw and 1,000 Island Dressing

**Grilled Swordfish Reuben \$16...** Grilled Swordfish on Marble Rye with Swiss Cheese, Coleslaw and 1,000 Island Dressing

**Pastrami Reuben \$12...** On Marble Rye with Swiss Cheese, Sauerkraut and 1,000 Island Dressing

**Open Faced Tuna Melt \$12...** Tuna Salad on a Caramelized Onion Baguette with Tomato and Swiss Cheese

**Turkey BLT Wrap \$13...** Sliced Turkey with Roasted Garlic Mayo, Lettuce, Tomato and Bacon

**Grilled Chicken Wrap \$13...** Chilled Grilled Chicken with Roasted Red Pepper Mayo, Lettuce and Tomato

**Chicken Caesar Wrap \$13...** Classic Caesar Salad with Grilled Chicken and Parmesan

**Veggie Wrap \$12...** Fresh Arugula, Roasted Red Peppers, Shredded Carrot, Tomato, Basil Pesto and Goat Cheese

**Tuna Salad \$11...** Albacore Tuna with Celery and Mayo, Lettuce and Tomato on Choice of Bread

**Classic BLT \$11...** Applewood Smoked Bacon, Lettuce and Tomato on Choice of Bread

## **Entrees**

**All entrees served with choice of fries, potato salad or coleslaw and fresh vegetable of the day**

**2lb. Lobster (Market Price)...** Boiled or Baked Stuffed with Scallops and Sherry, Leek and Ritz Cracker Stuffing

**Baked Haddock \$24..** .With seasoned Ritz Crumbs

**Baked Scrod \$24...** With seasoned Ritz Crumbs

**Baked Scallops \$28...** With Seasoned Ritz Crumbs

**Baked Swordfish \$26...** Seasoned Ritz Crumbs and Lemon Butter

**Oven Roasted Salmon \$25...** With Maple Soy Glaze

**Baked Stuffed Shrimp(4) \$25...** With Crabmeat Stuffing and Lemon Butter

**Chicken Milanese \$22...** Crispy Panko Parmesan Crusted Chicken Cutlet, Served with Arugula and Balsamic Roasted Tomato Salad.

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

- **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.***

