

# Starters

## **Local Oysters on the Half Shell**

Champagne Lemon Gelee or Traditional Cocktail Sauce \$3 ea

## **Barnstable Littleneck Clams on the Half Shell**

Traditional Cocktail Sauce \$2 ea

## **Citrus Poached Colossal Shrimp Cocktail**

House Made Cocktail Sauce \$3.5 ea

## **Local Fried Oysters**

Fennel Slaw, Chipotle Crema \$12

## **Crab Cake**

Apple Fennel Puree, Apple Salad \$14

## **Organic Field Green Salad**

Cucumber, Tomato, Radish, Red Wine Vinaigrette \$9

## **Beet Carpaccio and Baby Spinach Salad**

Red and Gold Beets, Great Hill Bleu Cheese, Spiced Pistachios, Honey Dijon Vinaigrette \$12

## **Baby Kale Caesar**

Romaine Hearts, Baby Kale, Croutons, Parmesan, White Anchovy \$10

## **French Onion Soup**

Caramelized Onions, Sherry, Gruyere Cheese \$9

## **Gnocchi Bolognese**

Hand Made Potato Gnocchi, Bolognese Sauce, Touch of Cream, Parmesan \$12

## **Maple Glazed Chicken Wings**

Crispy Chicken Wings, Maple BBQ \$10

# Entrees

## **Pan Roasted Salmon**

Parsnip Puree, Quinoa and Sweet Potatoes, Brussel Sprouts, Apple \$27

## **Maine Family Farms Pork Chop**

Sweet Potato Au Gratin, Broccoli Rabe, Whole Grain Mustard Reduction \$26

## **Coffee Crusted Bone-In Delmonico**

A Bold Coffee Rub, Spiced Bourbon Reduction, Yukon Gold Mashed,  
Brussel Sprouts, Baby Carrots \$38

## **Apple Brandy Braised Short Rib**

Creamy Grana Padano Polenta, Brussel Sprouts, Carrot Chips \$28

## **Sautéed Wild Shrimp**

Butternut Squash and Bacon Risotto, Spinach, Sage Butter Sauce \$29

## **Swordfish**

Garlic Roasted Baby Red Potatoes, Bok Choy, Romesco Butter \$30

## **Brown Rice Risotto**

Spinach, Butternut Squash, Parsnips, Brussel Sprouts, Sea Salt Cashews \$18

## **Cape Grille Burger**

8 oz. Pineland Farms Hand Formed Patty, Apple Wood Smoked Bacon, Vermont Cheddar,  
Guinness Caramelized Onions, Lettuce, Tomato \$15

## **Bell And Evans Chicken**

Fall Hash, Broccoli Rabe, Port Reduction \$25

## **Certified Angus Filet Mignon**

Yukon Gold Mashed, Baby Carrots and Brussel Sprouts \$36

**Choice of:** Garlic Herb Butter, Gorgonzola Shallot Butter, Red Wine Demi-Glace or Béarnaise Sauce

Consuming raw or undercooked meat, seafood, poultry, shellfish, or eggs may increase your risk of foodborne illness.

Before placing your order, please inform your server if anyone in your party has a food allergy