

DINNER

STARTERS

SCALLOP & RAZOR CLAM CEVICHE | 16
chives, sesame, lemongrass, ginger

JARCUTIRIE | 12
cured italian meats, cheeses, berries, nuts, olives, crackers, bread

BRUSSEL SPROUTS | 11
crispy fried brussel sprouts, roasted lemon garlic aioli

FRIED POLENTA | 14
crispy porkbelly, maple mustard glazed

TOAST POINT | 9
ricotta, brussel sprouts, pine nuts, golden raisins

CLAM CHOWDER | 8
classic new england style clam chowder

BACON | 12
house-made peppered & candied bacon, maple bourbon dipping sauce

WELLFLEET OYSTERS | 12
½ dozen shucked fresh to order

SALADS

chicken +6/ steaktips +14/ salmon +12/ shrimp +12

CAESAR | 12
grilled wedge of romaine, pecorino romano, asiago
focaccia croutons, creamy caesar dressing

HOUSE SALAD | 12
rocket, frisee, toasted pine nuts, roasted baby heirloom tomato,
chevre, parmesan cheese tweel

CUTTYHUNK | 14
romaine, applewood smoked bacon, hot capicola, baby heirloom tomato,
gorgonzola, red onion, parmesan peppercorn dressing

SANTORINI | 12
baby spinach, kalamata olives, artichoke hearts, feta cheese,
fire roasted red peppers, creamy italian dressing

LOBSTER BIB | 32
bib lettuce, lobster salad, english cucumber, baby heirloom
tomato, avocado, citrus vinaigrette

ENTREES

HERB ROASTED STATLER | 24
lemon olive tagine, grilled vegetable couscous

SEVEN PEPPER SWORDFISH | 29
chermoula, basmati rice, chef's seasonal vegetable

PAN ROASTED HALIBUT | 32
charred fennel, pomegranate seeds, cara cara orange sauce,
chef's seasonal vegetable

CARMALIZED SEA SCALLOPS | 35
sweet pea & lobster risotto, saffron, garlic, white wine, chef's seasonal vegetable

BAKED STUFFED HADDOCK | 30
jonah crab stuffing, fingerling sweet potatoes, baby heirloom tomato,
lemon basil buerre blanc, chef's seasonal vegetable

CENTER CUT RIBEYE | 34
hand cut aged ribeye, bordeaux truffle sauce, fresh herbs, chanterelles,
roasted garlic mashed potatoes, chef's seasonal vegetable

CLUB STEAK | 29
center cut sirloin, garlic, shallot, braised rainbow fingerlings,
fresh herbs, chef's seasonal vegetable

BRAISED SHORT RIB | 28
herbed spaetzle, wild mushroom stroganoff



LUNCH

STARTERS

FIRE GRILLED CORN FRITTER | 15
jonah crab, chipotle lime aioli

BRUSSEL SPROUTS | 11
crispy fried brussel sprouts, roasted lemon garlic aioli

BONELESS TENDERS | 12
plain / buffalo / BBQ, house-made bleu cheese dip

CLAM CHOWDER | 8
classic new england style clam chowder

BACON | 12
house made peppered & candied bacon,
maple bourbon dipping sauce

STUFFED QUAHOG | 8
classic / chourico

WELLFLEET OYSTERS | 12
½ dozen shucked fresh to order

SALADS

chicken +6 / steaktips +14 / salmon +12 / shrimp +12

CAESAR | 12
grilled wedge of romaine, pecorino romano, asiago
focaccia croutons, creamy caesar dressing

HOUSE SALAD | 12
rocket, frisee, toasted pine nuts, roasted baby heirloom tomato,
chevre, parmesan cheese twael

CUTTYHUNK | 14
romaine, applewood smoked bacon, hot capicola, baby heirloom tomato,
gorgonzola, red onion, parmesan peppercorn dressing

SANTORINI | 12
baby spinach, kalamata olives, artichoke hearts, feta cheese,
fire roasted red peppers, creamy italian dressing

LOBSTER BIB | 32
bib lettuce, lobster salad, english cucumber, baby heirloom
tomato, avocado, citrus vinaigrette

SANDWICHES

sides: house made fries / coleslaw / potato chips / add house bacon +12

BURGER | 16
½ lb. short rib brisket burger, aged vermont cheddar, lettuce,
tomato, pickled red onion, bourbon bacon jam, onion roll

B.L.T. | 14
house-made peppered bacon, lettuce, tomato, garlic pepper mayo,
sourdough or multi-grain
turkey +4 / chicken +6 / lobster +16

SALMON BURGER | 16
fresh atlantic salmon, rocket, tomato, red onion,
smoked tomato aioli, brioche bun

TUSCAN CHICKEN SANDWICH | 14
buffalo mozzarella, prosciutto, tomato, basil, roasted garlic oil
& aged balsamic drizzle, asiago focaccia

CHICKEN SALAD | 13
apples, cranberries, grapes, walnuts, croissant roll

SHAVED PRIME RIB | 16
american cheese, peppers, onions, sub roll

THAI LETTUCE WRAPS | 14
coconut curry chicken, bib lettuce, cucumber, carrot, celery,
cabbage, peanut, maeploy, spicy thai peanut sauce



GRILLE MENU

WELLFLEET OYSTERS | 12

½ dozen shucked fresh to order

BEEF BRUSCHETTA | 14

tenderloin, garlic, tomato, basil,
buffalo mozzarella, rosemary crostini

STUFFED QUAHOG | 8

classic / chourico

FIRE GRILLED CORN FRITTER | 15

jonah crab, chipotle lime aioli

BONELESS TENDERS | 12

plain / buffalo / BBQ,
house-made bleu cheese dip

GRILLED SCALLOPS & PROSCIUTTO | 14

over baby greens

ROSEMARY SEA SALT BEET FRIES | 9

roasted garlic cashew dip

SEARED SESAME TUNA | 16

avocado, cucumber, seaweed salad,
lime wasabi vinaigrette

B.L.T. | 14

house-made peppered bacon, lettuce,
tomato, garlic pepper mayo,
sourdough or multi-grain

turkey +4 / chicken +6 / lobster +16

THAI LETTUCE WRAPS | 14

coconut curry chicken, bib lettuce, carrot,
cucumber, celery, cabbage, peanut,
maeploy, spicy thai peanut sauce

BURGER | 16

½ lb. short rib brisket burger, lettuce,
tomato, aged vermont cheddar, pickled red
onion, bourbon bacon jam, onion roll

SALMON BURGER | 16

fresh atlantic salmon, rocket, red onion,
tomato, smoked tomato aioli, brioche bun

BRIOCHE LOBSTER ROLL | 32

claw, tail & knuckle meat, mayonnaise, lemon

