

Appetizers

Avocado Toast with Truffle Salt → 13.95

Toasted buttermilk Naan, smashed avocado,
black truffle sea salt

Spicy Crab Spring Roll → 12.95

Lump crab, avocado, green onion, ponzu sauce

Artesian Flat Bread → \$ Market price

Like the weather it changes

Calamari → 14.95

Crispy fried Point Judith calamari,
cherry pepper rings, marinara sauce

***House Smoke Faroe Island Salmon** → 13.95

Frisse, dill mascarpone, capers,
blood orange vinaigrette

***Confit Duck Wings** → 15.95

Orange-habanero sauce

***Burrata** → 13.95

Roasted acorn squash, hazelnuts, sea salt

***Goose Fries Poutine** → 12.95

Hand-cut fries, bacon, scallions, smoked gouda,
sharp cheddar cheese sauce

****Chatham Mussels** → 14.95

Classic presentation-garlic, shallots, white wine,
cream, butter with grilled focaccia

****Fried Brussels Sprouts** → 12.95

Flash fried, Thai chili sauce, sesame seeds

***Tuna-Avocado Poke** → 17.95

Ahi tuna, fresh avocado, sesame-ginger marinade

***Shrimp Skewers** → 15.95

Toasted garlic, pickled peppers

Bruschetta → 12.95

Apple coconut slaw, goat cheese mousse,
beet root butter

Salads

**** Caesar** → 9.95

Romaine hearts, Caesar dressing,
shaved parmesan cheese, croutons

*** Roasted Beet and Arugula** → 9.95

Orange segments, goat cheese,
lemon caper vinaigrette

*** Cape Codder** → 8.95

Artisan field greens, Great Hill bleu cheese,
candied walnuts, sundried cranberries,
cran-raspberry vinaigrette

Addition

grilled chicken breast → 6.95

shrimp (4), salmon (4oz) → 9.95

Chowders & Soups

Clam Chowder cup → 6.95 bowl → 8.95

Traditional New England chowder

French Onion Soup → 9.95

Classic baked French onion soup,
croutons, Swiss cheese

Soup du Jour cup → 5.95 bowl → 7.95

Ask your server for today's selection



* *Gluten Free*

** *Gluten Free with Modifications*

*All prices subject to a 6.25% Meal Tax and .75% Local Tax.
An 18% gratuity is added to parties of 6 or more*



Appetizers

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Toasted buttermilk Naan, smashed avocado,
black truffle sea salt

***Spicy Crab Spring Roll** → 12.95

Lump crab, avocado, green onion, ponzu sauce

Artisan Flat Bread → MP

Like the weather-it changes

Calamari → 14.95

Crispy fried Point Judith calamari,
cherry pepper rings, marinara sauce

***Confit Duck Wings** → 15.95

Orange-habanero sauce

***Burrata** → 13.95

Roasted acorn squash, hazelnuts, sea salt

Goose Fries Poutine → 12.95

Hand Cut Fries, beef gravy, cheese curds

****Chatham Mussels** → 14.95

Classic presentation, garlic, shallots,
white wine, cream, butter with grilled focaccia

***Fried Brussels Sprouts** → 12.95

Flash fried, Thai chili sauce, sesame seeds

***Tuna-Avocado Poke** → 17.95

Ahi tuna, fresh avocado, sesame-ginger marinade

***Shrimp Skewers** → 15.95

Toasted garlic, pickled peppers

Bruschetta → 12.95

Apple coconut slaw, goat cheese mousse,
beetroot butter

***House Smoked Faroe Island Salmon** → 13.95

Frisée, dill, mascarpone, capers,
blood orange vinaigrette

Salads

**** Caesar** → 9.95

Romaine hearts, Caesar dressing,
shaved parmesan cheese, croutons

*** Roasted Beet and Arugula** → 9.95

Orange segments, goat cheese,
lemon caper vinaigrette

*** Cape Codder** → 8.95

Artisan field greens, Great Hill bleu cheese,
candied walnuts, sundried cranberries,
cran-raspberry vinaigrette

Additions → 9.95 each

Grilled chicken breast,
shrimp (4), salmon (4oz)

Chowders & Soups

Clam Chowder

cup → 6.95 bowl → 8.95

Traditional New England chowder

French Onion Soup → 9.95

Classic baked French onion soup,
croutons, Swiss cheese

Soup du Jour

cup → 5.95 bowl → 7.95

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