

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

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 tomato, basil pesto, toasted Naan

***House Smoked Faroe Island Salmon** → 13.95
Frisée, dill mascarpone, capers, cucumber,
blood orange vinaigrette

***Goose Fries Poutine** → 12.95
Bacon, scallions,
smoked gouda-sharp cheddar cheese sauce

****Chatham Mussels** → 14.95
Classic presentation, garlic, shallots, white wine,
cream, butter, grilled focaccia

Fried Brussels Sprouts → 12.95
Flash fried, Thai chili sauce, sesame seeds

Tuna Tatake → 17.95
Seared Ahi tuna, served rare,
ginger-soy vinaigrette, spicy wakame salad

***Chilled Shrimp Cocktail** → 15.95
Bloody Mary cocktail sauce, lemon, horseradish

Grilled Pepper Bruschetta → 13.95
Flame kissed peppers, cherry tomatoes, capers,
red wine vinegar, shaved parmesan, focaccia

***Black Pepper Candied Bacon** → 12.95
Applewood smoked maple syrup

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

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



