

⇒ DINNER

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

***Caprese Napoleon** → 12.95

Stacked Narragansett fresh mozzarella, vine-ripened tomatoes, fresh basil, basil oil, aged balsamic

***Calamari** → 14.95

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

****Hummus and Flatbread** → 13.95

Tahini Hummus, grilled flatbread, carrots, celery

****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** → 12.95

Bacon, scallions, smoked gouda-sharp cheddar cheese sauce

****Chatham Mussels** → 15.95

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

Fried Brussels Sprouts → 13.95

Flash fried, Thai chili sauce, sesame seeds

***Black Pepper Candied Bacon** → 12.95

Applewood smoked maple syrup

****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

***Raw Bar (6 each)**

Clams on the half shell 12.95

Oysters on the half shell 17.95

Lemon, cocktail sauce and tabasco

Flatbreads

Roasted Tomato and Arugula → 14.95

Baby Arugula tossed with balsamic vinaigrette, roasted tomatoes, crumbled gorgonzola

Spinach and Mushroom → 14.95

Spinach pesto, house-made ricotta cheese, oven roasted mushrooms, parmesan cheese

Mediterranean → 14.95

Grilled artichokes, roasted tomatoes, kalamata olives, feta cheese, extra virgin olive oil

Margherita → 13.95

Heirloom tomatoes, Narragansett fresh mozzarella, basil, extra virgin olive oil

Salads

**** Caesar** → 9.95

Romaine hearts, Caesar dressing, shaved parmesan cheese, croutons

*** Roasted Beet and Arugula** → 11.95

Orange segments, goat cheese, lemon caper vinaigrette

*** Cape Coddler** → 11.95

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

Chowders & Soups

Clam Chowder

cup → 7.95 bowl → 9.95

Traditional New England chowder

French Onion Soup → 9.95

Classic baked French onion soup, croutons, Swiss cheese

Soup du Jour

cup → 6.95 bowl → 8.95

Ask your server for today's selection



* *Gluten Friendly*

** *Gluten Friendly 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*

Specialty Salads

**** Lobster Caesar Salad** → 29.95

Crisp romaine, Caesar dressing, croutons, parmesan cheese, lobster salad

*** Shrimp Cobb Salad** → 24.95

Boiled egg, bacon, avocado, tomato, bleu cheese, Gulf shrimp, artisan greens, horseradish-cucumber, dressing

**** Chicken Caesar Salad** → 17.95

Grilled chicken, romaine hearts, Caesar dressing, shaved parmesan cheese, croutons

*** Grilled Salmon Salad** → 25.95

Faroe Islands salmon, artisan greens, tomatoes, red onion, carrots, cucumber, hardboiled egg, lemon-caper vinaigrette

*** Tuna Tataki Salad** → 23.95

Seared Ahi tuna, served rare, artisan greens, avocado, tomato, horseradish-cucumber dressing

Tavern Classics

Chatham Lobster Roll 29.95

Handpicked lobster, lemon-pepper, Old Bay seasoning, premium mayonnaise, brioche roll and French Fries

Fish & Chips → 22.95

Fried Atlantic cod, fries, coleslaw, tartar sauce

Goose Burger → 17.95

Thick bacon, Grafton cheddar cheese, caramelized onion aioli, toasted bun, lettuce, tomato, onion, pickle, fries

Rigatoni Bolognese → 26.95

Cabernet braised Colorado beef, vegetable mirepoix, plum tomatoes, fresh rigatoni pasta, parmesan-Reggiano

Lobster Mac & Cheese 29.95

Maine Lobster, smoked gouda cheese cause, penne pasta, bacon, spinach, potato crisp crust

Entrées

***Baked Atlantic Cod** → 27.95

Encrusted with lemon-herb gremolata, asparagus, jasmine scented rice

***Faroe Island Salmon** → 27.95

Pan seared salmon, house smoked salmon, Meyer lemon sauce, roasted fingerling potatoes, baby arugula, bacon lardons

***Crispy Duck Breast** → 28.95

Golden beet purée, baby vegetables, walnuts, pistachio vinaigrette

***Grilled Cauliflower Steak** → 23.95

Quinoa, roasted vegetables, romesco sauce

***Roasted Chicken Breast** 26.95

Free range Statler breast, natural jus, garlic mashed potato, asparagus

***Scallops and Prawn Risotto** → 30.95

Seared diver scallops, Pacific prawns, creamy arborio rice, Spanish saffron, white truffle oil, mascarpone, parmesan cheese

Clams Affumicate → 25.95

Sautéed little neck clams, olive oil, bacon, garlic, basil, smoked tomato, brandy, cream, fresh linguini pasta

Lobster Ravioli 29.95

Egg pasta stuffed with handpicked lobster, ricotta, mozzarella and mascarpone cheeses, lobster cream sauce, roasted tomatoes, baby spinach

***Pan Seared Day Boat Scallops** → 29.95

Candied bacon, butternut squash risotto, pomegranate agrodolce

***Line Caught Swordfish** 29.95

Chargrilled lobster – chive butter, garlic mashed potato, asparagus

***Pineland Farms Prime Strip Loin** → 39.95

All-natural grass-fed beef, marrow butter, garlic mashed potato, asparagus



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

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk for food-borne illness.