



## The Beach House

### RAW BAR

#### Local Oysters

*pink peppercorn mignonette, fresh lemon* 3 each

#### Local Clams

*bloody mary sauce, fresh lemon* 2 each

#### Poached Jumbo Shrimp

*bloody mary sauce, fresh lemon* 4 each

#### Poached Jonah Crab Claw

*bloody mary sauce, fresh lemon* 5 each

#### Chilled Seafood Towers

##### Sampler

*2 oysters, 2 clams, 2 shrimp* 14

##### Superior

*3 oysters, 3 clams, 3 shrimp, 3 jonah crab claws* 30

##### Fire & Ice for Two

*4 oysters, 4 clams, 4 shrimp, 4 jonah crab claws, whole grilled lobster with roasted garlic, drawn butter* 68

### STARTERS

**Chatham Bars Inn Clam Chowder Bowl** 12

#### Chicken Quesadilla

*smoked corn, black beans, roasted poblano pepper, avocado crème fraîche* 16

#### Pan Seared Jumbo Prawns

*watercress, ginger-lime essence, hearts of palm, mango* 20

#### Tuna Tartar

*ginger vinaigrette, avocado, sesame seaweed salad, wasabi tobiko* 17

### SALADS

#### Beach House Salad

*baby lettuces, roasted beets, Valencia oranges, goat cheese brûlée, olive oil, lemon* 14

#### Vine Ripe Tomato Mozzarella Napoleon

*toasted pignoli, young basil, balsamic vinegar reduction* 19

#### Grilled Beef Tenderloin Brochette Salad

*baby arugula, watercress, boursin, tobacco onions, truffle vinaigrette* 22

#### Classic Caesar Salad

*shaved parmesan, garlic croutons* 14  
*with grilled chicken* 20

#### Grilled Atlantic Swordfish

*mango carpaccio, watermelon radish-fennel salad, ginger essence* 26

#### Grilled Fish of the Day

*mixed greens, heirloom tomatoes, lemon vinaigrette* 27

*Before placing your order please inform your server if a person in your party has a food allergy.*

*Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.*

*6.25% Massachusetts State tax and 0.75% local tax will be added to your check.*



## The Beach House

### SANDWICHES

*Choice of fries, salad or sliced watermelon with sandwiches.*

#### **Chatham Bars Inn Burger**

*farm house cheddar, onion marmalade,  
roasted garlic aioli on brioche 20*

#### **Grilled Chicken Sandwich**

*beefsteak tomatoes, smoked mozzarella,  
parsley pesto on focaccia 18*

#### **Marinated Portobello Mushroom Panini**

*pecorino cheese, roasted tomato spread,  
pesto, baby arugula 17*

#### **Crisp Oyster Po'Boy**

*hero roll, creole remoulade,  
savoy cabbage, roasted pepper 17*

#### **Fried Scallop Roll**

*cole slaw, tartar sauce, lemon 24*

### ENTREES

#### **Beer Battered Fish & Chips**

*malt vinegar, tartar sauce 22*

#### **Seared Diver Scallops**

*ras-el-hanout, quinoa, carrot raisin slaw,  
charmoulah sauce 27*

#### **Beach House Fried Clams**

*cole slaw, fries, tartar sauce lemon 30*

#### **Fish Tacos**

*chipotle, heirloom tomato salad,  
flour tortillas, mango-green apple salsa 25*

#### **Local Steamers**

*natural broth, drawn butter 21*

### LOBSTER MENU

#### **Chilled Yellow Tomato Soup**

*citrus pickled lobster, young basil 14*

#### **Poached Half Cape Cod Lobster**

*panache of tropical fruits, baby arugula,  
passion fruit caviar, crisp corn 20*

#### **Lobster Nachos**

*guacamole, sour cream, jalapeños,  
monterey jack cheese, corn-black bean salsa 25*

#### **Lobster Salad**

*chopped greens, jicama, hearts of palm,  
avocado, mango, crisp plantain,  
tequila-lime vinaigrette 30*

#### **Lobster Caesar Salad**

*shaved parmesan, garlic focaccia croutons 28*

#### **Chatham Lobster Roll**

*traditional dressing or lemon vinaigrette 27*

#### **Lobster Rigatoncini Pasta**

*heirloom tomatoes, garlic, basil, olive oil 27*

#### **Grilled Cape Cod Lobster**

*grilled farm house bread, herb butter,  
tarragon anisette foam 17<sup>half</sup> 32<sup>whole</sup>*