



THE SACRED COD
AT CHATHAM BARS INN



To Start

- ½ DOZEN CHATHAM OYSTERS 21**
citrus mignonette & lemon.
- ½ DOZEN LITTLENECK CLAMS 16**
hot sauce relish & lemon.
- POACHED JUMBO SHRIMP 28**
classic cocktail sauce & lemon.
- CARAMELIZED BRUSSEL SPROUTS 14**
bacon. pecorino. garlic crumble.
- GIOIA BURRATA 19**
citrus. fennel. frisee. pistachio.
- HEARTH ROASTED FARM CARROTS 14**
farm carrots. carrot pesto. toasted almonds.
- CRISPY POINT JUDITH CALAMARI 18**
pickled peppers. fine herbs. grilled lemon.
- ARTISINAL CHEESE 28**
grilled cranberry walnut bread. honey. seasonal compote.

SEAFOOD TOWER 62
*4 chatham oysters. 4 littlenecks.
4 shrimp. lobster salad.
add american hackleback caviar 50*



Soups & Salads

- NEW ENGLAND CLAM CHOWDER 14**
oyster crackers & chives.
- FRENCH ONION SOUP 14**
gruyere & country bread.
- GARDEN SALAD 16**
shaved spring vegetables. maple mustard vinaigrette. sunflower seed crumble.
- TUSCAN KALE SALAD 16**
lemon vinaigrette. pecorino. pine nut. aleppo chili. crispy caper.
- HEIRLOOM BEET SALAD 17**
roasted beets. country ham. herb yogurt. sherry reduction.



Brick Oven Flatbreads

- SAUSAGE & BROCCOLI 24**
gioia burrata. broccoli pesto. house made sausage. pickled peppers.
- BARBECUE SHORT RIB 22**
aged cheddar. red onion. parsley.
- LOCAL LOBSTER 40**
stracciatella. san marzano tomato. olive-pine nut relish.
- SPRING PEA 22**
hen of the woods mushrooms. preserved lemon. mint creme fraiche.



Sandwiches

- served with side salad or french fries*
- DRY AGED BURGER 25**
whiskey-bacon jam. cave aged cheddar. whole grain mustard aioli. sesame seed bun.
- SPICY FRIED CHICKEN 23**
house hot sauce. bibb lettuce. farm dill pickles. duke's mayo.
- SLOW ROAST BEEF 28**
horseradish. north shore barbecue sauce. crispy onion. cheddar bun
- LOBSTER ROLL 48**
bibb lettuce. brioche bun. lemon.



Plates

- FISH & CHIPS 29**
beer battered haddock. grilled lemon. tartar sauce.
- MOULES FRITES 27**
wild chatham mussels. white wine-linguica broth.
- THE CAPE COBB 40**
poached lobster. avocado. tomato. blue cheese. egg. bacon. shallot vinaigrette.
- PRIME STEAK TARTARE 25**
"caesar" aioli. gaufrettes. quail egg. fine herbs.
- RED CHILI MISO RAMEN 22**
chicken & dashi broth. slow cooked egg. braised pork belly. shiitake. farm kimchi.
- JUMBO LUMP CRAB CAKE 25**
fermented chili aioli & celery salad

"THE LOCAL CATCH"
locally caught seafood & seasonal farm produce
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We are committed to providing you with the freshest farm-to-table ingredients available from the Chatham Bars Inn Farm

20% gratuity will automatically be added to parties of 8 or more.

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.