



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
mp



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.