



STARTER PLATES

- CBI FARM SALAD 16**
shaved farm vegetables, sunflower seed crumble, pickled grapes, verjus vinaigrette
- CLASSIC CAESAR SALAD 16**
little gems, parmesan, garlic crouton
- GIOIA BURRATA 19**
heirloom tomato, stone fruit, cbi farm basil, pink peppercorn, white balsamic vinaigrette
- YELLOWFIN TUNA TARTARE 21**
avocado, togarashi, crispy poppadum
- ICEBERG WEDGE 18**
blue cheese, cherry tomato, crispy red onion, bacon, buttermilk dressing
- BLISTERED SHISHITO PEPPERS 14**
sweet soy & ginger
- BUTTERMILK FRIED POINT JUDITH CALAMARI 18**
hot sauce aioli, pickled cherry drop peppers

CHILLED SEAFOOD

- 1/2 DOZEN CHATHAM OYSTERS 21**
barrel aged red wine & green peppercorn mignonette
- 1/2 DOZEN LITTLENECK CLAMS 12**
hot sauce relish & lemon
- OLD BAY POACHED SHRIMP 24**
bloody mary cocktail sauce, lemon
- 2 LB. LOCAL LOBSTER 90**
cognac sauce & lemon
- AMERICAN WHITE STURGEON CAVIAR 80**
cbi farm onion dip, chives, cape cod chips

SEAFOOD TOWERS

- PETITE 110**
1/2 lobster, 5 shrimp, 6 oysters, 6 clams, tuna tartare
- GRAND 250**
2lb lobster, 10 shrimp, 12 oysters, 12 clams, tuna tartare, white sturgeon caviar

"CLAM BAKE CLASSICS"

- NEW ENGLAND CLAM CHOWDER 14**
common crackers & chives
- QUAHOG FRITTERS 16**
drawn butter & lemon
- CAPE COD STEAMERS 28**
white wine broth, country bread
- CHATHAM CLAM BAKE POT 105**
2lb lobster, steamers, linguica, corn, red skin potatoes, ale braised onions

DINNER PLATES

served with farm greens, heirloom tomato and crispy onion

- 2 LB. GRILLED LOCAL LOBSTER 90**
garlic herb butter
- 6OZ CENTER CUT FILET MIGNON 54**
béarnaise sauce
- 12OZ BONE IN NY STRIP 52**
green peppercorn jus
- 12OZ HERITAGE PORK CHOP 35**
cider-mustard jus
- RACK OF LAMB 36 HALF / 65 FULL**
rosemary-lemon jus
- HERB MARINATED MISTY KNOLLS CHICKEN BREAST 28**
thyme jus
- GRILLED SWORDFISH 35**
jonah crab & sweet corn ragout
- SEARED CAPE COD SCALLOPS 38**
salsa rustica
- CAULIFLOWER STEAK 24**
harissa, preserved lemon, quinoa, chimichurri

SIDES

- CREAMED FARM KALE 8**
- BUTTERED CORN ON THE COB 6**
- GRILLED BROCCOLINI 8**
- FRENCH FRIES 6**
- REDSKIN SMASHED POTATOES 12**
- GRILLED ASPARAGUS 12**
- ROASTED HEN OF THE WOODS 12**
- BLACK TRUFFLE MAC & CHEESE 24**

ADDITIONS

- GRILLED 4OZ. LOBSTER TAIL 40**
- JONAH CRAB & SWEET CORN RAGOUT 14**
- AUSTRALIAN BLACK TRUFFLE 5G / 35**

A twenty percent gratuity will be added to check for parties of eight or more.

**Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.*



SIGNATURE COCKTAILS
18

- CAPE CRAMBLE**
cbi gin, house made cranberry liqueur, lemon, simple
- CAPE ROSE SANGRIA**
lillet rose, soho lychee, guava, citrus, berries, ginger beer
- CHATHAM CHAI SPRITZ**
chai rum, aperol, ginger beer
- BOURBON SMASH**
maker's mark, fruit purée, lime, bitters
- SALTED WATERMELON MARGARITA**
volcan blanco, watermelon purée, lime, orange
- MOJITO(ES) IN THE SAND**
plantation rum, key lime simple, soda, mint

FROZEN DRINKS 20

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| STRAWBERRY DAIQUIRI
<i>flor de caña gran reserva, lime, strawberry, sugar</i> | MARGARITA
<i>reposado, lime, cointreau, agave</i> |
| MUDSLIDE
<i>reyka vodka, kahlua, baileys, chocolate</i> | FROZEN LEMONADE
<i>cbi maker's mark 2.0 float</i> |
| PINA COLADA
<i>plantation pineapple, coconut, pineapple, diplomatico float</i> | |

BEER
DRAFT 9

- COASTAL ENCOUNTER PALE
MAYFLOWER/CBI
PLYMOUTH, MA 5.3% ABV
- HOG ISLAND SUMMER ALE
ORLEANS, MA 6.2% ABV
- BARNSTABLE BREWING JESUIT JUICE
BARNSTABLE, MA 6.5% ABV
- CAPE COD BEACH BLONDE
HYANNIS, MA 4.9% ABV
- HOG ISLAND OUTERMOST IPA
ORLEANS, MA 6.2% ABV
- CISCO SHARK TRACKER
NANTUCKET, MA 4.8% ABV

CANNED & BOTTLED

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| PROGRESSION NOON JUICE
NORTHAMPTON, MA 3.9% ABV | 10 |
| NIGHT SHIFT SANTILLI
EVERETT, MA 6.0% ABV | 10 |
| AERONAUT HOP, HOP AND AWAY
SOMERVILLE, MA 4.6% ABV | 10 |
| ALLAGASH WHITE
PORTLAND, ME 5.2% ABV | 9 |

HARD SELTZER 12

- HIGH NOON
WATERMELON, GRAPEFRUIT, BLACK CHERRY OR PINEAPPLE

STORMALONG CIDER 13

- MASS APPEAL, 5.5%ABV
LEGENDARY DRY, 6.5%ABV

BUBBLES

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| ZARDETTO, PROSECCO, PRATA DI PARDENONE, ITALY NV | 16 |
| NV KRUG, GRAND CUVÉE, BRUT, CHAMPAGNE – REIMS, FRANCE 375ML | 250 |
| NV DUVAL-LEROY, BRUT, CHAMPAGNE – VERTUS, FRANCE | 28 |

WHITE

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| VIGNOBLE DE RÊVEUR, RIESLING – ALSACE, FRANCE 2019 | 16 |
| DOMAINE MERLIN CHERRIER, SANCERRE, SAUVIGNON BLANC –LOIRE VALLEY, FRANCE 2020 | 22 |
| DOMAINE ARNAUD LAMBERT, CLOS DE MIDI, SAUMUR, CHENIN BLANC – BRÉZÉ, FRANCE. 2020 | 17 |
| JULES TAYLOR, SAUVIGNON BLANC – MARLBOROUGH, NEW ZEALAND 2021 | 16 |
| INICERI, ABISSO, CATARATTO – CASTELLAMMARE DEL GOLFO, SICILY 2018 | 16 |
| JOSEPH CARR, CHARDONNAY – SONOMA COAST, CALIFORNIA 2019 | 15 |
| LE MONDE, PINOT GRIGIO – FRIULI, ITALY 2020 | 15 |

ROSÉ

- | | |
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| SAINT SIDOINE , GRENACHE GRIS – CÔTES DE PROVENCE, FRANCE 2020 | 17 |
| CHÂTEAU DE BERNE, ULTIMATE, GRENACHE GRIS – CÔTES DE PROVENCE, FRANCE 2020 | 18 |

RED

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| PRESQU'ILE, PINOT NOIR – SANTA BARBRA, CALIFORNIA 2019 | 18 |
| CHÂTEAU SAINT ANDRÉ CORBIN, MERLOT- ST. GEORGES ST. ÉMILION -BORDEAUX, FR. 2019 | 16 |
| CASTELLO DI BOSSI, BEREDO, RISERVA, SANGIOVESE – CHIANTI CLASSICO, ITALY 20164016 | 25 |
| MARCEL LAPIERRE, RAISINS GAULOIS, GAMAY- BURGUNDY, FRANCE 2020 | 19 |
| JOSEPH CARR, CABERNET SAUVIGNON – NAPA, CALIFORNIA 2019 | 16 |
| J.L. CHAVE,SILENE, CROZES – HERMITAGE, SYRAH – RHÔNE, FRANCE 2019 | 20 |

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