



SNACKS

ROASTED CBI TOMATO & SESAME HUMMUS <i>cbi farm vegetables, grilled flatbread, kale pistou</i>	18
GARLIC-TRUFFLE FRIES <i>truffle salt, parmesan, herbs</i>	17
AMERICAN WHITE STURGEON CAVIAR <i>CBI farm onion dip, Cape Cod chips, chives</i>	80
LOBSTER NACHOS <i>corn tortilla chips, jalapeño, jack cheese, poached lobster, scallion, corn & black bean salsa</i>	40
BUTTERMILK FRIED POINT JUDITH CALAMARI <i>pickled cherry drop peppers, celery, hot sauce aioli</i>	18

SALADS

Add-on's grilled chicken 12, lobster salad 46, grilled swordfish 16, local catch 20, scallops 36

CBI FARM MIXED GREEN SALAD <i>shaved farm vegetables, sunflower seed crumble, pickled grapes, verjus vinaigrette</i>	16
CAESAR SALAD <i>Little gems, parmesan, garlic crouton</i>	16
NANTUCKET BURRATA CHEESE <i>cbi farm tomato, marinated stone fruit, sweet garlic puree, pink peppercorn, white balsamic vinaigrette</i>	19

LOCAL CATCH 34

"a daily changing salad, highlighting the freshest Cape Cod Seafood and our CBI Farm produce"

CHILLED SEAFOOD

1/2 DOZEN CHATHAM OYSTERS <i>barrel aged red wine & green peppercorn mignonette</i>	21
OLD BAY POACHED SHRIMP <i>bloody mary cocktail sauce, lemon</i>	25
2LB POACHED LOBSTER <i>cognac sauce & lemon</i>	90
YELLOWFIN TUNA TARTARE <i>avocado, togarashi, crispy poppadum</i>	22

SEAFOOD TOWERS

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

SANDWICHES

served with french fries, house salad or grain salad

SWORDFISH TACOS <i>korean chili- sesame rub, grilled cabbage, carrot kimchi, gochujang sauce</i>	25
GRILLED CHICKEN & BACON WRAP <i>farm greens, smoked gouda, tomato, chili aioli</i>	22
BEACH HOUSE DOUBLE CHEESEBURGER <i>4oz burger patties, pimento cheese, farm tomato, bibb lettuce, red onion</i>	24
THE "IMPOSSIBLE BURGER" <i>1/4 lb. impossible plant-based burger, chili "aioli", vermont cheddar, sprouts, tomato, multigrain bun</i>	24

CLAM SHACK CLASSICS

NEW ENGLAND CLAM CHOWDER <i>common crackers & chives</i>	14
FRIED SCALLOP PLATTER <i>traditional slaw, french fries, house-made tartar sauce</i>	36
FISH & CHIPS <i>beer battered local catch, traditional slaw, french fries, house-made tartar sauce</i>	29
LOBSTER ROLL <i>chilled lobster salad, brioche bun, bibb lettuce, traditional slaw</i>	48

We are committed to providing our guests with freshest farm-to-table ingredients available from the Chatham Bars Inn Farm.

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

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

- 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

FROZEN DRINKS 20

- | | |
|--|---|
| 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> | |

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

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

WHITE

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

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

RED

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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