



### 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 FARM RADISHES 14**  
*bacon. pecorino. garlic crumble.*
- GIOIA BURRATA 19**  
*persian cucumber. herb yogurt. country ham. toasted sesame. hot honey.*
- HEARTH ROASTED 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.*
- NORTH SHORE STYLE ROAST BEEF 28**  
*horseradish. 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- 'nduja broth. farm basil*
- 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.