

## Cold

### Poached Jumbo Shrimp

classic cocktail sauce. lemon. **28**

### Caesar Salad

romaine hearts. parmesan. anchovy. garlic crouton. **16**

### Tuscan Kale Salad

lemon vinaigrette. pine nut. pecorino. aleppo chili. crispy capers. **16**

### Artisanal Cheese

grilled cranberry walnut bread. honey. seasonal compote. **28**

## Warm

### Crispy Point Judith Calamari

pickled peppers. herbs. lemon aioli. **18**

### Hearth Roasted Shishito Peppers

chipotle. cotija. spicy farm radish. **14**

### Gioia Burrata Flatbread

calabrian chili. oil cured black olive. broccoli rabe. house made sausage. pickled peppers. **24**

### Lobster Flatbread

roast corn. salsa verde. cherry tomatoes. mozzarella cheese. ricotta cheese. **40**

## Wines by the Glass

### Bubbles

Zardetto, **Prosecco**, Prata di Pardenone, Italy NV 16

Duval-LeRoy, Brut, **Champagne** – Vertus, France NV 28

### White

Vignoble de Rêveur, **Riesling** – Alsace, FRA 2019 16

Dom. Merlin Cherrier, Sancerre, Sauvignon Blanc, Loire Valley, FRA 2020 22

Dom. Arnaud Lambert, Clos de Midi, Saumur, **Chenin Blanc** – Brézé, FRA, 2020 17

Lawson's Dry Hills, **Sauvignon Blanc** – Marlborough, New Zealand 2020 15

Joseph Carr, **Chardonnay** – Sonoma Coast, California 2019 15

Le Monde, **Pinot Grigio** – Friuli, Italy 2020 15

### Rosé

Saint Sidoine, **Grenache Gris** – Côtes de Provence, FRA 2020 17

Château de Berne, Ultimate, **Grenache Gris** – Côtes de Provence, FRA 2020 18

### Red

Presqu'île, Pinot Noir – Santa Barbara, California 2019 18

Castello di Bossi, Beredo, Riserva, **Sangiovese** – Chianti Classico, Italy 2016 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



## Cocktails 18

### GINGER PALOMA

casamigos añejo. grapefruit soda. lime. ginger simple.

### BELLAMY'S MAI TAI

flor de caña white & dark rum. lime. cointreau. orgeat.

### BOURBON SMASH

cbi maker's mark. fruit purée. lime. bitters.

### CAPE ROSE SANGRIA

lillet rosé. soho lychee. guava. lime. ginger. simple. berries.

## Local Craft Beers 10

Coastal Encounter **Pale Ale**, Plymouth, 5.3%

Progression Cape Time **NE IPA**, Northampton, 5.2%

Mayflower Crispy Business, **Kolsh Style**, Plymouth, 4.5%

Hog Island **India Pale Ale**, Orleans, 6.2%

Hog Island **Summer Ale**, Orleans, 5.0%

Cape Cod **Blonde Ale**, Hyannis, 4.9%

Night Shift Santilli, **IPA**, Everett, 6.0%

Wormtown Be Hoppy, **IPA**, Worcester, 6.5%

Aeronaut Hop, Hop and Away, **Session IPA**, Somerville, 4.6%

**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.**

### MOCKTAILS 10

#### APEROL MISSED

*giffard NA aperitif, orange simple, white grape, soda*

#### ORANGE SPRITZ

*seedlip grove. orange. soda. spice.*

#### Non-Alcoholic beer by Athletic Brewing

8

#### RUN WILD IPA

#### UPSIDE DAWN GOLDEN

*stratford, ct*

### STORMALONG CIDER

13

#### MASS APEAL

LEGENDARY DRY

### HARD SELZTER 12

#### HIGH NOON

Watermelon, Grapefruit,  
Black Cherry or Pineapple