

### Chilled Seafood

- Half Dozen Chatham Oysters** 24  
CBI Gin and Tonic Mignonette.  
Cucumber. Lime.
- Half Dozen Littleneck Clams** 14  
Hot Sauce Relish. Lemon.
- Old Bay Poached Shrimp** 25  
Bloody Mary Cocktail Sauce. Lemon.
- Two Pound Poached Lobster** MP  
Dill & Mustard Sauce. Lemon.
- Yellowfin Tuna** 24  
Ginger Scallion Sauce. Persian Cucumber.  
Avocado. Radish. Rice Cracker.
- American White Sturgeon Caviar** 80  
CBI Farm Onion Dip. Chives. Cape Cod Chips.
- The Beach House Plateau** MP  
2lb Poached Lobster. 5 Poached Shrimp.  
6 Chatham Oysters. 6 Littlenecks. Tuna.  
American Caviar +\$80 Supplement



### Starters

- Buttermilk Fried Calamari** 18  
Pickled Pepper. Spicy Aioli. Herbs.
- Blistered Shishito** 14  
Sweet Soy. Ginger. Togarashi.
- Grilled Bone Marrow** 24  
Oxtail Sauce. Onion Jam. Herbs. Baguette.
- Quahog & Chorizo Fritters** 16  
Smoked Paprika Aioli. Lemon.

### Soups

- New England Clam Chowder** 14  
Common Cracker. Chive.
- Cucumber-Melon Gazpacho** 14  
Compressed Melon Relish. Mint Oil.

### Salads

- Nantucket Burrata** 19  
CBI Farm Tomato. Basil Crumb.  
Compressed Cucumber.  
Basil-Balsamic Vinaigrette.
- Caesar Salad** 16  
Little Gems. Parmesan. Garlic Crumble.  
Chive
- Iceberg Wedge** 18  
Blue Cheese. Confit Tomato. Pickled Shallot  
Bacon. Creamy Peppercorn Dressing.



### Entrees

Served with Farm Tomato & Vidalia Onion  
Vinaigrette.

- Heritage Pork Chop** 36  
Blueberry Mustard Jus.
- Rack of Lamb** 36 Half/65 Full  
Rosemary-Lemon Jus.
- 1/2 Chicken** 36  
Tamarind Glaze. Chive.
- Dry Aged Striploin** 68  
10oz. Horseradish Cream. CBI Steak Sauce.
- Filet Mignon** 65  
Burnt Orange Hollandaise.
- Swordfish** 37  
Jonah Crab & Sweet Corn Ragout.
- Scallops** 42  
Almond & Pine Nut Romesco. Olive Oil.
- Halibut** 40  
Sauce Bouillabaisse. Lemon.
- Tempura Cauliflower Steak** 30  
Salsa Verde. Puffed Quinoa.



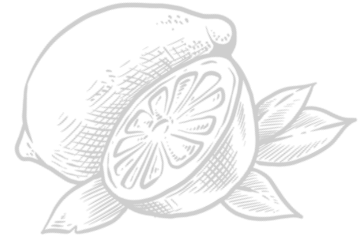
### Supplements

- Brown Butter Lobster** 40
- Jonah Crab & Corn Ragout** 32
- Caviar 1/2 Ounce** 40

### Sides

- Creamed Farm Kale** 8
- Buttered Corn on the Cob** 6
- Grilled Broccolini** 8
- French Fries** 8
- Crushed Redskin Potato** 12
- Grilled Asparagus** 12
- Roasted Hen of the Woods** 12
- Black Truffle Mac & Cheese** 24





## Beer

### Draft | 9

**Mayflower Coastal Encounter**  
Plymouth MA. 5.3% abv

**Cape Cod Blonde**  
Hyannis MA. 4.9% abv

**Hog Island Summer**  
Orleans MA. 4.8% abv

**Devils Purse Kölsch**  
Dennis MA. 5.0% abv

**Barnstable Brewing Jesuit Juice**  
Barnstable MA. 4.9% abv

**Hog Island Outermost IPA**  
Orleans MA. 6.2% abv

### Cans & Bottles

**Aeronaut Hop Hop & Away** 10  
SIPA. Somerville MA. 4.6% abv

**Progression Cape Time** 10  
IPA. Northampton MA. 4.8% abv

**Whalers Rise APA** 8  
APA. Rhode Island. 5.5% abv

**Aurora Little Lobster** 10  
IPA. Finger Lakes, NY. 6% abv

**Wormtown Be Hoppy** 10  
APA. Worcester MA. 6.5% abv

**Barnstable Brewing Blueberry Ale** 10  
Barnstable, MA. 5.3% abv

**Night Shift Santilli** 10  
AIPA. Boston MA. 6.0% abv

### Ciders

**Stormalong Legendary Dry** 10  
Sherborn MA. 6.5% abv

**Stormalong MASS APPEAL** 10  
Sherborn MA. 5.5% abv

### Hard Seltzers | 12

**High Noon**  
Black Cherry. Pineapple. Grapefruit.  
Watermelon.

**Cape COD'r**  
Perfect Storm. Bae Breeze. Ocean Break.

## Signature Cocktails | 18

### Bahama Mama

Coconut Oil Fat Washed White Rum.  
Dark Rum. Orange. Pineapple.

### Vacation Mode

Ten to One Dark and White Rum.  
Mint Tea. Lime. Pineapple. Angostura.

### Sea Bird

CBI Rum. Campari. Pineapple.  
Lime. Agrical Rhum.

### Don't Call Me Shirley

Hendrick's Gin. Cherry Shrub. Mint.  
Cucumber. Ginger Beer.

### Skip Intro

CBI Gin. CBI Tepache. Falernum.  
Lemon. Basil. Simple.

### Farm to Glass

Tasmanian Pure Vodka. Farm Basil.  
Blackberry Compote. Simple. Lime.

### Salted Watermelon Margarita

Olmecca Altos Plata. Watermelon.  
Lime. Simple. Orange Bitters.

### Cape Rosé Sangria

Lillet Rosé. Lychee. Guava.  
Lime. Seasonal Berries. Ginger Beer.

## Frozen Drinks | 20

### Strawberry Daiquiri

Flor de Caña gran reserve.  
Lime. Strawberry. Sugar.

### Margarita

Reposado. Lime. Cointreau. Agave.

### Mudslide

Tasmanian Pure Vodka.  
Kahlua. Baileys. Chocolate.

### Frozen Lemonade

Buffalo Trace Float.

### Piña Colada

Plantation Pineapple. Coconut.  
Pineapple. Lime.

## Wines by the stem

### Bubbles

Zardetto, **Prosecco** - ITA 16

Duval-Leroy, Brut, **Champagne** - Vertus, FRA 28

Pierre Sparr, Cremant D'Alsace, **Brut Rose**, Alsace, FRA 16

### White

Domaine Merlin-Cherrier, **Sancerre** - Loire Valley, FRA 22

Domaine Arnaud Lambert, Clos de Midi, Saumur, **Chenin Blanc** - Brézé, FRA 17

Lawson's Dry Hills, **Sauvignon Blanc** - Marlborough, NZL 16

Joseph Carr, **Chardonnay** - Sonoma Coast, California, USA 16

Le Monde, **Pinot Grigio** - Friuli, ITA 16

Jorge Ordoñez, La Caña, **Albariño**, Galicia, Spain 15

### Rosé

Saint Sidoine, **Grenache Gris** - Côtes de Provence, FRA 17

Château de Berne, Ultimate, **Syrah Blend** - Côtes de Provence, FRA 18

### Red

Presqu'île, **Pinot Noir** - Santa Barbara, California, USA 18

Château Saint André Corbin, **Merlot** - St. Émilion, Bordeaux, FRA 16

Domaine Amirault Les Quarterons, **Cab. Franc** - Loire Valley, FRA 18

G.D. Vajra, Albe, **Nebbiolo**, Barolo - Piedmont, ITA 26

Crozes Hermitage, Chave, **Syrah** - Rhone Valley, FRA 19

Joseph Carr, **Cabernet Sauvignon** - Napa, California, USA 16