Raw Bar
Poached Jumbo Shrimp 28
Bloody Maria Cocktail Sauce. Lime. Tajin.
Chatham Oysters 24
Sour Orange & Tequila Mignonette.
Local Little Neck Clams 20
Cholula Relish. Cilantro.
Lobster Ceviche 32
Tuna Tostada 25
Aguachile 26

Towers
Smol 65
4 Oysters. 4 Shrimp. 4 Clams. Tuna.
El Medio 115
6 Oysters. 6 Shrimp. 6 Clams. Tuna. Lobster Ceviche.
Grande 260
12 Oysters. 12 Shrimp. 12 Clams. Tuna.
Lobster Ceviche. American Caviar.

Jars
Tomato Gazpacho 14
Lobster +$16 Supplement
Chicharron 8
Chicharron de Harina 8

Kids served with choice of Fruit or French Fries
Chicken Tenders 10
Fried Chicken.
Cheeseburger 16
American Cheese. Potato Bun.
Hot Dog 12
All Beef Hot Dog. Traditional Roll.
Grilled Cheese 12
Sourdough Bread. Cheddar Cheese.

Cocktails
The Komos Margarita 45
Komens Anjo Cristalino. Fresh Squeezed Lime and Orange. Agave.
Seaview Ginger-Mint Paloma 18
Flying Cloud 18
Mexican Boulevarddie 20
Skip Intro 18
Salted Watermelon Margarita 18
Cape Rosé Sangria 18
Farm to Glass 18

Beer
Coastal Encounter 9
Mayflower. Pale Ale. Plymouth, MA. 5.3% abv
Wicked Buena 8
Banded Brewing. Lager. Biddeford, ME. 4.3% abv
Shark Tracker 8
Cisco. Lager. Nantucket, MA. 4.8% abv
Cape Time 10
Progression. IPA. Northampton, MA. 5.2% abv
Whalers Rise 8
Whaler's Brewing Company. APA. Rhode Island. 5.5% abv
Little Lobster 10
Aurora. IPA. Finger Lakes, NY. 6.5% abv
Blueberry Ale 10
Barnstable Brewing. Ale. Barnstable, MA. 5.3% abv
Be Hoppy 10
Wormtown. AIPA. Worcester, MA. 6.5% abv

Non-Alcoholic Cocktails
Aperol Missed 10
Pi-nah Colada 10

Hard Seltzers
High Noon 12
Cape COD'r 12
Perfect Storm. Bae Breeze. Ocean Break.

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.
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’ile, *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
- Crozes Hermitage, Chave, *Syrah* – Rhone Valley, FRA 19
- Joseph Carr, *Cabernet Sauvignon* – Napa, California, USA 16

**Non-Alcoholic**
- Chardonnay - Ariel Vineyards, CA 12
- Cabernet Sauvignon - Ariel Vineyards, CA 12

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

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