

Chilled Seafood

Half Dozen Chatham Oysters	24
CBI Gin and Tonic Mignonette. Cucumber. Lime.	
Half Dozen Littleneck Clams	16
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. <i>American Caviar +\$80 Supplement</i>	



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.	
Garlic-Truffle Fries	17
Truffle Salt. Parmesan. Rosemary-Garlic Aioli.	

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.

Baked 2lb Lobster	MP
CBI Farm Marigold Butter. Breadcrumbs.	
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.	



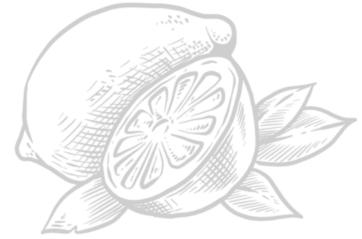
Supplements

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

Sides

Creamed CBI Farm Kale	8
Buttered Corn on the Cob	6
Jalapeño Cheddar Cornbread	6
Grilled CBI Farm Summer Squash	9
Basil Pesto	
French Fries	8
Crushed Redskin Potato	12
Farm Fairy Tale Eggplant	12
Cranberry Pine Nut Agrodolce	
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

Star Line Hop Load Mosaic 10
AIPA. Hopkinton MA. 7.1% 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

Ca' Montini, **Pinot Grigio** - Valfreddo, Trentino, 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

Ken Wright, **Pinot Noir** - Willamette Valley, Oregon, 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