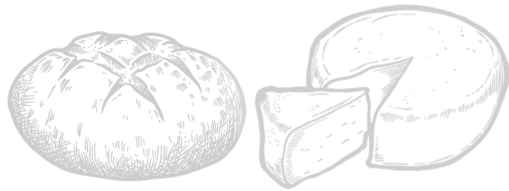


### Snacks

- Roasted Farm Tomato Hummus (v) 18**  
CBI Farm Vegetables. Grilled Flatbread. Basil Pistou.
- Garlic-Truffle Fries 17**  
Truffle Salt. Parmesan. Rosemary-Garlic Aioli.
- American White Sturgeon Caviar 80**  
CBI Farm Onion Dip. Chives. Cape Cod Chips.
- Lobster Nachos 40**  
Corn Tortilla Chips. Jalapeño. Monterey Jack. Poached Lobster. Scallion. Black Bean Relish. Guacamole.
- Buttermilk Fried Calamari 18**  
Pickled Pepper. Spicy Aioli. Herbs.



### Soups

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

### Salads

*Add-ons: Grilled Chicken 12, Lobster 46, Grilled Swordfish 20, Grilled Shrimp 16, Local Catch MP, Scallops MP*

- CBI Farm Mixed Green Salad (v) 16**  
Shaved Farm Vegetables. Pickled Blueberry. Coconut Crumble. Lemon Poppy Vinaigrette.
- Caesar Salad 16**  
Romaine Hearts. Parmesan. Garlic Crouton.
- Nantucket Burrata 19**  
CBI Farm Tomato. Basil Crumb. Compressed Cucumber. Basil-Balsamic Vinaigrette.
- Chopped Salad 16**  
Chickpea. Cucumber. Tomato. Feta. Olive. Parsley. Oregano Vinaigrette.



### 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 90**  
Dill & Mustard Sauce. Lemon.
- Yellowfin Tuna 24**  
Ginger Scallion Sauce. Persian Cucumber. Avocado. Radish. Rice Cracker.
- The Beach House Plateau 150**  
2lb Poached Lobster. 5 Poached Shrimp. 6 Chatham Oysters. 6 Littlenecks. Tuna. American Caviar +\$80 Supplement



### Entrees

Served with French Fries, House Salad or Slaw.

- Swordfish Tacos 26**  
Southwest Rub. Honey Lime Cabbage. Radish. Chipotle Aioli.
- Jonah Crab BLT 32**  
Toasted Country Bread. Bacon. Bibb Lettuce. CBI Farm Tomato. Basil Aioli.
- Chicken Caprese 23**  
Mozzarella. Basil Aioli. Farm Tomato. Ciabatta Bun.
- Beach House Double Cheeseburger 25**  
4oz Beef Patties. Pimento Cheese. Farm Tomato. Bibb Lettuce. Onion.
- Lobster Roll 48**  
Chilled Lobster Salad. Brioche Bun. Bibb Lettuce.
- Fish & Chips 29**  
Beer Battered Local Catch. House-made Tartar Sauce. Traditional Slaw.
- Fried Scallop Platter 36**  
Traditional Slaw. House-made Tartar Sauce.
- Fried Clam Strip Roll 30**  
Crispy Clam Strip. Brioche Bun. Bibb Lettuce. House-made Tartar Sauce.
- Impossible Burger (v) 24**  
Iceberg. Tomato. Secret Sauce. Vegan "Cheddar". Potato Bun.

### Local Catch (MP)

**"A Daily Preparation, Highlighting The Freshest Cape Cod Seafood And Our CBI Farm Produce"**



## 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