

### Chilled Seafood

<b>Half Dozen Chatham Oysters</b>	<b>24</b>
House White Wine Mignonette	
<b>Half Dozen Littleneck Clams</b>	<b>16</b>
Hot Sauce Relish. Lemon.	
<b>Old Bay Poached Shrimp</b>	<b>25</b>
Bloody Mary Cocktail Sauce. Lemon.	
<b>Local Jonah Crab Claws</b>	<b>25</b>
Dill & Mustard Sauce.	
<b>Two Pound Poached Lobster</b>	<b>90</b>
Dill & Mustard Sauce.	
<b>Yellowfin Tuna</b>	<b>27</b>
Ginger Scallion Sauce. Wakame. Avocado. Radish. Furikake Rice Cracker.	
<b>Royal Belgian Platinum Caviar</b>	<b>90</b>
CBI Farm Onion Dip. Chives. Cape Cod Chips.	
<b>The Beach House Plateau</b>	<b>150</b>
2lb Poached Lobster. 5 Poached Shrimp. 6 Chatham Oysters. 6 Littlenecks. Tuna. <i>American Caviar +\$80 Supplement</i>	

### Starters

<b>Buttermilk Fried Calamari</b>	<b>21</b>
Pickled Pepper. Spicy Aioli. Herbs.	
<b>Blistered Shishito Peppers</b>	<b>16</b>
Herb Ranch. Crispy Quinoa.	
<b>Roasted Bone Marrow</b>	<b>24</b>
Oxtail Sauce. Onion Jam. Herbs. Baguette.	
<b>Quahog &amp; Chorizo Fritters</b>	<b>16</b>
Smoked Paprika Aioli. Lemon.	
<b>Truffle Fries</b>	<b>17</b>
Truffle Salt. Parmesan. Rosemary-Garlic Aioli.	

### Soups

<b>New England Clam Chowder</b>	<b>14</b>
Common Cracker. Chive.	
<b>Cucumber-Melon Gazpacho</b>	<b>14</b>
Compressed Melon Relish. Mint Oil.	

### Salads

<b>Gioia Burrata</b>	<b>19</b>
CBI Farm Tomato. Sunflower Pesto. Basil-Balsamic Vinaigrette.	
<b>Caesar Salad</b>	<b>16</b>
Romaine Hearts. Parmesan. Focaccia Croutons.	
<b>Iceberg Wedge</b>	<b>18</b>
Grey Barn Blue Cheese. Confit Tomato. Pickled Shallot. Bacon. Creamy Peppercorn. Dressing.	

### Entrees

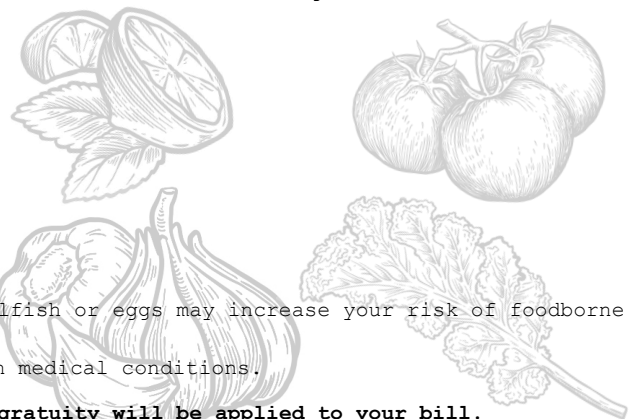
Served with Grilled Lemon, Fried Onions, Farm Greens, Tomato, Vidalia Onion Vinaigrette.

<b>Baked 2lb Lobster</b>	<b>95</b>
CBI Farm Marigold Butter. Breadcrumbs.	
<b>Heritage Pork Chop</b>	<b>36</b>
Blueberry Mustard Jus.	
<b>Rack of Lamb</b>	<b>34 Half/65 Full</b>
Rosemary-Lemon Jus.	
<b>1/2 Roasted Chicken</b>	<b>34</b>
Farm Salsa Verde.	
<b>Dry Aged Prime Striploin</b>	<b>68</b>
10oz. Horseradish Cream. CBI Steak Sauce.	
<b>Prime Filet Mignon</b>	<b>65</b>
Black Truffle Hollandaise.	
<b>Swordfish</b>	<b>38</b>
Jonah Crab & Sweet Corn Ragout.	
<b>Scallops</b>	<b>42</b>
Almond & Pine Nut Romesco.	
<b>Atlantic Halibut</b>	<b>40</b>
Lobster Bisque.	
<b>32 Oz Prime Bone-in Ribeye</b>	<b>125</b>
Cowboy Butter.	
<b>Seasonal Farm Vegetable Cavatelli</b>	<b>30</b>
Sungold Tomato Sugo. Basil Crumbs.	
<b>Roasted Cauliflower</b>	<b>28</b>
Puffed Quinoa. Salsa Verde.	



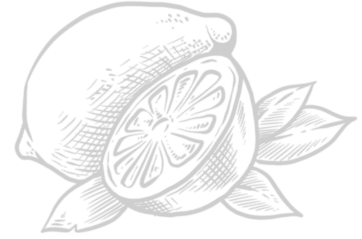
### Sides

<b>Creamed CBI Farm Kale</b>	<b>8</b>
<b>Buttered Corn on the Cob</b>	<b>6</b>
<b>Grilled Jumbo Asparagus</b>	<b>12</b>
<b>Roasted Hen of the Woods</b>	<b>12</b>
<b>Farm Summer Squash Basil Pistou.</b>	<b>10</b>
<b>Corn Bread &amp; Whipped Honey Butter</b>	<b>8</b>
<b>French Fries</b>	<b>8</b>
<b>Mashed Redskin Potato</b>	<b>12</b>
<b>Black Truffle Mac &amp; Cheese</b>	<b>24</b>
<b>Marinated Farm Beets</b>	<b>12</b>
Pistachio. Lemon Herb Yogurt.	



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For parties of eight or more, a twenty percent gratuity will be applied to your bill.



## Beer

### Draft | 10

**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

**Be Hoppy IPA** 10  
IPA. Worcester MA. 6.5% abv

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

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

**Shark Tracker** 8  
Lager. Nantucket, MA. 4.2% abv

**Start 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

### Hard Seltzers 12

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

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

### Ciders 10

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

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

## Signature Cocktails | 18

### Latitude 41

Codigo Reposado. Ancho Reyes Verde. Sugar.  
Orange. Lime

### Vacation Mode

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

### Sea Bird

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

### Bellamy's Mai Tai

Flor de Caña White & Dark Rum. Lime.  
Cointreau. Orgeat.

### Skip Intro

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

### Farm to Glass

Tasmanian Pure Vodka. Farm Basil.  
*Farm Shrub*. 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.

## Non Alcoholic Beer 8

### Athletic Brewing

Upside Dawn Golden. Milford, CT. less than  
0.5% abv

### Athletic Brewing

Run Wild IPA. Milford, CT. less than 0.5%  
abv

## Wines by the stem

### Bubbles

Zardetto, **Prosecco** - ITA 16

Laurent Perrier, **La Cuvee Brut**, Tours-Sur-Marne FRA 26

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

### White

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

Julien Schaal, **Riesling** - Alsace, 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

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

Flowers Rose, **Pinot Noir** - Sonoma Coast, CA 22

### Red

Ken Wright, **Pinot Noir** - Willamette Valley, Oregon, USA 18

Château Saint André Corbin, **Merlot** - Bordeaux, FRA 17

Baron de Ley, **Tempranillo, Rioja Reserva** - Spain 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

## 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.