

STARTERS

GF New England Clam Chowder

A blend of sweet clams, potatoes & cream
cup \$8 bowl \$11

Onion Rings \$17

Our famous, thick, hand-cut onion rings
- Add house-made horseradish cream sauce \$3

Bang-Bang Shrimp \$21

Crispy, fried shrimp tossed in sweet chili sriracha sauce
& served over a napa cabbage carrot slaw

Smoked Bluefish Paté \$20

With garlic crostini

Boneless Buffalo Tenders \$14

Tossed in our house sauce, served with bleu cheese
dressing, carrots & celery

Stuffed Quahog \$12

Local quahog served with drawn butter

SALADS

Add-ons: Grilled or Blackened Chicken \$9,
Grilled Shrimp \$4 ea, Lobster Salad \$29, Steak Tips \$18

GF Garden Salad \$7_{SM} / \$9_{LG}

Mixed greens, cucumber, grape tomato, red onion
& shredded carrots

GF Caesar Salad \$10_{SM} / \$14_{LG}

Crisp romaine lettuce with shaved parmesan,
Caesar dressing & croutons

GF Chop Chop \$20

Romaine, Iceberg, hard boiled egg, smoked turkey, bacon,
tomato, cucumber, garbanzo beans, pepperoncini,
provolone, olives with oregano vinaigrette

Bang Bang Shrimp Bowl \$28

Mixed greens, sushi rice, wakami, furikake, mango and
bang bang shrimp

RĀW BĀR

GF Cotuit Oysters* \$22

Six freshly shucked Cotuit oysters with cocktail sauce
- Add mignonette \$5

GF Littleneck Clams* \$18

Six freshly shucked clams with cocktail sauce

GF Shrimp Cocktail \$21

Four jumbo shrimp with cocktail sauce

SANDWICHES

GF Angus Burger \$18

Hand-packed angus burger with lettuce, tomato & pickle
on a brioche bun - Add cheese \$1 - Add bacon \$2

GF Chef's Burger \$22

Hand-packed angus burger with pimento cheese, bacon,
lettuce, tomato and smoked paprika aioli

The Bridge \$18

Fried local cod with lettuce, tomato and Swiss cheese

The Dockside \$23

Fried local cod with lettuce, tomato, cheddar cheese,
avocado, bacon and house made sriracha aioli

GF Lobster Roll \$37

Fresh local lobster tossed in mayo on a toasted hot dog
bun and served with Cape Cod potato chips

Fried Chicken Sandwich \$21

Fried chicken breast, pepperjack cheese, hot honey
and cole slaw

DINNER ENTREES

- GF** **Fresh from the Dock**
Blackened, grilled, or pan seared, with choice of two sides
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|-----------|------|---------|------|
| Swordfish | \$35 | Haddock | \$32 |
| Salmon | \$34 | | |
- GF** **Seared Scallops** \$40
Red beet risotto, spinach, golden beet purée with crispy parmesan
- Shrimp Scampi** \$39
Sundried tomato, roasted garlic, baby kale, artichokes, herbs with white wine and butter over linguine
- GF** **Zuppa di pesce** \$30
Salmon, swordfish, haddock, shrimp, tomato saffron broth and grilled focaccia
- GF** **Braised Shortribs** \$42
Potato au gratin, fall vegetables and a charred tomato demi
- GF** **Maple Sherry Glazed Chicken** \$34
Acorn squash, broccolini, sage brown butter
- Baked Scallops** \$38
Parmesan panko crusted scallops with fine herbs
- GF** **Steak Tips** \$33
Marinated steak tips served with fresh asparagus, truffle-tossed French fries & a roasted cipollini onion
- GF** **Grilled Salmon** \$35
Coconut curry broth, basmati rice and green beans
- Baked Cod** \$34
Baked with panko crumbs, sautéed spinach & mashed potatoes with a lemon caper beurre blanc

LOBSTER

- GF** **1 ¼ LB Steamed Lobster** (market rate)
Served with drawn butter & choice of two sides
- 1 ¼ LB Baked Stuffed Lobster** (market rate)
With crab meat, shrimp & scallop stuffing & choice of two sides

CAPE COD CLASSICS

- Local favorites, golden fried & served with French fries & house-made cole slaw
- Fried Shrimp** \$28
Served with cocktail sauce
- Fisherman's Platter** \$37
Scallops, shrimp, fresh cod & clams served with cocktail & tartar sauce
- Fish & Chips** \$27
Fresh native cod & tartar sauce
- Fried Scallops** \$33
Fresh native sea scallops served with tartar sauce
- Fried Clams** \$37
Sweet whole-bellied clams served with tartar sauce

VEGETARIAN

- GF** **Beyond Burger** \$22
Beyond Vegetarian burger, cheese, lettuce, onion, pickle, special sauce
- Tofu Bang Bang Bowl** \$21
Mixed greens, sushi rice, wakami, furikake, mango and fried tofu tossed in our bang bang sauce
- Portobello Sandwich** \$21
Grilled portobello mushroom, fresh mozzarella, roasted red pepper, grilled eggplant, basil mayo and balsamic on a ciabatta roll

SIDES

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|---------------------|-----|--------------------|-----|
| Mashed Potatoes | \$6 | Caramelized Onions | \$2 |
| Fingerling Potatoes | \$5 | Broccolini | \$6 |
| Parmesan Risotto | \$8 | Asparagus | \$6 |
| French Fries | \$6 | Cole Slaw | \$3 |
| Basmati Rice | \$6 | | |

Substitute a side with risotto + \$8