

## STARTERS

- GF** **New England Clam Chowder**  
A blend of sweet clams, potatoes & cream  
cup \$8 bowl \$11
- House-Made French Onion Soup** \$12  
With cheese & crouton
- 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<sub>SM</sub> / \$9<sub>LG</sub>  
Mixed greens, cucumber, grape tomato, red onion  
& shredded carrots
- GF** **Caesar Salad** \$10<sub>SM</sub> / \$14<sub>LG</sub>  
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

## RAW BAR

- 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** **Bourbon Glazed Wagyu Burger** \$24  
Hand-packed wagyu beef with gorgonzola cream,  
grilled red onion, bacon on a brioche bun
- 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

**Grilled Chicken Sandwich** \$21  
Grilled chicken breast, cheddar cheese, lettuce,  
tomato and chipotle aioli

**BLTC** \$18  
Thick cut bacon, lettuce, tomato, cheddar cheese  
and mayo on white or wheat

## DINNER ENTREES

**GF** **Fresh from the Dock**  
Blackened, grilled, or pan seared, with choice of two sides

Swordfish \$35      Haddock \$32  
Salmon \$34

**GF** **Seared Scallops \$40**  
Red beet risotto, spinach, golden beet purée with crispy parmesan

**Shrimp Scampi \$35**  
Grape tomato, roasted garlic, herbs with white wine and garlic butter over linguine, grilled focaccia

**GF** **Zuppa di Pesce \$30**  
Salmon, swordfish, haddock, shrimp in a tomato saffron broth and grilled focaccia

**Braised Pot Roast \$29**  
Mashed potatoes, grilled baby carrots with house gravy

**GF** **Sticky BBQ Chicken \$34**  
Potato au gratin, broccolini, mini honey cornbread

**Baked Scallops \$38**  
Parmesan panko crusted scallops with fine herbs, choice of two sides

**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

**GF** **Spiced Carrots & Hummus \$21**  
Classic lemon hummus, dukkah roasted carrots, toasted garbanzo beans, radish with grilled naan bread

**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

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