

STARTERS

- GF** **New England Clam Chowder**
A blend of sweet clams, potatoes & cream
cup \$8 bowl \$11

- Fried Calamari \$20**
Rings & tentacles fried golden brown, banana peppers,
lemon aioli & marinara sauce

- Onion Rings \$18**
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

- Boneless Buffalo Tenders \$16**
Tossed in our house sauce, served with bleu cheese
dressing, carrots & celery

- Stuffed Quahog \$12**
Local quahog served with drawn butter

- PEI Mussels \$23**
Andouille, shallots, roasted garlic, marinara, wine, basil

SALADS

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

- GF** **Garden Salad \$8 SM / \$10 LG**
Mixed greens, cucumber, grape tomato, red onion
& shredded carrots

- GF** **Caesar Salad \$12 SM / \$15 LG**
Crisp romaine lettuce with shaved parmesan,
Caesar dressing & croutons

- Shrimp Tostada Salad \$25**
Grilled shrimp, grape tomato, avocado, cotija, corn,
mesclun, pickled jalapeno, fried totilla strips,
lemon cilantro dressing

- Iceberg Wedge \$20**
Baby Iceberg, bleu cheese dressing, Great Hill bleu cheese,
chopped bacon, red onion, tomato & deviled egg

RAW BAR

- GF** **Local Oysters* \$20₆ / \$38₁₂**
Barnstable Lady
- Add mignonette \$5

- GF** **Littleneck Clams* \$18**
Six freshly shucked clams with cocktail sauce

- GF** **Shrimp Cocktail \$21**
Four jumbo shrimp with cocktail sauce

- Caviar* (market rate)**
Oscietra: Imperial or Royal with blini, kettle chips &
chive crème fraiche

- Poke Bowl* \$30**
Tuna, edamame, cucumber, crispy greens, watermelon
radish, mesclun, sushi rice, wakame, sesame dressing

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 \$25**
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

ENTREES

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

Swordfish	\$35	Haddock	\$32
Salmon	\$34	Halibut	\$45

GF **Seared Scallops** \$40
Pancetta Parmesan risotto, golden romesco, spinach, herb oil

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

GF **Zuppa di Pesce** \$35
Salmon, swordfish, haddock, shrimp in a tomato saffron broth and grilled focaccia

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

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

Steak Tips \$33
Marinated steak tips served with fresh asparagus, truffle-tossed French fries & a roasted cipollini onion

GF **Blackened Miso Salmon** \$35
Coconut cilantro cucumber salad, forbidden rice

GF **Baked Cod** \$34
Baked with panko crumbs, sautéed spinach & mashed potatoes with a lemon caper beurre blanc

LOBSTER

GF **1 1/4 LB Steamed Lobster** (market rate)
Served with drawn butter & choice of two sides

1 1/4 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 \$38
Scallops, shrimp, fresh cod & clams served with cocktail & tartar sauce

Fish & Chips \$27
Fresh native cod & tartar sauce

Fried Scallops \$34
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

Vegan Cacio e Pepe Pasta \$25
Vegan cheese and cracked pepper Bucatini pasta, dried porcini

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 + \$6