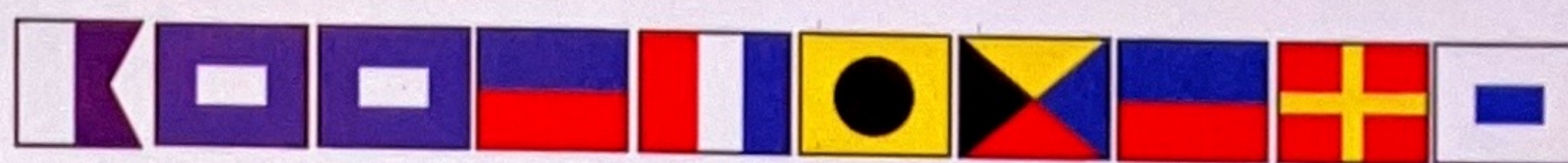


APPETIZERS -



Stuffed Quahog

From Cape Waters, A Local Cape Cod Recipe
9

Shrimp Cocktail

Chilled Jumbo Shrimp
Served with our House Made Cocktail Sauce
3.95 each

Mussels

Steamed with White Wine and Garlic
17

Steamers

Steamed Local Soft Shell Clams
Served with Drawn Butter and Broth
Market Price

Hot Lobster and Crab Dip

Served with Chips
22

Clams Casino

Local Cherrystones, Broiled with Casino Butter,
Seasoned Breadcrumbs and Bacon
14

Jerk Chicken Lollipops

Jamaican Jerk Seasoned Chicken Lollipops
Served with a Sweet Mango Chili Aioli
17

Maine Crab Cake

Served over Lightly Dressed Greens
Topped with Lemon Aioli
18

Cheese & Crackers

House Made Cheese with
Assorted Crackers
9

SOUPS -



Chart Room Chowder

Our Own Classic Cape Cod
Quahog Chowder Recipe
cup 8 bowl 11

Soup of the Day

Chef's Daily Special

SALADS -



Dressings:

Italian, Blue Cheese, Egg & Anchovy, Balsamic Vinaigrette, Caesar

Garden Salad

Iceberg and Romaine Lettuce, Onions, Cherry
Tomatoes and Cucumbers with your Choice of Dressing
7

Caesar Salad

Romaine Lettuce, Croutons and Grated
Parmesan Cheese, Tossed in a Caesar Dressing
12

Caprese

Sliced Tomatoes, Fresh Burratta, Fresh Basil
and Balsamic Glaze and EVOO
16

Wedge Salad

Wedge of Iceburg Lettuce with Blue Cheese Dressing,
Fresh Tomatoes and Bacon Bits
16

Avocado Salad

Mixed Greens, Garden Vegetables, Avocado,
and Goat Cheese
16

Additions

Marinated Steak Tips	12
Grilled Chicken	8
Grilled Shrimp (5)	15
Lobster Salad	Mkt Price
Crab Salad	15
Pan Seared Salmon	16
Chicken Salad	8

7% State Tax

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

ENTREES -

Served with a Baked Potato or Rice, Vegetable, and Rolls & Butter

Baked Stuffed Lobster

*Stuffed with Fresh Lobster Meat and our Seasoned Breadcrumbs,
Served with Drawn Butter and Lemon
Market Price*

Schrod

*Fresh Local Haddock Broiled with our Seasoned
Breadcrumbs and Lemon Butter
31*

Swordfish

*Broiled Swordfish with our Seasoned Breadcrumbs
Topped with Anchovy Butter
31*

Roast Prime Rib, Au Jus

*Slow Roasted. Served Thursday, Friday and Saturday
33*

Sirloin Steak

*Hand Cut New York Strip Steak
Broiled to your Choice Temperature
Served with Creamy Horseradish Sauce
32*

Scallops

*Baked in a Casserole with Butter, Sherry Wine
and Seasoned Breadcrumbs
32*

Baked Stuffed Shrimp

*Baked in a Casserole with Butter
and Shrimp Stuffing
32*

Roast Chicken

*Oven Roasted Half Chicken
with Fricassee Sauce
24*

Salmon

*Grilled, Topped with a Maple Glaze
31*

Split Dinner Plate Charge \$10.00

SANDWICHES -

*Served with Potato Chips, Potato Salad or Cole Slaw
Portuguese, Wheat, Marble Rye, Bulkie Roll, Wrap*

Lobster Salad

*Served on Sliced Portuguese Bread
or Stuffed in a Tomato
Market Price*

Fish Tacos

*Blackened Swordfish served over
Asian Slaw, Fresh Salsa, Lime Crema,
on a Corn Tortilla
21*

Broiled 10 oz

Cheeseburger

*Cheddar, American or Swiss 16
Bacon 18*

Lobster Salad

*5 oz of Fresh Lobster Meat
Served with Lettuce on a
Brioche Hot Dog Roll
Market Price*

Chicken Salad

*Available on your Choice of Bread
or Stuffed in a Tomato
14*

Turkey BLT

*Sliced Turkey Breast with
Bacon, Lettuce, Tomato, and Mayo
on your Choice of Bread
17*

Grilled Hot Dog

*on a Toasted Roll
9*

Reuben

*Grilled Corn Beef, Sauerkraut,
Swiss Cheese and 1000 Island
on Grilled Marble Rye
16*

Crab Salad

*Served on Sliced Portuguese Bread
or Stuffed in a Tomato
23*

Grilled Cheese & Tomato

*on your Choice of Bread
8*

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WINE SELECTION

White Wines		Glass	Bottle
1	Chardonnay, Kenwood, <i>Sonoma</i>	10	35
2	Chardonnay, La Crema, <i>Monterey</i>	12	40
3	Chardonnay, Sonoma-Cutrer, <i>Sonoma Coast</i>		45
4	Chardonnay, Hartford, <i>Russian River</i>	15	55
5	Chardonnay, Jordan, <i>Russian River</i>		55
6	Chardonnay, Cakebread, <i>Napa</i>		70
7	Sancerre Blanc, Pascal Jolivet, <i>France</i>	15	55
8	Sancerre, Roland Tissier & Fils, <i>France</i>		50
9	Sauvignon Blanc, Los Vascos, <i>Chile</i>	9	30
10	Sauvignon Blanc, Kono, <i>New Zealand</i>	11	38
11	Sauvignon Blanc, Mason, <i>Napa</i>	13	45
12	Sauvignon Blanc, Kim Crawford, <i>New Zealand</i>		40
13	Sauvignon Blanc, Groth, <i>Napa</i>		50
14	Vinho Verde, Floral "Old Vine", <i>Portugal</i>	9	30
15	Pinot Grigio, Barone-Fini, <i>Italy</i>	11	38
16	Pinot Grigio, Santa Magherita, <i>Italy</i>		50
17	Riesling, Pacific Rim, <i>Washington</i>	11	38
18	Pouilly Fuisse, Louis Latour, <i>France</i>		60
19	Chablis, Albert Bichot, <i>France</i>		70
20	Semillon, L'Ecole 41, <i>Washington</i>	11	38
21	Albarino, Verdad, <i>Edna Valley</i>		45
22	Chenin/Viognier, Pine Ridge, <i>Napa</i>	11	38
23	White Blend, Caymus, <i>California</i>	13	45

Rosé

24	Rose, Fleurs de Prairie, <i>Provence</i>	12	40
25	Rose, Miraval, <i>Provence</i>	14	50

Red Wines		Glass	Bottle
26	Cabernet Sauvignon, Joseph Carr, <i>Paso Robles</i>	12	40
27	Cabernet Sauvignon, Duckhorn "Postmark", <i>Paso Robles</i>	15	55
28	Cabernet Sauvignon, Jackson Estate, <i>Alexander Valley</i>		45
29	Cabernet Sauvignon, Austin Hope, <i>Paso Robles</i>		60
30	Bourgogne, Domaine des Verchères, <i>France</i>		38
31	Pinot Noir, Murphy-Goode, <i>California</i>	11	38
32	Pinot Noir, La Crema, <i>Sonoma Coast</i>	15	55
33	Pinot Noir, Siduri, <i>Oregon</i>		50
34	Pinot Noir, Migration, <i>Sonoma</i>		60
35	Malbec, Alta Vista, <i>Argentina</i>	11	38
36	Red Blend, Daou "The Pessimist", <i>Paso Robles</i>	13	45
37	Merlot, Decoy, <i>Sonoma</i>	12	40
38	Chateauneuf du Pape, Domaine Lazaret, <i>France</i>		70
39	Bordeaux, Cru Monplaisir, <i>France</i>	13	45
40	Zin Blend, Marietta, "Old Vine", <i>California</i>	11	38
41	Cab Franc, Tamarack, <i>Washington</i>		45
42	Super Tuscan, Santa Cristina, <i>Italy</i>	11	38
43	Amarone Valpolicella, Cesari, <i>Italy</i>		60

Champagne / Sparkling

44	Brut, Domaine Chandon, <i>California</i>		38
45	Brut Rose, Roederer Estate, <i>Anderson Valley</i>		50
46	Brut Reserve, Nichols Feuillatte, <i>France</i>		70
47	Prosecco, Benvolio, <i>Italy</i>		30
48	Prosecco, Zonin, <i>Italy</i> (187 ml)	9	
49	Brut Champagne, Korbel, <i>California</i> (187 ml)	9	

BOTTLED BEER

Domestic

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Narragansett 16 oz can,	5.00
Dog Fish Head 60 Minute IPA, Harpoon IPA, Shipyard Seasonal, Woodstock Mountain Haze, Sierra Nevada Pale Ale, Kona Big Wave, Long Trail Ale	6.00
Allagash Belgian White, Cape Cod Blonde 16 oz can, Whales Tale Pale Ale, High Noon Pineapple	7.00

Imported

Corona, Corona Light, Heineken, Stella Artois	6.00
Guinness 14.9 oz can	7.00

Non-Alcoholic

Athletic Brewing Running Wild IPA	6.00
Health Insurance - CleanCo, Alcohol Free Tequila with Fresh Lime Juice and Soda Water	11
Cos-No-Politan Seedlip Grove 42, Roses Lime Juice, Simple Sugar and Cranberry Juice	11
Giesen 0% Alcohol Sauvignon Blanc, <i>New Zealand</i>	10
Fiji Artesian Water	3.00
Saratoga Sparkling Water	2.50

DESSERTS

Ice Cream	8
Hot Fudge Sundae	10
Blueberry Pie	10
a la mode	12
Brownie a la mode	10
Mud Pie	10
Key Lime Pie	10
Ice Cream Chocolates	10
Chocolate Cake	10

7% State Tax

PLEASE INFORM YOUR SERVER IF A PERSON
IN YOUR PARTY HAS A FOOD ALLERGY