

# 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*  
18

## Steamers

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

## Hot Lobster and Crab Dip

*Served with Chips*  
23

## Clams Casino

*Local Cherrystones, Broiled with Casino Butter,*  
*Seasoned Breadcrumbs and Bacon*  
15

## Jerk Chicken Lollipops

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

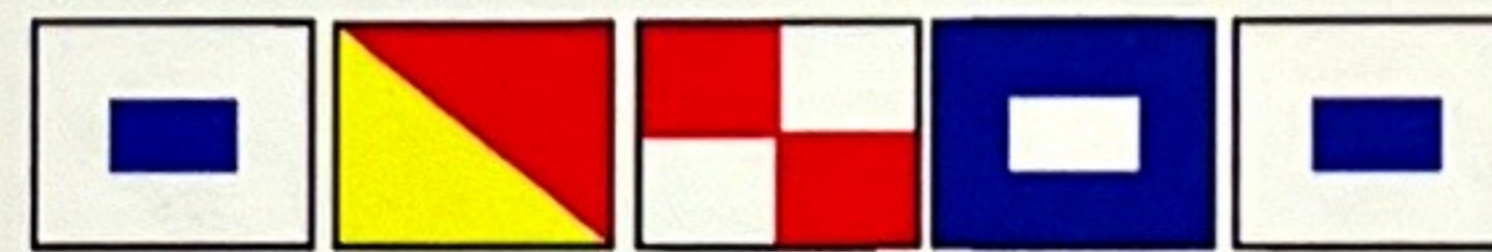
## Maine Crab Cake

*Served over Lightly Dressed Greens*  
*Topped with Lemon Aioli*  
18

## Cheese & Crackers

*House Made Cheese with*  
*Assorted Crackers*  
10

# 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

## Wedge Salad

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

## Additions

Marinated Steak Tips	13
Grilled Chicken	9
Grilled Shrimp (5)	16
Lobster Salad	Mkt Price
Crab Salad	16
Pan Seared Salmon	17
Chicken Salad	9

## Avocado Salad

*Mixed Greens, Garden Vegetables, Avocado,*  
*and Goat Cheese*  
17

7% State Tax

# 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  
32*

## **Scallops**

*Baked in a Casserole with Butter, Sherry Wine  
and Seasoned Breadcrumbs  
33*

## **Swordfish**

*Broiled Swordfish with our Seasoned Breadcrumbs  
Topped with Anchovy Butter  
32*

## **Baked Stuffed Shrimp**

*Baked in a Casserole with Butter  
and Shrimp Stuffing  
33*

## **Roast Prime Rib, Au Jus**

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

## **Roast Chicken**

*Oven Roasted Half Chicken  
with Fricassee Sauce  
25*

## **Sirloin Steak**

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

## **Salmon**

*Grilled, Topped with a Maple Glaze  
32*

*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  
22*

## **Broiled 10 oz Cheeseburger**

*Cheddar, American or Swiss 17  
Bacon 19*

## **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  
15*

## **Turkey BLT**

*Sliced Turkey Breast with  
Bacon, Lettuce, Tomato, and Mayo  
on your Choice of Bread  
18*

## **Crab Salad**

*Served on Sliced Portuguese Bread  
or Stuffed in a Tomato  
24*

## **Grilled Hot Dog**

*on a Toasted Roll  
10*

## **Grilled Cheese & Tomato**

*on your Choice of Bread  
8*

## **Reuben**

*Grilled Corn Beef, Sauerkraut,  
Swiss Cheese and 1000 Island  
on Grilled Marble Rye  
17*

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