

# 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

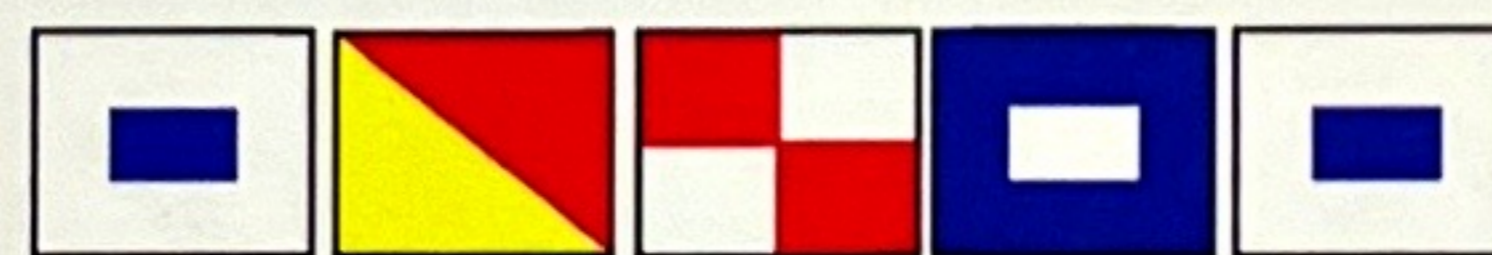
## Cheese & Crackers

*House Made Cheese with*

*Assorted Crackers*

10

# SOUPS -



## Chart Room Chowder

*Our Own Classic Cape Cod*

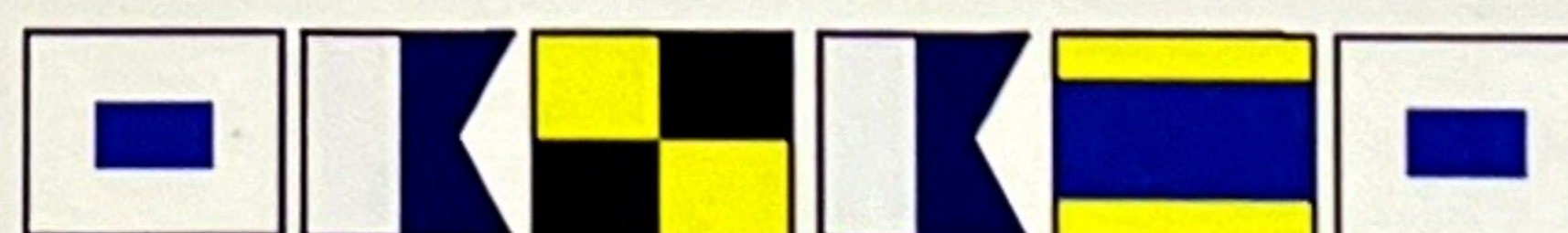
*Quahog Chowder Recipe*

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 two sides*

*Choice of:*

*Starch, Vegetable, Cole Slaw or Pickled Beets*

## Schrod

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

20

## Scallops

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

21

## Chicken Pot Pie

*Casserole of All White  
Meat Chicken, Celery, Carrots  
and Gravy Topped with  
a Puff Pastry*

18

## Swordfish Tips

*Broiled in a Casserole with  
Sherry Wine and Butter*

20

## Baked Stuffed Shrimp

*Oven Baked with Cracker  
Stuffing and Lemon Butter*

21

## Steak Tips

*Marinated in Our Own  
Bourbon Marinade, Broiled to  
your Choice Temperature*

21

## Haddock Au Gratin

*Poached Haddock in a Casserole  
with Cream Sauce and  
Cheddar Cheese*

18

## Salmon

*Pan Seared, Topped with  
Lemon Butter*

20

## Roast Beef Hash

*Pan Fried with a  
Dropped Egg*

17

# 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

## Grilled Hot Dog

*on a Toasted Roll*

10

## Crab Salad

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

24

## 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.*