



SOUPS

Clam Chowder	
Cup	\$4.49
Bowl	
Add 3 Fritters	\$3.00
Lobster Bisque	
Cup	\$5.49
Bowl	
Add 3 Fritters	\$3.00
Chili & Cheese	
Cup	\$4.49
Bowl	\$5.99
Add Nachos	\$2.49

SALADS

Caesar	Small.	\$5.59	Large\$8.99
House	Small.	\$4.99	Large\$7.99
Greek		·	. Large\$9.99
Comple	ments any of	our fresh sa	lads by adding
t	hese items for	an addition	al cost:
Gril	led Chicken		\$4.99
Buff	alo Chicken	Tenders.	\$5.99
Gril	led Shrimp.		\$7.99
Mar	inated Steak	Tips	\$8.99
Sear	red Scallops		\$10.99
Chilled Lo	bster		\$25.99
ove	r a mixed gre	een salad v	with honey
citru	us dressing		

Dressings:

Ranch, Bleu Cheese, Parmesan Peppercorn, Balsamic Vinaigrette, Raspberry Vinaigrette, Honey Mustard, Thousand Island, Italian, Greek, Caesar

APPETIZERS

Fried Chicken Wings (Plain)
Boneless Chicken Tenders (Plain) \$9.99 Buffalo (3 heats), Honey BBQ \$10.99
Basket of Hand Cut Onion Rings \$6.99
Basket of French Fries \$4.99
Basket of Sweet Potato Fries \$6.99
Stuffed Quahog\$5.99
Island "Seahog"
Shrimp Cocktail (6 Jumbo Shrimp)\$11.99
Mussels (with garlic bread) \$14.99 choose from sautéed in garlic butter & wine, marinara style or dijon style
Crab Seafood Cakes (2)\$7.99
Mozzarella Sticks\$7.99
Clam Fritters (6)
Scallops & Bacon
(when available) Market Price









SEAFOOD ROLLS & SANDWICHES

Served with french fries, tartar sauce & pickle chips.

Lobster Roll (Signature Dish)		\$26.99
A generous 1/2 lb. fresh lobster meat serve	d the way you like it tossed in mayo	onnaise,
sautéed in butter, or with lemon & drawn b	outter on the side.	
Petite Lobster Roll		\$16.99
Cape Cod Reuben Fried haddock, coleslaw	v, dressing and Swiss on marbled rye	e
Fish Sandwich (local favorite)		\$10.99
Fried Clam Roll Native whole belly clams		market price
Fried Clam Strip Roll No bellies		\$12.99
Fried Scallop Roll Fresh local sea scallops		market price
Fish Tacos or Shrimp Tacos With cheddar	r cheese and pineapple salsa	\$10.99

SANDWICHES & ROLLS

Served with french fries, & pickle chips.

Add choice of American, Swiss, cheddar or provolone cheese, bacon, sautéed onions, peppers or mushrooms......add 99¢ each

I/2 lb. Angus Beef Burger Char-broiled premium beef with lettuce and tomato	99
Cajun Blackened Chicken Topped with Swiss cheese and bacon	99
Steak & Cheese Sub Topped with sautéed onions and peppers	99
Chicken Parm Sandwich	99
Hot Dog (jumbo all beef)	99
Turkey Club Triple decker with turkey, mayo, lettuce, tomato and bacon	99
B.L.T. \$8.5	99
Grilled or Fried Chicken Sandwich	99
On a bulkie roll or choice of bread with lettuce and tomato.	

WRAPS

Served with french fries, & pickle chips.

Chicken Caesar Wr	сар				\	\$11.9	9
Grilled marinated	chicken b	reast with romaine lettuce, Caesar o	dressir	ng and a touch of p	arm	nesan.	
Fried Buffalo Chick	en Wra	p				\$11.9	9
Boneless buffalo ch	nicken, m	ixed greens, red onion, tomato and	chedd	lar jack cheese.			
Chicken Greek Wra	ар					\$12.9	9
Grilled marinated	chicken, r	nixed greens, tomato, feta and black	c olive	S.			









SEAFOOD from the OVEN or BROILER

Served with your choice of two sides.

in the state of th
Broiled Salmon
Broiled Haddock
Topped with seasoned breadcrumbs.
Baked Stuffed Haddock \$19.99
Fresh haddock with homemade seafood stuffing topped with Newburg sauce.
Broiled Native Scallops
Topped with seasoned breadcrumbs.
Baked Stuffed Shrimp
Jumbo shrimp with homemade seafood stuffing and Newburg sauce.
FRIED SEAFOOD
a la carte (1/2 lb.)
Haddock\$14.99
Jumbo Shrimp\$14.99
Clam Strips
Whole Clams
Native Sea Scallops
Oysters
Fish Bits
FRIED SEAFOOD PLATES
Served with french fries & tartar sauce.
Fish & Chips (local favorite)
Fresh haddock lightly breaded and fried.
Fried Jumbo Shrimp\$16.99
Fried Clam Strip Plate
(no bellies)
Whole Clam Plate
Local whole belly clams.
Fried Oyster Plate Market Price
Native Sea Scallops
Fresh local scallops.
Fried Seafood Platter\$31.99
Generous portion with haddock, shrimp, scallops and whole belly clams garnished with onion rings.
Coconut Shrimp





ENTREES

Chicken Quesadilla
With cheddar cheese, jalapeño, olives, onion and tomato.
Chicken Fajitas
Served with sautéed onions, peppers, lettuce, sour cream, salsa and cheddar cheese.
Charbroiled Steak Tips 1/2 lb. \$14.99
I lb. Jumbo Portion
Your choice of marinated, Teriyaki glazed or smothered in BBQ sauce, served with
sautéed onions, peppers, and mushrooms over rice pilaf.
Surf 'N Turf

SIDES

French Fries or Baked, Veggie of the Day, Cole Slaw, Rice Pilaf for an additional \$1.00 each...
Sweet Potato Fries, Onion Rings, Potato Salad, side House Salad or side Caesar Salad

Please inform your server if you or someone in your party has any food allergy.
Please be aware this kitchen is not free of Soy, Gluten, Dairy, Nuts and Shellfish.
Eating raw or undercooked poultry or seafood may increase your risk of food borne illness.







FROM THE BAR

Order your favorite cocktail from our extensive selection or choose one of our specialties.

Martinis

Cape Cod Cosmo: Raspberry Vodka, Cranberry Juice, Lime Juice & Triple Sec Key Lime Martini: Whipped Cream Vanilla Vodka, Pineapple Juice & Lime Juice Washington Apple Martini: Crown Royal, Sour Apple Schnapps & Cranberry Juice

Margaritas

(All Margaritas are availble frozen or on the rocks.)
Flavors available: Strawberry, Raspberry, Watermelon

Classic Margarita: Your choice of Tequila & Margarita mix

Cadillac Margarita: Jose Cuervo Gold, Grand Marnier & Margarita mix Millionaire's Margarita: Milagro Tequila, Contreau & Margarita mix

Catalina Margarita: Jose Cuervo Gold, Peach Schnapps, Blue Curacao & Margarita mix

Captain Al's Frozen Drinks

Captain Colada: Captain Morgan mixed in classic Piña Colada

Traditional Mudslide: Vodka, Bailery's and Kahlua

Coconut Mudslide: Traditional Mudslide spiked with Coconut Vodka

Frozen Daiquiri: Dark Rum and your choice of flavor **Vanilla Slide**: Vanilla Vodka, Bailey's & Kahlua **Co-Co Colada:** A Piña Colada with Malibu Rum

On the Rocks

Hurricane: Light Rum, Passion Fruit, Orange Juices, Grenadine with Dark Rum floater **Rum Punch:** Light Rum, Orange & Pineapple Juices, Grenadine & Dark Rum floater

Dark 'n Stormy: Gosling's Black Seal Rum and Ginger Beer Half 'n Half: Jeremiah Sweet Tea Vodka and Lemonade Al's Escape: Malibu Rum, Pineapple and Orange Juice

Twisted Lemonade: Stoli Blueberry and Lemonade

Ginger Snap: Vanilla Vodka & Ginger Ale Big Ginger: Jameson & Ginger Ale Long Island Ice Tea

Ask your server about our wide selection of wine and bottled or draught beers.