

# Raw Bar

## RAW OYSTERS (6)

OTHS, COCKTAIL SAUCE, MIGNOTTE

## RAW CLAMS (12)

OTHS, COCKTAIL SAUCE, HOT SAUCE

## SHRIMP COCKTAIL (4)

COURT-BOULLION POACHED, COCKTAIL SAUCE, LEMON

## 8OZ. COLD WATER LOBSTER TAIL

POACHED, COCKTAIL SAUCE, DIJONAISE

# Starters

## LOBSTER "MAC N CHEESE"

POTATO GNOCCHI, WHITE TRUFFLE, LOBSTER MEAT, THREE CHEESE GRATIN

## CACIO E PEPE

FRESH PASTA, TELICHERRY PEPPER, GRATED PARMESSAN

## PAN ROASTED LITTLENECK CLAMS

HOUSE SAUSAGE, GARLIC, HERB, TOMATO, WHITE WINE

## BAKED OYSTERS (8)

SPINACH BACON, MORNAY SAUCE

## STUFFED MUSHROOMS (4)

SPINACH, SAUSAGE, THREE CHEESES

## STUFFED PEPPERS (3)

FOUR CHEESE STUFFING, ROASTED GARLIC, CROSTINI

## JUMBO CRAB CAKE

MARYLAND CRAB, DILL PICKLE AIOLI, SWEET CORN SUCCOTASH

## CRISPY CALAMARI

FLASH FRIED, BLISTERED TOMATO, ARUGULA, OLD BAY AIOLI

## BEEF TARTARE

HAND CHOPPED PRIME TENDERLOIN

CAPERS, MUSTARD, SHALLOT, EGG YOLK, CROSTINI

# Soups & Salads

## FRENCH ONION

## WELLFLEET CLAM CHOWDER

## CAESAR

BABY ROMAINE, HERB CROUTONS, GARLIC ANCHOVY DRESSING

## *the Standard* WEDGE

ICEBERG, SHAVED RED ONION, BACON, SWEET 100 TOMATO  
BUTTERMILK DRESSING, BLEU CHEESE CRUMBLE

## BEEFSTEAK TOMATO & BURRATTA

BEEFSTEAK TOMATO, ARUGULA, ONION, PROSCIUTTO, SEA SALT

# Sandwiches

## BURGER

PRIME GROUND SIRLOIN, VELVEETA, VINE TOMATO  
BIBB LETTUCE, CHARRED ONION, PICKLE

## STEAK

PICKLED ONION, BLEU CHEESE BUTTER, PEPPERY GREENS, "A1 AIOLI"

## LOBSTER

NEW ENGLAND STYLE, BRIOCHE SPLIT ROLL

# Entrees

## SWORDFISH

LEMON CAPER BUTTER, ARGENTINIAN RED PRAWN HASH

## SHRIMP SCAMPI

JUMBO SHRIMP, GARLIC, LEMON, WHITE WINE, BUTTER, PARSLEY

## LINGUINE WHITE CLAM SAUCE

WHOLE & CHOPPED CLAMS, GARLIC, CHILI FLAKE, HERBS

## STEAK DIANE

TWIN 4 OUNCE MEDALLIONS, ASPARAGUS, MASHED POTATOES  
MUSHROOM COGNAC SAUCE

## CHICKEN "MILANESE"

HERB PANKO, ARUGULA, TOMATO, LEMON, FRESH BASIL, OLIVE OIL

## CHICKEN & CHORIZO

CHICKEN, CHORIZO, WILD MUSHROOMS, SUNDRIED TOMATO, GARLIC, BASIL, LINGUINE

## PRIME PORK CHOP

BRINED, DOUBLE GLAZED, "CAMPFIRE BEANS", APPLE/ONION/BACON RELISH

# Steaks

ALL STEAKS ARE USDA PRIME, AGED AND BUTCHERED ON SITE

*Choice of:*

BÉARNAISE — PEPPERCORN PORT — BONE MARROW DEMI GLACE

## FILET MIGNON

6oz. 9oz.

## NY STRIP STEAK

16oz.

## BONE IN RIBEYE

24oz.

*Oscar Style* LUMP CRAB, ASPARAGUS, BÉARNAISE

*Surf & Turf* 8oz. ROASTED LOBSTER TAIL

# Sides

## -VEGETABLE-

ASPARAGUS W/ BÉARNAISE - CREAMED SPINACH - BROCCOLI CROWN — CREAMED CORN

## -STARCH-

MASHED POTATOES — CRISPY FRIES — RUSTIC HASH BROWNS — BAKED POTATO

RARE- COLD RED CENTER    MEDIUM RARE — WARM RED CENTER  
MEDIUM — WARM PINK CENTER    MEDIUM WELL — WARM SLIGHT PINK CENTER  
WELL DONE — BROWN /NO COLOR

# Bar Room

## MENU

FRENCH ONION SOUP  
WELLFLEET CLAM CHOWDER

### WINGS

MILD, MEDIUM, HOT,  
(SINGLE) (DOUBLE)

### CLAMS

RAW, STEAMED (12)

### CALAMARI

FRIED CRISPY, BLISTERED TOMATO, ARUGULA, OLD BAY AIOLI

### HOT PEPPERS (3)

CHEESE STUFFING, ROASTED, GARLIC OIL, CRUSTY BREAD

### SPINACH & ARTICHOKE DIP

SPINACH, ARTICHOKE HEARTS, BRIE, CROSTINI

### HOUSEMADE PIMENTO CHEESE

SOUTHERN FAVORITE, SERVED WITH A SLEEVE OF CRACKERS

### STUFFED MUSHROOMS (4)

SAUSAGE, SPINACH, THREE CHEESES

### VEAL & PORK MEATBALLS (3)

SPICY SUNDAY SAUCE, GARLIC CROSTINI

*- Served with crispy fries -*

### BURGER

PRIME GROUND SIRLOIN, VELVEETA, VINE TOMATO  
BIBB LETTUCE, CHARRED ONION

### STEAK

PICKLED ONION, BLEU CHEESE BUTTER, PEPPERY GREENS, "A1 AIOLI"

### CHICKEN

DOUBLE DIPPED, BUTTERMILK SOAKED, CELERY ROOT SLAW, HOUSE PICKLE, DIJONAISE

### PARMA CAPRESE PANINO

BURRATA, THINLY SLICED PROSCIUTTO, ROASTED PEPPER  
ARUGULA, BASIL, SHAVED RED ONION, CIABATTA

### LOBSTER

NEW ENGLAND STYLE, BRIOCHE SPLIT ROLL

# Bar Room

HAPPY HOUR  
MONDAY – FRIDAY 5PM - 7PM

## MONDAY

BURGER & A BEER

½ off hospitality workers night 7-cl (BAR MENU)

\$3 DRAFTS \$3 DOMESTIC BOTTLES \$4 WELL DRINKS  
\$15 BUCKETS (6 BOTTLES)

## TUESDAY

GRILLED CHEESE NIGHT

GOURMET GRILLED CHEESE WITH SMOKED TOMATO BISQUE

½ off nurses/healthcare workers night 7-cl (BAR MENU)

\$3 DRAFTS \$3 DOMESTIC BOTTLES \$4 WELL DRINKS  
\$15 BUCKETS (6 BOTTLES)

## WEDNESDAY

\$.60 WINGS (MINIMUM ORDER 10)

½ off first responders & town employees night 7-cl (BAR MENU)

\$3 DRAFTS \$3 DOMESTIC BOTTLES \$4 WELL DRINKS  
\$15 BUCKETS (6 BOTTLES)

## THURSDAY

MUSSELS

ALL YOU CAN EAT MUSSELS, DIJON JUS, CRUSTY BREAD

½ off teachers night 7-cl (BAR MENU)

\$3 DRAFTS \$3 DOMESTIC BOTTLES \$4 WELL DRINKS  
\$15 BUCKETS (6 BOTTLES)

## FRIDAY

CLAMS DOZEN STEAMERS

OYSTERS OTHS

FISH SANDWICH

\$3 DRAFTS \$3 DOMESTIC BOTTLES \$4 WELL DRINKS  
\$15 BUCKETS (6 BOTTLES)