



Appetizers

Steamed Blue Mussels 8.95

In Cape Cod beer with Old Bay seasoning and roasted tomato, served with grilled sourdough

Calamari and Baby Shrimp 11.95

Pan seared with spicy olive and caper sauce with grilled sourdough

or

Deep fried with finger peppers, lemon aioli and organic greens

Tapas Sampler Plate 12.95

Selection changes daily

Fried Arancini 8.95

Sicilian risotto fritters, stuffed with fontina cheese and served with chunky tomato herb sauce

Stuffed Portobello 9.95

Chorizo, shrimp, Feta cheese and cracker stuffing

Chatham Littlenecks Romesco 11.95

Steamed with white wine, garlic, almonds, chilies, tomato, paprika and served over grilled onion roll

Lamb Cigars 9.95

Red wine braised lamb filled spring rolls with yogurt-mint dipping sauce

Turkey or Shrimp Sliders 10.95

Two turkey, pancetta, Provolone and pesto mayo on Romano rolls or

Two shrimp, cucumber, Bibb lettuce and lemon aioli on an onion rolls, or one of each

Salads

Grilled Caesar Salad 8.95

Crisp romaine, Parmesan cheese, herb croutons and Classic Caesar dressing

House Salad 8.95

Mixed greens, tomato, cucumbers, red onions and croutons with balsamic vinaigrette

Boston Bibb Salad 9.95

Endive, candied walnuts, golden delicious apples, dried cranberries,
apple wood smoked bacon and creamy cheddar dressing

Baby Spinach Salad 9.95

Roasted beets, shaved prosciutto, oranges, Chevre and red wine vinaigrette

Your Host: Angela & Rick Angelini
Executive Chef: Michael Pirini

Entrées

Baked Chatham Haddock 19.95

Pistachio crusted day boat haddock served with
Sautéed spinach, roasted cherry tomatoes and lemon beurre blanc

Grilled Salmon Filet and Shrimp Skewer 21.95

Tuscan white beans, roasted tomato, sautéed spinach and tomato bacon beurre blanc

Chatham Sea Scallops 22.95

Pine nut crusted with citrus-saffron aioli, grilled sweet potatoes and roasted beets

Statler Chicken Breast 19.95

Prosciutto and sage, potato leek cake, sautéed spinach, lemon and white wine pan sauce

Pork Osso Buco 19.95

Slowly braised with cider and served with roasted butternut squash risotto,
red onion marmalade and toasted pumpkin seeds

Duck a L'Orange 22.95

Roasted half duckling with classic orange gastrique
served with autumn rice pilaf and caramelized orange zest

Beef Duo 26.95

Tenderloin medallion wrapped with bacon and mustard bourbon glaze
Short ribs braised in Zinfandel with Dijon horseradish
Served with Yukon gold potato & parsnip mash and sautéed spinach

Grilled 12 oz Choice Rib-eye of Beef 29.95

Red wine roasted garlic butter, grilled zucchini and roasted Yukon gold potatoes

Pasta of the Day
Selection changes daily

Additional charge may apply for substitutions

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.