

Appetizers

Steamed Mussels Dijonaise 8.95

Blue mussels steamed in garlic, white wine and Dijon mustard, topped with crispy fried leeks

Calamari and Baby Shrimp 11.95

Deep fried with finger peppers, lemon aioli and organic greens

Grilled Feta Cheese 9.95

Marinated olives, red roasted peppers and toasted flatbread

Fried Arancini 8.95

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

Barnstable Sea Farms Oysters 12.95

Served on the half shell with cucumber mignonette or traditional cocktail sauce with lemon

Oysters Wianno 12.95

Six Barnstable oysters roasted with pancetta, leeks, spinach, Pernod, cream & Panko crumbs

Barbecue Pork Cigars 9.95

Slowly braised barbecue pork shoulder with mustard dipping sauce

Turkey Sliders 10.95

With pancetta, provolone cheese and pesto mayo on Romano rolls

Tapas Sampler Plate 12.95

Selection changes daily

Salads

Grilled Romaine Salad 8.95

Lightly grilled with grape tomatoes, grilled onions, parmesan cheese and balsamic reduction

House Salad 8.95

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

Boston Bibb Salad 9.95

Golden delicious apples, dried cranberries, apple wood smoked bacon and creamy cheddar dressing

Baby Spinach Salad 9.95

Orange segments, red onions, cherry tomatoes and warm bacon vinaigrette

Your Host: Angela & Rick Angelini
Chef: Bryan Newton

Entrées

Grilled Salmon Filet 18.95

With cool curry cream, cashew gremolata, jasmine rice, sautéed sweet peas and leeks

Baked Chatham Haddock 19.95

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

Chatham Sea Scallops 21.95

Grilled and served over a bed of creamy risotto with garlic spinach and crispy pancetta

Statler Chicken Breast 19.95

Stuffed with prosciutto and sage, served with potato leek cake, sautéed spinach,
lemon and white wine pan sauce

Mixed Grill 20.95

Grilled Flatiron steak and grilled marinated shrimp
served with roasted Yukon gold potatoes and grilled zucchini

Grilled 12oz Ribeye Steak 21.95

Served with au gratin potatoes and grilled asparagus over grilled balsamic onion salad

Grilled Pork Porterhouse 18.95

Served with sea salt roasted Yukon gold potatoes,
sautéed asparagus and a bourbon mustard glaze

Grilled Lamb Loin Chops 22.95

Served with broccoli rabe, roasted fingerling potatoes
and topped with blue cheese and a rosemary infused honey drizzle

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.