
Coastal

- RAW BAR -

Barnstable Great White Shark Oysters  3

Deep Water Wellfleet Oysters  3

Chatham Littlenecks  2.50

Lobster Tail Cocktail  19

Shrimp Cocktail  3

Siberian Caviar and House Chips  95

- FIRST COURSE -

Thompson's Clam Chowder  9

Native Clams, Fresh Cream, Thyme, Oyster Crackers

Lobster Bisque 11

Sherry, Fresh Cream, Coral Oil

Local Mussels  19

Tomato, Saffron, Fennel, Rouille, Summer Flower Crostini

Yellowfin Tuna Crudo  20

Avocado Puree, Fresnos, Grapefruit

Crispy Brussel Sprouts   12

Balsamic Syrup, Pickled Shallots, Almonds

Charcuterie Board   25

Cured Italian Meats, Aged Cheddar, Castelvetro Olives, Cornichons, Marinated Peppers, Crostini

Mediterranean Platter   18

Red Pepper Feta, Grape Leaves, Olives, Artichokes, Cucumbers, Tzatziki, Pita

Caesar   12

Romaine Hearts, Focaccia Croutons, Parmesan Reggiano

Burrata    18

Apricots, Porchetta, Rocket, Rosemary, Radicchio, Aged Balsamic, Sunflower Seeds

Beef Short Rib Toast 18

Chimichurri, Red Wine, Cotija

Simple Greens   11

White Balsamic Honey Vinaigrette

- MAINS -

Wychmere's Bolognese 29

Traditional Three Meat Ragu, Mezza Rigatoni, Pecorino Romano, Roasted Garlic Bread

East Coast Halibut 44

Summer Orzo, Garden Stuffed Zucchini, Snap Pea Bubbles

Filet Mignon GF 60

Truffle Potato, Bordelaise, Baby Bok Choy, Soubise

Roasted Chicken GF 31

Roasted Carrot Polenta, Confit Thigh, King Trumpet, Braised Greens, Natural Jus

Grilled Pork Chop * 38

Bone In, Mushroom Cabbage Pierogi, Compressed Apples, Braised Greens, Herb Veloute

Surf N Turf GF 60

Bistro Steak, Butter Poached Lobster Tail, Herb Gel, Lemon Butter, Truffle Potato, Bok Choy

Curried Cauliflower Steak VG GF 26

Braised Greens, Fines Herb Puree, Tomato Provencal, Vegan Demi Glace

Bistro Steak Frites GF 42

Maitre D' Hotel, Salad Vert, Truffle Frites,

Faroe Island Salmon * 35

Persidlle Crust, Lemon Chive Butter Sauce, Braised Radicchio, Orange Lavender Mint Salad, Jasmine Rice

Goat Cheese Ravioli V 29

Sun Dried Tomato, Caccio e Pepe, Crostini

- PIZZA -

Margherita V 16

Fresh Buffalo Mozzarella, Tomato, Basil

Forest V 18

White Sauce, Wild Mushrooms, Roasted Garlic, Rosemary Oil, Italian Cheeses

The Turk 18

Minced Prime Beef, Urfa Biber, Pickled Onions, Rocket Greens, Parsley Oil, Lemon

Vegan VG

Vegetarian V

Gluten Free GF



Contains Seeds

Contains Nuts

Gluten Free Preparation Available *

Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Before placing your order, please inform your server if a person in your party has a food allergy