

FAMILY NIGHT MENU

RAW BAR

BARNSTABLE GREAT WHITE SHARK OYSTERS GF 3

DEEP WATER WELLFLEET OYSTERS GF 3

CHATHAM LITTLENECKS GF 2.50

LOBSTER TAIL COCKTAIL GF 19

SHRIMP COCKTAIL GF 4

CAVIAR AND CHIPS GF 95

APPETIZERS

LOBSTER BISQUE 11

Warm smooth soup with a hint of sherry and drizzled with lobster oil

THOMPSON'S CLAM CHOWDER GF 9

Our creamy chowder loaded with native clams and potatoes, served with oyster crackers

HOUSE MADE MEATBALL * 15

Slow roasted in marinara served with whipped ricotta and garlic bread

MARYLAND BLUE CRAB CAKE GF 22

Pan seared lump crab meat drizzled with Old Bay Remoulade

YELLOWFIN TUNA CRUDO GF ♣ 20

Sliced thin and served with grapefruit, scallions, Fresno peppers and EVOO.

BUFFALO CHICKEN EGG ROLLS 13

Spicy buffalo chicken served inside a crispy eggroll with blue cheese dressing on the side

COCONUT SHRIMP 14

Tender shrimp tossed in coconut flakes and fried until crispy, accompanied by sweet chili sauce

SALADS

GARDEN GREEN SALAD GF V 11

Artisanal greens with farmer's vegetables and your choice of Blue cheese dressing or Balsamic vinaigrette

CAESAR SALAD V * 12

Romaine Hearts tossed with Parmesan Reggiano and Caesar dressing topped with focaccia croutons

CAPRESE SALAD GF V 16

Maplebrook Farms Buffalo Mozzarella served with heirloom tomatoes, fresh basil, EVOO and aged balsamic syrup on top of Rocket Greens, dressed Balsamic vinaigrette

SALADS ADDS ON

GRILLED CHICKEN BREAST GF 8

FAROE ISLAND SALMON GF 15

CAULIFLOWER STEAK VC 8

THREE CHILLED SHRIMP GF 12

BISTRO STEAK GF 20

VEGAN VC

GLUTEN FREE GF

CONTAINS SEEDS ♣

VEGETARIAN V

CONTAINS NUTS †

GLUTEN FREE PREPARATION AVAILABLE *

PIZZAS

MARGHERITA ✓ 16

Traditional pizza made with San Marzano Tomatoes,
Buffalo Mozzarella and torn Basil

CHICKEN PESTO 18

Fresh tomato sauce, mozzarella and a drizzle of basil
pesto

WILD MUSHROOM ✓ 17

Creamy White sauce spiked with roasted garlic topped
with cheese and forest mushrooms

PASTAS

WYCHMERE'S BOLOGNESE 29

Three meat slow cooked tossed with rigatoni and finished
with pecorino romano cheese

CHICKEN PARMESAN 29

Crispy cutlet topped with marinara and mozzarella
cheese served over spaghetti

CREAMY PESTO ✓ 20

Spaghetti tossed with Parmesan and basil pesto cream
sauce

ENTREES

Choice Of 2 Sides

RICE, MASHED POTATO, FRENCH FRIES, COLESLAW, GREEN BEANS,
BROCCOLI

Beef Short Rib GF

Slow roasted boneless short rib glazed with a red wine sauce and finished with a fresh citrus and herb
gremoulata

38

Faroe Island Salmon GF 🌱

Sesame hoisin glazed and roasted filet topped with Asian citrus salad

33

Fish N Chips GF

Hand breaded local cod fried until crispy, served with lemon wedge and tangy tartar sauce

25

Bistro Steak GF

Grilled cowboy crusted center cut steak finished with Béarnaise

35

Grilled Pork Chop GF

Center cut bone in pork chop grilled to perfection and topped with marinated heirloom tomato relish

33

New England Baked Haddock ✱

Topped with Cape Cod potato chip crust and with a lemon butter sauce

29

Grilled Cauliflower Steak VE GF

Colorful cauliflower marinated in curry and lime then grilled and finished with a traditional chimichurri

25

Surf N Turf

Cowboy Crust Bistro steak topped with house crab cake and finished with Béarnaise

49

Grilled Chicken GF

Twin organic chicken breast glazed with tangy house BBQ sauce.

22

