

- PRIME RIB NIGHT -

Raw Bar

DEEP WATER WELFLEET OYSTERS **GF** 3

LOBSTER TAIL COCKTAIL **GF** 19

CHATHAM LITTLENECKS **GF** 2.50

SHRIMP COCKTAIL **GF** 4

BARNSTABLE GREAT WHITE SHARK OYSTERS **GF** 3

SIBERIAN CAVIAR 95

Artisan Chips, Creme Fraiche, Chives

Appetizers

THOMPSON'S CLAM CHOWDER **GF** 9

Native Clams, Fresh Cream, Thyme, Oyster Crackers

LOBSTER BISQUE 11

Sherry, Fresh Cream, Coral Oil

TUNA CRUDO **GF** **GF** 20

Roasted Garlic Aioli, Rouille, Herb Gel, Grapefruit, Fresno Pepper

SHORT RIB HAND PIE 16

Roquefort, Soubise, Pickled Shallots

CHARCUTERIE BOARD **GF** ***** 25

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

CRISPY COCONUT SHRIMP 18

Sweet Chili Sauce

TRUFFLE FRIES **V** **GF** 12

Parmesan Reggiano, Chives, White Truffle Oil, Shaved Black Summer Truffle

Salads

WEDGE SALAD **V** ***** 14

Iceberg Lettuce, Blue Cheese, Bacon, Crispy Onions, Tomato, Aged Balsamic

CAESAR **V** ***** 12

Romaine Hearts, Parmesan Reggiano, Croutons

GARDEN GREENS **VG** **GF** 11

Artisanal Greens, Farmer's Vegetables, Lemon Shallot Vinaigrette

BURRATA **V** **GF** 18

Heirloom Tomato, Basil, EVOO, Aged Balsamic

Pizzas

MARGHERITA **V** 16

San Marzano Tomatoes, Buffalo Mozzarella, Basil

FOREST 18

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

PEPPERONI 17

San Marzano Tomato, Mozzarella, Artisan Pepperoni

Entrees

SLOW ROASTED PRIME RIB WITH NATURAL JUS **GF**

Captain's Cut 42

Mate's Cut 32

PAN ROASTED ORGANIC AIRLINE CHICKEN BREAST **GF** 28

GRILLED BONE IN VEAL CHOP **GF** 72

FAROE ISLAND SALMON FILET **GF** 33

CENTER CUT FILET MIGNON **GF** 58

GRILLED CURRY CAULIFLOWER STEAK **VG** **GF** 26

SURF N TURF **GF** 77

Butter Poached Lobster Tail and Filet Mignon With Truffle Mashed

BOLOGNESE 29

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

FISH N CHIP'S **GF** 25

Local Cod, French Fries, Coleslaw, Lemon, Tartar

SAUCE CHOICES **V** **GF** 2

Horseradish Cream Sauce / Maitre D' Hotel Compound Butter

Chimichurri / Wychmere Steak Sauce / Caramelized Onion Cream Sauce

SIDES FOR THE TABLE **V** 9

Wild Foraged Mushrooms / Asparagus / Mashed Potato / Creamed Spinach / French Fries / House Onion Rings / Mac n Cheese

VEGAN **VG**

VEGETARIAN **V**

CONTAINS NUTS **GF**

GLUTEN FREE PREPARATION AVAILABLE *****

GLUTEN FREE **GF**

CONTAINS SEEDS **GF**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if a person in your party has a food allergy