

3 COURSE "PRE-6" MENU

Nightly from 4:00-5:45

\$36-\$46

FIRST

NEW ENGLAND CLAM CHOWDER

Chopped Clams, Red Bliss Potato, Onions, Butter, Cream

HAND TOSSED CAESAR SALAD

Romaine Hearts, Garlic Croutons, Homemade Dressing, Shaved Parmesan, Anchovies on request

LOBSTER BISQUE

Lobster Meat, Classic Cream Bisque, Sherry (\$4 supplement)

APPLE, ARUGULA & ENDIVE SALAD

Crumbled Goat Cheese, Toasted Pecans, Craisins, Cranberry Apple Dressing made with Gustare Vinegar (\$5 supplement)

HOUSE SALAD

Spring Mix, Grape Tomato, Shaved Carrot, Red Onion, Cucumber, Dijon Vinaigrette

SHORT RIB & FONTINA ARINCINI

Braised short rib, veal stock, Fontina, Mozzarella & Parmesan with Tomato Vodka Sauce, Shaved Parmesan, Herb Oil (\$6 supplement)

We are happy to offer a basket of Ciabatta and house brown butter, Additional baskets are \$3

ENTRÉES

FIG & MASCARPONE RAVIOLI \$36

Caramelized Shallots, Brown Butter, Pea Shoots

HONEY MUSTARD SALMON \$44

Cranberry Compote, Roasted Potatoes, Asparagus

DRUNKEN HALF CHICKEN \$39

Rum & Brown Sugar Marinade, Garlic Mashed Potatoes, House Vegetable, Pan Gravy

JUMBO SHRIMP SCAMPI \$41

Lemon, Garlic and White Wine, Shrimp, Angel Hair Pasta, Blistered Grape Tomatoes and Baby Spinach, Shaved Parmesan *

SOLE PICCATA \$39 or CHICKEN PICCATA \$39

Lemon Butter, Capers, Shallots, Scallions, Angel Hair Pasta*

BAKED SEAFOOD TRIO \$43

Coastal Haddock, Sea Scallops, Jumbo Shrimp, Crumb Topping, Lemon Butter Sauce, Rice Blend, Seasonal Vegetable

BRAISED BONELESS SHORT RIBS OF BEEF \$46

Garlic Mashed Potatoes, Caramelized Baby Carrots and Baby Onions, Cabernet Demi

DESSERTS

CLASSIC CRÈME BRULÉE

Vanilla Bean, Caramelized Sugar

TIRAMISU

Espresso soaked Vanilla Sponge, Mascarpone Cream, Cocoa Powder

FLOURLESS CHOCOLATE CAKE

Fresh Raspberries, Vanilla Ice Cream, Whipped Cream

KEY LIME PIE

Graham Cracker Crust, Fresh Fruit, Whipped Cream

BREAD PUDDING OF THE DAY

Apple Cranberry Crisp

Vanilla Ice Cream, Whipped Cream

GIFFORD'S ICE CREAM STAND

Vanilla - Seasonal - Sorbet

Guests must be seated and all orders placed in their **entirety** by 5:45 | No other discounts apply to this menu. Pre-6 entrees cannot be split or shared | No Substitutions - Tax, gratuity, and beverages not included | Please make your server aware of any food allergies prior to ordering | There are health risks associated with eating raw or undercooked meat or shellfish | Sorry no separate checks
Please refrain from using Cell phones in public areas

DINNER MENU

A LA CARTE

STARTERS

NEW ENGLAND CLAM CHOWDER

Cup \$8 - Bowl \$12

Chopped Clams, Red Bliss Potato, Onions, Butter, Cream

BAKED ONION SOUP \$12

Caramelized Onion, Cabernet, Ciabatta Crouton, Swiss, Mozzarella

BAKED LITTLENECK CLAMS CASINO \$17

Bacon, Garlic Butter, Ritz Crumbs

LOBSTER BISQUE Cup \$12 - Bowl \$18

Lobster Meat, Classic Cream Bisque

MAPLE LEAF FARMS DUCK WING

DRUMMETTES \$18

House Made Sweet Heat Sticky Sauce, Scallions

STUFFED QUAHOG \$9

Stuffed with Chorizo, Green and Red Pepper, Clams, Onions, Garlic, Ritz Crumb, Melted Butter

COCONUT SHRIMP \$19

Topped with Toasted Coconut and Mango Aioli

SHORT RIB & FONTINA ARINCINI \$18

Braised Short Rib, Veal Stock, Fontina, Mozzarella, Parmesan with Tomato Vodka Sauce, Herb Oil, Shaved Parmesan

BAKED OYSTERS ROCKEFELLER \$22

Spinach, Pernod, Ritz Cracker, Mornay Sauce

SWEET THAI CHILI CALAMARI \$19

Toasted Cashews, Scallions, drizzled with Sweet Thai Chili Sauce, Toasted Sesame Seeds

We are happy to offer you a basket of ciabatta & house butter complimentary. An additional basket is \$3

ICED + RAW

6 EAST DENNIS OYSTERS ON THE ½ SHELL \$19

lemon, pink peppercorn mignonette, cocktail sauce 

8 CLAMS ON THE ½ SHELL \$18

lemon & cocktail sauce 

5 JUMBO CHILLED SHRIMP \$17

lemon & cocktail sauce 

Additional Raw Bar Items Available with Minimum Order

SALADS

APPLE, ARUGULA & ENDIVE SALAD / \$16

Crumbled Goat Cheese, Toasted Pecans, Craisins, Cranberry Apple Dressing made with Gustare Vinegar

HOUSE SALAD \$9

Spring Mix, Grape Tomato, Shaved Carrot, Red Onion, Cucumber, Dijon Vinaigrette

CAESAR SALAD Small \$10 – Large \$16

Romaine Hearts, Garlic Croutons, Homemade Dressing, Shaved Parmesan, Anchovies on request

BLT WEDGE SALAD \$16

Iceberg Wedge, Gorgonzola Dressing, Crisp Bacon, Campari Tomatoes, Gorgonzola Crumbles

ZERO CARB CAESAR SALAD \$26

Painted Hills Farm All-Natural Angus Beef Burger OR the Impossible Plant based Burger, Melted Bleu Cheese over Romaine hearts, Homemade Dressing, Shaved Parmesan

ADD TO ANY SALAD:

SHRIMP \$15 / STEAK TIPS \$23 / CHICKEN \$10 /

SALMON \$20 / SEARED SCALLOPS \$21 / ANGUS

BURGER \$10 / IMPOSSIBLE BURGER \$10 / CRUMBLED BLEU \$2

CHEF'S CATCH OF THE DAY – ASK YOUR SERVER FOR TODAY'S SELECTION

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Gift Certificates Available | Take home a boxed set of our Signature Glassware

ENTRÉES

FIG & MASCARPONE RAVIOLI \$27

Caramelized Shallots, Brown Butter, Pea Shoots

SOLE PICCATA \$29* - CHICKEN PICCATA \$29 *

Lemon Butter, Capers, Shallots, Angel Hair

SCALLOP RISOTTO \$39

Pan Seared Day Boat Scallops, Butternut and Bacon Risotto, Apple Cider Glaze

HONEY MUSTARD SALMON \$35

Cranberry Compote, Roasted Potatoes, Asparagus

1.25 LB. ALASKAN KING CRAB LEGS \$87

Old Bay Seasoning, Roasted Potatoes, House Vegetable, Melted Butter

LOBSTER AND CRAB RAVIOLI \$42

Lobster Sherry Cream, Blistered Tomatoes, Garden Peas, Spinach, Chopped Lobster, Shaved Parmesan

ROASTED PANKO HADDOCK \$35

Roasted Shrimp, Citrus Beurre Blanc, Roasted Potatoes, Asparagus

JUMBO SHRIMP SCAMPI \$31*

Lemon, Garlic and White Wine, Shrimp, Angel Hair Pasta, Blistered Grape Tomatoes and Baby Spinach, Shaved Parmesan

BAKED SEAFOOD TRIO \$33

Coastal Haddock, Sea Scallops, Jumbo Shrimp, Crumb Topping, Lemon Butter Sauce, Rice Blend, House Vegetable

CAPE COD BEER BATTERED FISH & CHIPS \$29

Coastal Haddock, French fries, Cole Slaw, Tartar Sauce, Lemon Wedge (malt vinegar on request)

VEGAN RAVIOLI \$27

Eggless Pasta with Roasted Carrots, String Beans, Cauliflower, Broccoli, Sweet Peas, Sweet Corn, Caramelized Onions, Red Peppers, Angela Mia Tomato Sauce assorted Seasonal Vegetables

VEGAN RISOTTO \$27

Risotto with Seasonal Vegetable finished with EVOO

BRAISED BONELESS SHORT RIBS OF BEEF \$37

Garlic Mashed Potatoes, Caramelized Baby Carrots and Baby Onions, Cabernet Demi

BUTTER POACHED FILET MIGNON \$46

8oz. Center Cut Choice Filet, Grilled, Confit Garlic Mash, Asparagus, Cabernet Demi, Sweet Butter & Truffle EVOO

CONFIT DUCK LEGS \$36

Maple Leaf Farm Duck, Butternut and Bacon Risotto, Sauté Spinach, Honey Orange Glaze

DRUNKEN HALF CHICKEN \$29

Rum & Brown Sugar Marinade, Confit Garlic Mashed Potatoes, House Vegetable, Pan Gravy

HONEY-DIJON MARINATED STEAK TIPS \$33

Garlic Mashed Potatoes, Seasonal Vegetables

BURGERS

8OZ. DOMESTIC PASTURE RAISED ANGUS BURGER \$19

Painted Hills Farm All Natural Beef, Toasted Brioche Roll, Lettuce, Tomato, Onion, French Fries, Kosher Pickle

THE IMPOSSIBLE BURGER \$19

6oz. 100% Plant Based Burger, Toasted Brioche Roll, Lettuce, Tomato, Onion, French Fries, Kosher Pickle

ADD:

Swiss | American | Cheddar \$1 |
Sautéed Onions \$1 | Bacon \$2
Sautéed Mushrooms \$1.50
Gorgonzola \$2
Gluten Free/Vegan Roll Available



SIDES

SWEET POTATO FRIES \$6

SAUTEED SPINACH WITH GARLIC \$9

CONFIT GARLIC MASHED POTATOES \$8

HONEY ORANGE GLAZED CARROTS \$7

STEAMED ASPARAGUS \$7

RISOTTO OF THE DAY \$14

SUBSTITUTIONS

ASPARAGUS \$4

RISOTTO OF THE DAY \$8

SWEET POTATO FRIES \$3

**Gluten free pasta available upon request, please allow for extra time to prepare.*

Please inform our staff prior to ordering of any food allergies you may have, and we will kindly make accommodations when possible.

Separate checks may not be requested. A maximum of 4 credit cards per table
For your pleasure our Chef would be happy to split plates at an additional 8 dollars
A Voluntary 20% Gratuity added to parties of 6 or more