

# 3 COURSE "PRE-6" MENU

Nightly from 4:00-5:30

\$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 \$46



Cranberry Compote, Roasted Potatoes, Asparagus

### DRUNKEN HALF CHICKEN \$40

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

### JUMBO SHRIMP SCAMPI \$42

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

### SOLE PICCATA \$41 or CHICKEN PICCATA \$41

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 5:30 | 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 \$13

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 \$10

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 / \$17

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 \$11 – 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 \$24 / CHICKEN \$10 /

SALMON \$21 / 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 \$28

*Caramelized Shallots, Brown Butter, Pea Shoots*

### SOLE PICCATA \$31\* - CHICKEN PICCATA \$31\*

*Lemon Butter, Capers, Shallots, Angel Hair*

### SCALLOP RISOTTO \$39

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

### HONEY MUSTARD SALMON \$36

*Cranberry Compote, Roasted Potatoes, Asparagus*

### BAKED STUFFED SHRIMP \$32

*Shrimp, Haddock and Crab Stuffing with Celery, Onion, Sherry, Old Bay, Lemon Beurre Blanc, Rice Blend, House Vegetable*

### LOBSTER AND CRAB RAVIOLI \$39

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

### ROASTED PANKO HADDOCK \$36

*Roasted Shrimp, Citrus Beurre Blanc, Roasted Potatoes, Asparagus*

### JUMBO SHRIMP SCAMPI \$32\*

*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 \$28

*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 \$30

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

### HONEY-DIJON MARINATED STEAK TIPS \$34

*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 \$7

SAUTEED SPINACH WITH GARLIC \$9

CONFIT GARLIC MASHED POTATOES \$9

HONEY ORANGE GLAZED CARROTTS \$8

STEAMED ASPARAGUS \$9

RISOTTO OF THE DAY \$14

## SUBSTITUTIONS

ASPARAGUS \$6

RISOTTO OF THE DAY \$9

SWEET POTATO FRIES \$4

*\*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