

SEASONAL FAVORITES

APEROL SPRITZ

Aperol, Belussi Prosecco, Club Soda with an Orange Slice \$14

HIBISCUS SPARKLING LEMONADE

Nolet's Gin, Sorel Hibiscus Liqueur Soda Water & Lemonade \$15

PINEAPPLE DAIQUIRI

Plantation Pineapple Rum, Fresh Lime Juice, Simple Syrup \$15

CAPE COD MULE

Tito's Vodka, Lime Juice, Cranberry Juice, Ginger Beer, Fresh Mint, Served in A Copper Mug \$14

WATERMELON REFRESHER

Tito's Vodka, House Made Watermelon Lime Mint Puree, Soda, Blueberry \$15

LYCHEE SPRITZER

Tarsier Oriental Pink Gin, REAL Lychee, Prosecco, Soda, Mint \$15

LOLAILO RED SANGRIA

Red Sangria Infused with Assorted Fruit, Brandy Triple Sec, Lemon, Lime and Orange Garnish \$14

MARGARITAS

PEACH MARGARITA

Bribon Reposado Tequila, Peach Schnapps, Peach Nectar, Sour Mix, Salted Rim, \$16

BLOOD ORANGE MARGARITA

Bribon Reposado Tequila, Bauchant Orange Liqueur, Monin Blood Orange, Sour Mix, Salt Rim \$16

MANGO MARGARITA

Bribon Reposado Tequila, REAL Mango, Sour Mix, Salted Rim \$16

COCONUT MARGARITA

Bribon Reposado Tequila, REAL Coconut, Sour Mix, Salted Rim \$16

CLASSICS

BLADE RUNNER MANHATTAN

Blade & Bow Bourbon, Giuseppe Carpano Vermouth, Luxardo Cherry \$15

SPENCER'S MANHATTAN EST. 1874

Bulleit Rye Whiskey, Sweet Vermouth, Bitters, Maraschino Cherry \$15

CLEVELAND OLD FASHIONED

Cleveland Underground Black Cherry Bourbon, Muddled Maraschino Cherry, Orange, Sugar, Club Soda, Bitters \$15

BLACK MANHATTAN

BHATKA, Amaro, Bitters \$16

BOTTLED BEERS

COORS LIGHT / CORONA / CORONA PREMIER/ GUINNESS / MICHELOB ULTRA / SAM ADAMS/ STELLA ARTOIS/DOWN EAST CIDER/JACKS ABBY/DEVILS PURSE

ATHLETIC NA/ O'DOUL'S NA

DRAFT FAVORITES \$9

CAPE COD RED AMBER ALE / CAPE COD BEER BEACH BLONDE ALE / CISCO BREWERS WHALE'S TALE PALE ALE / HOG ISLAND OUTERMOST IPA -(Canned options on patio)

ALCOHOL-FREE COCKTAILS \$12

PAINLESS PUNCH

CLEAN Rum Alternative, Pineapple Juice, Orange Juice, Cream of Coconut, Maraschino Cherry

"NO"-JITO

CLEAN Rum Alternative, Simple Syrup, Mint, Lime, Club Soda

SUNRISE & SHINE

CLEAN Tequila Alternative, Orange Juice, Grenadine, Orange Slice, Maraschino cherry

CLEAN & STORMY

CLEAN Rum Alternative, Ginger Beer, Lime Wedge

FIRST LIGHT & TONIC

NEW LONDON LIGHT Gin Alternative & Tonic, Orange Slice

Clean Rum, Clean Tequilla and Clean Gin available for other options

SOFT DRINKS

GINGER BEER / IBC ROOT BEER / SIERRA MIST / PEPSI / DIET PEPSI / LEMONADE/ ICED TEA /SODA TONIC / JUICE

BOTTLED WATERS

San Pellegrino- sparkling, Panna- flat

Alcohol free cocktails not available to those under 21. A valid and current driver's license or State ID card with photo is required to purchase alcohol. 2 martini limit for all. Any alcohol purchased at the OYI cannot leave the building. The OYI reserves the right to stop alcohol service at any time.

3 COURSE "PRE-6" MENU

Nightly from 4:00-5:30

\$38-\$48

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 (\$5 supplement)

SPINACH AND STRAWBERRY SALAD -gf

Blue Cheese, Pecans, Baby Spinach, Strawberries, Raspberry Balsamic (\$5 supplement)

HOUSE SALAD-gf

Spring Mix, Grape Tomato, Shaved Carrot, Red Onion, Cucumber, House Italian Dressing

SHORT RIB & FONTINA ARINCINI

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 \$38

Caramelized Shallots, Brown Butter, Pea Shoots

HONEY MUSTARD SALMON \$46 -gf

Cranberry Compote, Roasted Potatoes, Asparagus

JUMBO SHRIMP SCAMPI \$43

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

SOLE PICCATA \$42 or CHICKEN PICCATA \$42

*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, Vegetable

BRAISED BONELESS SHORT RIBS \$48

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

VEGAN OPTIONS AVAILABLE UPON REQUEST

DESSERTS

CLASSIC CRÈME BRULÉE-gf

Vanilla Bean, Caramelized Sugar

FLOURLESS CHOCOLATE CAKE-gf

Fresh Raspberries, Vanilla Ice Cream, Whipped Cream

KEY LIME PIE

Graham Cracker Crust, Fresh Fruit, Whipped Cream

GIFFORD'S ICE CREAM STAND

Vanilla - Seasonal - Sorbet

BREAD PUDDING OF THE DAY

Ask your server for tonight's selection

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 refrain from using Cell phones in public areas

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

gf-indicates gluten free

DINNER MENU

A LA CARTE

STARTERS

6 EAST DENNIS OYSTERS ON THE ½ SHELL \$19 -gf
lemon, pink peppercorn mignonette, cocktail sauce

5 JUMBO CHILLED SHRIMP \$17 -gf
lemon & cocktail sauce
Additional Raw Bar Items Available with Minimum Order

BAKED CLAMS CASINO \$17
Top Neck Clams, Bacon, Garlic Butter, Ritz Crumbs

NEW ENGLAND CLAM CHOWDER
Cup \$9 - Bowl \$13
Chopped Clams, Red Bliss Potato, Onions, Butter, Cream

BAKED ONION SOUP \$13
Caramelized Onion, Cabernet, Ciabatta Crouton, Swiss, Mozzarella

LOBSTER BISQUE Cup \$12 - Bowl \$18
Lobster Meat, Classic Cream Bisque

CRAB FRITTERS \$23
Paprika Aioli, Corn Salsa

PANKO FRIED SCALLOPS \$22
Wasabi Aioli

STUFFED QUAHOG \$11
Chorizo, Green and Red Pepper, Chopped Clams, Onions, Garlic, Ritz Crumb, Melted Butter

FRIED COCONUT SHRIMP \$19
Mango Aioli, Toasted Coconut

SHORT RIB & FONTINA ARINCINI \$18
Tomato Vodka Sauce, Shaved Parmesan, Herb Oil

BAKED OYSTERS ROCKEFELLER \$23
Spinach, Pernod, Ritz Cracker, Mornay Sauce

SWEET THAI CHILI CALAMARI \$19
Toasted Cashews, Scallions, drizzled with Sweet Thai Chili Sauce, Toasted Sesame Seeds

SALADS

SPINACH AND STRAWBERRY SALAD/ \$18 -gf
Crumbled Blue Cheese, Pecans, Baby Spinach, Strawberries, Raspberry Balsamic

SUMMER WATERMELON AND FETA SALAD \$18 -gf
Jalapeno Lime Mint Vinaigrette, Arugula, Pickled Onions

HOUSE SALAD \$10 -gf
Spring Mix, Grape Tomato, Shaved Carrot, Red Onion, Cucumber, House Italian Dressing

CAESAR SALAD Small \$12 – Large \$17
Romaine Hearts, Garlic Croutons, Homemade Dressing, Shaved Parmesan, Anchovies on request

BLT WEDGE SALAD \$18 -gf
Iceberg Wedge, Gorgonzola Dressing, Crisp Bacon, Campari Tomatoes, Gorgonzola Crumbles

ADD TO ANY SALAD:

SHRIMP \$16 / STEAK TIPS \$25 / CHICKEN \$12 / SALMON \$22
SEARED SCALLOPS \$23 / ANGUS BURGER \$12
CRUMBLLED BLEU \$2 / GOAT CHEESE \$2

CASUAL FARE:

CAPE COD BEER BATTERED FISH & CHIPS \$29
Coastal Haddock, French fries, Cole Slaw, Tartar Sauce, Lemon

FRIED TRIO PLATTER \$34
Coastal Haddock, Sea Scallops, Jumbo Shrimp, lightly coated, French Fries, Cole Slaw, Tartar Sauce

8OZ. DOMESTIC PASTURE RAISED ANGUS BURGER \$24
Painted Hills Farm, All Natural Beef, 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 |
Sweet Potato Fries \$5
Gluten Free/Vegan Roll Available

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

ENTRÉES

BRAISED BONELESS SHORT RIBS OF BEEF, Garlic Mashed Potatoes, Caramelized Carrots and Baby Onions, Cabernet Demi \$38

HONEY-DIJON MARINATED STEAK TIPS-gf, Garlic Mashed Potatoes, Seasonal Vegetables \$34

BUTTER POACHED FILET MIGNON, 8oz. Center Cut Choice Filet, Grilled, Confit Garlic Mash, Asparagus, Cabernet Demi (Blue Cheese Crusted additional \$6) \$49

BAKED SEAFOOD TRIO, Coastal Haddock, Sea Scallops, Jumbo Shrimp, Crumb Topping, Lemon Butter Sauce, Rice Blend, House Vegetable \$33

ROASTED PANKO HADDOCK, Roasted Shrimp, Citrus Beurre Blanc, Roasted Potatoes, Asparagus \$38

SCALLOP RISOTTO -gf, Pan Seared Day Boat Scallops, Basil and Parmesan Risotto, Pineapple Salsa \$42

LOBSTER PARPADELLE, Chopped Lobster, Sherry Cream, Blistered Tomatoes, Garden Peas, Parpadelle Pasta, Shaved Parmesan \$44

HONEY MUSTARD SALMON -gf/df, Cranberry Compote, Roasted Potatoes, Asparagus \$36

LAZY MAN LOBSTER, Ritz Crumbs, Butter, Rice Blend, Chef's Vegetable \$44

JUMBO SHRIMP SCAMPI*, Lemon, Garlic and White Wine, Shrimp, Angel Hair Pasta, Blistered Grape Tomatoes and Baby Spinach, Shaved Parmesan \$33

SOLE PICCATA* or CHICKEN PICCATA*, Lemon Butter, Capers, Shallots, Angel Hair \$33

CHICKEN MILANESE, Pan Fried Italian Chicken Cutlet, Roasted Red Potatoes, Arugula and Tomato Salad, Lemon-Basil Vinaigrette, Shaved Parm \$35

FIG & MASCARPONE RAVIOLI -v, Caramelized Shallots, Brown Butter, Pea Shoots \$35

VEGAN RAVIOLI -df, Eggless Pasta, vegetable filling, marinara, assorted seasonal vegetables \$29

*Gluten Free Pasta Available- Please allow time for preparation

gf-indicates gluten free/ df-indicates dairy free/ v-indicates vegetarian

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

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 9 dollars
A Voluntary 20% Gratuity added to parties of 6 or more