

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 \$13 – 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 \$34

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 \$32

*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

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 \$44

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

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gf-indicates gluten free