SEASONAL FAVORITES

CARAMEL APPLE MIMOSA
Apple Cider, Titos Vodka, Prosecco, Caramel Sauce, Cinnamon Sugar Rim $14

SPICED RUM APPLE PUNCH
Apple Cider, Myers Spiced Rum, Orange Juice, Lemon Juice $14

PUMPKIN MARTINI
Skyy Vanilla, Pumpkin Rumchata, Pumpkin Spice Puree, Cinnamon Sugar Rim $16

FIG FLOWER
Black Fig Vodka, Elder Flower Liqueur, Splash of Prosecco $16

CAPE COD MULE
Tito's Vodka, Lime Juice, Cranberry Juice, Ginger Beer, Fresh Mint, served in a copper mug $14

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

MARGARITAS

APPLE CIDER MARGARITA
Don Julio, Apple Cider, Maple Syrup, Triple Sec, Lime Juice, Sour Mix, Salted Rim $17

CRANBERRY APPLE MARGARITA
Don Julio, Cranberry Juice, Apple Cider, Agave, Triple Sec, Sour Mix, Salted Rim, $17

BLOOD ORANGE MARGARITA
Bribon Reposado, Bauchant Orange Liqueur, Monin Blood Orange, Sour Mix, Salt Rim $17

COCONUT MARGARITA
Bribon Reposado, REAL Coconut, Sour Mix, Salted Rim $16

CLASSICS

BLADE RUNNER MANHATTAN
Blade & Bow Bourbon, Giuseppe Carpano Vermouth, Luxardo Cherry $16

SPENCER'S MANHATTAN EST. 1874
Bulleit Rye Whiskey, Sweet Vermouth, Bitters, Maraschino Cherry $16

CLEVELAND OLD FASHIONED
Cleveland Underground Black Cherry Bourbon, Muddled Maraschino Cherry, Orange, Sugar, Club Soda, Bitters $16

BLACK MANHATTAN
BHATKA, Amaro, Bitters $17

NEGRONI
Nolet's Gin, Campari, Sweet Vermouth $15

BOTTLED BEERS

COORS LIGHT / CORONA / GUINNESS / MICHELOB ULTRA / SAM ADAMS/ STELLA ARTOIS/ DOWN EAST CIDER/ 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

ALCOHOL-FREE COCKTAILS $14

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, Tequilla and Gin available for other options

SOFT DRINKS

GINGER ALE/ 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 anytime.

3 COURSE "PRE-6" MENU

Nightly from 4:00-5:30

$43-$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)

ROASTED BEET SALAD -gf
Roasted Beets, Blackberry Ginger Balsamic, Baby Spinach, Sugared Walnuts, Crumbled Goat Cheese, Pickled Onions ($6 supplement)

HOUSE SALAD-gf
Baby Spinach, Grape Tomato, Shaved Carrot, Red Onion, Cucumber, House Italian Dressing

SHORT RIB & FONTINA ARINCINI
Gorgonzola Cream Sauce, Shaved Parmesan, Herb Oil ($6 supplement)

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

gf-indicates gluten free

ENTRÉES

PUMPKIN RAVIOLI $45
Brown Butter, Sage, Shallot, Toasted Pepitas

HONEY MUSTARD SALMON $47 -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 $44 or CHICKEN PICCATA $44
*Lemon Butter, Capers, Shallots, Scallions, Angel Hair Pasta**

BAKED SEAFOOD TRIO $47
Coastal Haddock, Sea Scallops, Jumbo Shrimp, Crumb Topping, Lemon Butter Sauce, Rice Blend, Vegetable

APPLE CIDER BRAISED BONELESS SHORT RIBS $48
Garlic Mashed Potatoes, Roasted Parsnip, Caramelized Carrot, Cider Demi, Parsnip Chips

VEGAN RAVIOLI -df $43
Eggless Pasta, vegetable filling, marinara, assorted seasonal vegetables

DESSERTS

BUTTERSCOTCH TOFFEE PUDDING
Hint of Bourbon, Vanilla Bean, Toffee Crunch

FLOURLESS CHOCOLATE CAKE-gf
Fresh Raspberries, Vanilla Ice Cream, Whipped Cream

KEY LIME PIE
Graham Cracker Crust, Fresh Fruit, Whipped Cream

BREAD PUDDING OF THE DAY

GIFFORD'S ICE CREAM STAND ICE CREAM
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 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

DINNER MENU

A LA CARTE

STARTERS

6 EAST DENNIS OYSTERS ON THE ½ SHELL $21 -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 $18
Top Neck Clams, Bacon, Garlic Butter, Ritz Crumbs

NEW ENGLAND CLAM CHOWDER
Cup $10 - Bowl $14
Chopped Clams, Red Bliss Potato, Onions, Butter, Cream

BAKED ONION SOUP $14
Caramelized Onion, Cabernet, Ciabatta Crouton, Swiss, Mozzarella

LOBSTER BISQUE Cup $13 - Bowl $19
Lobster Meat, Classic Cream Bisque

SCALLOPS AND BACON $23
Day Boat Scallops, Bacon, Sherry and Honey

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

BANG-BANG SHRIMP $19
Honey Ginger Pepper Glaze, Scallions, Grilled Pineapple, Toasted Cashews

SHORT RIB & FONTINA ARINCINI $19
Gorgonzola Cream Sauce, Shaved Parmesan, Herb Oil

BAKED OYSTERS ROCKEFELLER $24
Spinach, Pernod, Ritz Cracker, Mornay Sauce

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

SALADS

ROASTED APPLE SALAD $19
Arugula, Cinnamon Roasted Honeycrisp Apple, Crumbled Goat Cheese, Toasted Pecans, Pepitas, Apple Cider Vinaigrette

HOUSE SALAD $10 -gf
Baby Spinach, Grape Tomato, Shaved Carrot, Red Onion, Cucumber, House Italian Dressing

CAESAR SALAD Small $14 – Large $18
Romaine Hearts, Garlic Croutons, Homemade Dressing, Shaved Parmesan, Anchovies on request

BLT WEDGE SALAD $19 -gf
Iceberg Wedge, Gorgonzola Dressing, Crisp Bacon, Campari Tomatoes, Gorgonzola Crumbles

ROASTED BEET SALAD $19 -gf
Roasted Beets, Blackberry Ginger Balsamic, Baby Spinach, Sugared Walnuts, Crumbled Goat Cheese, Pickled Onions

ADD TO ANY SALAD:

SHRIMP $16 / STEAK TIPS $26 /CHICKEN $12 / SALMON $22
SEARED SCALLOPS $26 /ANGUS BURGER $12
CRUMBLED BLEU $3 /GOAT CHEESE $3

CASUAL FARE:

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

FRIED TRIO PLATTER $37

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 $1| American $1| 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

CIDER BRAISED BONELESS SHORT RIBS OF BEEF, Garlic Mashed Potatoes, Carrots and Roasted Parsnip, Cider Demi, Parsnip Chips $38

HONEY-DIJON MARINATED STEAK TIPS-gf, Garlic Mashed Potatoes, Seasonal Vegetables $36

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

CHICKEN MILANESE, Pan Fried Italian Chicken Cutlet, Roasted Red Potatoes, Arugula and Tomato Salad, Lemon-Basil Vinaigrette, Shaved Parm $36

SOLE PICCATA* or CHICKEN PICCATA*, Lemon Butter, Capers, Shallots, Angel Hair $34

BAKED SEAFOOD TRIO, Coastal Haddock, Sea Scallops, Jumbo Shrimp, Crumb Topping, Lemon Butter Sauce, Rice Blend, House Vegetable $37

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

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

SCALLOP RISOTTO -gf, Pan Seared Day Boat Scallops, Roasted Butternut and Pancetta Risotto, Maple Chili Glaze $48

PUMPKIN RAVIOLI, Brown Butter, Sage, Shallot, Toasted Pepitas $35

LOBSTER PARPADELLE, Lobster, Sherry Cream, Blistered Tomatoes, Garden Peas, Parpadelle Pasta, Shaved Parmesan $47

HONEY MUSTARD SALMON -gf/df, Cranberry Compote, Roasted Potatoes, Asparagus $37

LOBSTER SCAMPI*, Lobster, Lemon, Garlic and White Wine, Angel Hair Pasta, Blistered Grape Tomatoes and Baby Spinach, Shaved Parmesan $46

VEGAN RAVIOLI -df, Eggless Pasta, vegetable filling, marinara, assorted seasonal vegetables $33

*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