

LUNCH



4380 STATE HIGHWAY
EASTHAM, MA 02642
774 - 801 - 2331

raw bar

local oysters	3.00 each
little necks	2.25 each
served with cocktail sauce and mignonette sauce	
chilled jumbo shrimp	2.25 each
lobster cocktail	18
half a chilled lobster served with cocktail sauce	
seafood sampler	46
6 local oysters, 6 local little necks, 6 chilled jumbo shrimp, 1/2 chilled lobster, seaweed salad, cocktail sauce, mignonette sauce	

wines

sparkling & pink

Villa Sandi Prosecco	12/48
Charles de Fer Sparkling Brut Rose	12/48
Veuve Clicquot Yellow Label Brut	125
Veuve Clicquot Yellow Label 1/2 Bottle	65
Chateau D'Estoublon "Roseblood" Rose, Provence	14/56

white wines

St. Michael-Eppan Pinot Grigio, Italy	10/40
Wairau River Sauvignon Blanc, NZ	11/44
La Cana Albariño, Spain	15/58
Cave de Lugny Unoaked Chardonnay, France	12/48
Mer Soleil Chardonnay, Monterey	13/52
Charles Krug Sauvignon Blanc, Napa	15/58

red wines

Hess "Shirtail" Pinot Noir, Monterey	13/52
Altos Las Hormigas Malbec, Argentina	10/40
Cline Cabernet Sauvignon, Sonoma	12/48
Route Stock Cabernet Sauvignon, Napa	17/68
Poggio Badiola "Super Tuscan Blend"	13/52

beer

draft beer

Whale Watcher Session 4.5%	9/12
Pabst Blue Ribbon 4.7%	6/9
Devil's Purse Kolsch 5%	9/12
Patriot Pilsner 5.2%	9/12
Sam's Summer 5.3%	9/12
Whale's Tale Pale Ale 5.6%	9/12
Maine Lunch IPA 7%	12/16
Flyaway IPA 7.2%	9/12

Requests to split plates will incur a \$10 fee.

GF gluten free
VG vegan
VGO vegan option
GFO gluten free option

salads

caro's house GF, VG	12
mixed greens, cherry tomatoes, cucumber, pickled red onion, balsamic vinaigrette	
caprese GF	18
crisp prosciutto, tomatoes, burrata, basil, balsamic glaze	
classic caesar GFO	14
romaine, croutons, parmesan	
baby kale & mint V, VGO, GFO	14
pickled jalapeño, shaved parmesan, croutons, citrus & olive oil dressing	
the wedge GF	16
baby iceberg, crumbled blue cheese, bacon, blue cheese dressing, balsamic glaze	
cape cobb	46
lobster salad, avocado, cucumber, bacon, cherry tomatoes, hard-boiled egg, crumbled blue, green goddess dressing	

salad add-ons

lobster salad	28	grilled salmon	18
grilled chicken breast	12	steak tips	16
grilled shrimp (5)	12	1/2 grilled lobster	18
		butter poached lobster	32

lunch specials

boiled lobster	MP
1 1/4lb, corn on the cob, new potatoes, drawn butter	
fried whole belly clams	MP
french fries, cole slaw, tartar sauce	
beer battered fish & chips	26
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sweet & spicy noodles GFO	32
tofu VG, or shrimp bok choy, snow peas, napa cabbage, shiitake mushrooms, asian noodles	
panko crusted chicken scallopini	26
lemon caper butter sauce, arugula, balsamic dressing	

simply grilled

served with wilted summer greens, asparagus and a choice of mashed potatoes or basmati rice

<i>steak served with black peppercorn demi glaze</i>	
filet mignon, 8oz	42
rib eye, 14oz pineland farms, boneless prime	48
<i>seafood served with lemon caper butter sauce</i>	
swordfish	38
salmon steak	38
halibut steak	42
2 lb lobster	MP

starters

new england clam chowder	12
chilled gazpacho of the day GF, V, VGO	10
fried calamari	16
corn meal fried, banana peppers, basil, garlic, tomatoes	
clam and corn fritters	15
cocktail & tartar sauces	
today's ceviche GFO	18
wonton chips	
tempura vegetable roll	16
ponzu sauce	
chatham mussels GF	22
white wine, garlic, lemon, fresh herbs, butter	
tuna tartare GFO	22
guacamole, smoked red pepper coulis, seaweed salad, tobiko, wonton chips	
monomoy steamers GF	MP
1 1/2 lb, drawn butter, broth	
baked oysters	18
smoked bacon & jalapeño butter, panko crumbs	
oysters rockefeller	18
spinach, fennel, cream, parmesan	
crab cake	18
grilled corn salsa, tartare sauce	

sandwiches

grilled halibut or steak tacos	26
cabbage slaw, cilantro lime mayo, tostada sauce, guacamole, pico de gallo, corn tortillas, mixed greens, balsamic dressing	
lobster roll GFO	39
warm & buttery or cold & crisp grilled brioche bun, french fries, cole slaw	
tuna burrito	22
grilled corn and black bean salsa, tostada sauce & cilantro lime mayo, avocado, lettuce, tomato, mixed greens, balsamic dressing	
crisp fishwich	18
broiled, blackened or fried beer battered cod, lettuce, tomato, grilled brioche bun, french fries, tartar sauce	
cheeseburger & fries	18
8oz custom blend, lettuce, tomatoes, pickle add on for \$2 each: bacon, caramelized onions	
grilled chicken wrap	22
burrata, grape tomatoes, arugula, red onion, balsamic vinaigrette, herb mayo	

sides

truffle fries	15
sautéed spinach GF	13
corn on the cob GF	8
mashed potatoes GF	8
basmati rice GF	8
french fries	8
steamed asparagus GF	14
cole slaw GF	5
cilantro, lime, agave	