

LUNCH



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

raw bar

BUCK A SHUCK OYSTERS DAILY!
3:30 - 5:00

wellfleet oysters <i>GF</i>	3.00 each
little necks <i>GF</i>	2.25 each
chilled jumbo shrimp <i>GF</i>	2.25 each
served with cocktail & mignonette sauces	
lobster cocktail <i>GF</i>	16
half a chilled lobster served with cocktail sauce	
seafood sampler <i>GF</i>	46
6 wellfleet 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
Dashwood Sauvignon Blanc, NZ	11/44
La Cana Albariño, Spain	15/60
Cave de Lugny Unoaked Chardonnay, France	12/48
Chalk Hill Chardonnay, Russian River	13/52
Silverado Sauvignon Blanc, Napa	14/56

red wines

Banshee Pinot Noir, Santa Barbara	13/52
Nieto Sentiner Malbec, Argentina	10/40
Cline Cabernet Sauvignon, Sonoma	12/48
Roth Cabernet Sauvignon, Alexander	16/64
Poggio Badiola "Super Tuscan Blend"	13/52

beer

draft beer

Devil's Purse Kolsch	5% ABV	9/12
Patriot Pilsner	5.2% ABV	9/12
Allagash White	5.2% ABV	9/12
Sam Adams Summer Ale	5.3% ABV	9/12
Whale's Tale Pale Ale	5.6% ABV	9/12
Be Hoppy IPA	6.2% ABV	9/12
Maine Lunch IPA	7% ABV	12/16
Flyaway IPA	7.2% ABV	9/12

sides

truffle fries	15
sautéed spinach <i>GF</i>	12
corn on the cob <i>GF</i>	7
mashed potatoes <i>GF</i>	7
basmati rice <i>GF</i>	7
french fries	7
cole slaw <i>GF</i>	4

salads

caro's house <i>GF, VG</i>	10
mixed greens, cherry tomatoes, cucumber, pickled red onion, balsamic vinaigrette	
caprese <i>GF</i>	18
crisp prosciutto, tomatoes, burrata, basil, balsamic glaze	
classic caesar <i>V, GFO</i>	14
romaine, croutons, parmesan	
baby kale & mint <i>V, VGO, GFO</i>	14
pickled jalapeño, shaved parmesan, croutons, citrus & olive oil dressing	
the wedge <i>GF</i>	16
baby iceberg, Great Hill blue cheese, bacon, blue cheese dressing, balsamic glaze	
cape cobb	38
lobster salad, avocado, cucumber, bacon, cherry tomatoes, hard-boiled egg, Great Hill blue cheese, lemon black pepper yogurt dressing	
salad add-ons	
lobster salad 24	grilled salmon 18
grilled chicken breast 12	steak tips 16
grilled shrimp (5) 12	1/2 grilled lobster 16

lunch specials

boiled lobster	MP
1 1/4lb, corn on the cob, new potatoes, drawn butter	
fisherman's platter	MP
cod, whole bellies, shrimp, scallops, french fries, cole slaw, tartar sauce	
fried whole belly clams	MP
french fries, cole slaw, tartar sauce	
beer battered fish & chips	24
french fries, cole slaw, tartar sauce	
sweet & spicy noodles <i>GF, VGO</i>	28
choose smoked duck, shrimp, or tofu bok choy, snow peas, napa cabbage, shiitake mushrooms, asian noodles	
panko crusted chicken scallopini	26
lemon caper butter sauce, arugula, balsamic dressing	

simply grilled

all dishes served with wilted summer greens, asparagus and a choice of mashed potatoes or basmati rice	
filet mignon, 8oz	42
black peppercorn demi glaze	
rib eye, 14oz Pineland Farms, boneless prime	48
house steak sauce	
swordfish	34
lemon caper butter sauce	
salmon steak	34
herb marinated, salsa verde	
halibut steak	36
lemon caper butter sauce	
2 lb lobster	MP
lemon caper butter sauce	

starters

new england clam chowder	12
vegetable white bean soup <i>GF</i>	11
chilled gazpacho of the day	10
fried calamari	16
corn meal fried, banana peppers, basil, garlic, tomatoes	
clam and corn fritters	15
cocktail & tartare sauces	
today's ceviche <i>GFO</i>	16
wonton chips	
tempura vegetable roll	16
ponzu sauce	
chatham mussels <i>GF</i>	22
white wine, garlic, lemon, fresh herbs, butter	
tuna tartare <i>GFO</i>	22
guacamole, smoked red pepper coulis, seaweed salad, tobiko, wonton chips	
monomoy steamers <i>GF</i>	MP
1 1/2 lb, drawn butter, broth	
baked oysters	18
smoked bacon & jalapeño butter, panko crumbs	
oysters rockefeller <i>GF</i>	18
spinach, fennel, cream, parmesan	
beef carpaccio <i>GFO</i>	18
truffle oil, goat cheese, capers, shallots, tempura fried asparagus, micro arugula	
crab cake	18
"angel hair" cucumber & tomato salad, tartare sauce	

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

sandwiches

grilled halibut or steak tacos	26
cabbage slaw, cilantro lime mayo, tostada sauce, guacamole, pico de gallo, corn tortillas, mixed greens, balsamic dressing available with tofu too!	
lobster roll	32
warm & buttery or cold & crisp! grilled brioche bun, french fries, cole slaw	
tuna burrito	22
grilled corn, black bean salsa, tostada sauce, cilantro lime mayo, avocado, lettuce, tomato, mixed greens, balsamic dressing	
caro's 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	18
herb mayo, blue cheese, balsamic caramelized onions, lettuce, tomato	