

LUNCH

Caroline's Bar & Grill



4380 STATE HIGHWAY
EASTHAM, MA 02642

774 - 801 - 2331

raw bar

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

| | |
|---|-----------|
| wellfleet oysters | 3.00 each |
| little necks | 2.25 each |
| chilled jumbo shrimp | 2.25 each |
| served with cocktail sauce and mignonette sauce | |

wines

sparkling & pink

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| Carpene Malvolti Prosecco | 12/48 |
| Veuve Clicquot Yellow Label Brut | 125 |
| Veuve Clicquot Yellow Label 1/2 Bottle | 65 |
| M de Minuty Rose, Provence | 13/52 |
| Villa Wolf Pinot Noir Rose, Germany | 10/40 |

white wines

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| Riff Pinot Grigio, Italy | 9/36 |
| Dashwood Sauvignon Blanc, NZ | 10/40 |
| La Cana Albariño, Spain | 13/52 |
| Cave de Lugny Unoaked Chardonnay, France | 11/44 |
| Chalk Hill Chardonnay, Russian River | 12/48 |
| Silverado Sauvignon Blanc, Napa | 14/56 |

red wines

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|--------------------------------------|-------|
| Banshee Pinot Noir, Sonoma | 13/52 |
| Nieto Sentiner Malbec, Argentina | 9/36 |
| Cline Cabernet Sauvignon, Sonoma | 11/44 |
| Angels and Cowboys Red Blend, Sonoma | 14/56 |
| Route Stock Cabernet Sauvignon, Napa | 15/60 |

beer

draft beer

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|-----------------------------------|-------|
| Allagash White | 9/12 |
| Bud Light | 6/9 |
| Be Hoppy IPA | 9/12 |
| Patriot Pilsner | 9/12 |
| Maine Beer Company - Lunch | 12/16 |
| Sam Seasonal | 9/12 |
| Whale's Tail | 9/12 |
| Shovel Town Brewing - Flyaway IPA | 9/12 |

sides

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|-----------------------------------|----|
| tempura battered asparagus | 12 |
| ponzu sauce | |
| sautéed spinach <i>GF</i> | 7 |
| corn on the cob <i>GF</i> | 4 |
| mashed potatoes | 6 |
| basmati rice <i>GF</i> | 4 |
| french fries | 5 |
| cole slaw <i>GF</i> | - |

salads

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| caro's house <i>GF, VG</i> | 10 |
| arugula, cherry tomatoes, cucumber, pickled red onion, balsamic vinaigrette | |
| caprese <i>V, GF</i> | 18 |
| 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, VGO</i> | 16 |
| baby iceberg, crumbled blue cheese, bacon, blue cheese dressing, balsamic glaze | |
| cape cobb | 34 |
| lobster salad, avocado, cucumber, bacon, cherry tomatoes, hard-boiled egg, crumbled blue, lemon black pepper yogurt dressing | |

salad add-ons

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| lobster salad | 24 |
| grilled chicken breast | 12 |
| grilled shrimp (5) | 12 |
| grilled salmon | 18 |
| steak tips | 16 |
| 1/2 grilled lobster | 16 |

sandwiches

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| 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 | 32 |
| warm & buttery or cold & crisp! grilled brioche bun, french fries, cole slaw | |
| tuna burrito | 18 |
| grilled corn and black bean salsa, tostada sauce & cilantro lime mayo, avocado, lettuce, tomato, mixed greens, balsamic dressing | |
| crisp fishwich | 18 |
| 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 | |
| chicken curry wrap | 16 |
| pecans, dried cranberries, lettuce, tomato, mixed greens | |

desserts

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| key lime pie | 15 |
| toasted meringue | |
| flourless chocolate cake <i>GF</i> | 16 |
| seasonal fruit crisp | 16 |
| boston cream pie | 14 |
| bananas foster <i>GF</i> | 16 |
| bananas sautéed in brown sugar with a rum butter sauce served over vanilla ice cream | |
| assorted ice cream and sorbet | 9 |

starters

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| new england clam chowder | 10 |
| lobster bisque | 10 |
| creamy french classic | |
| fried calamari | 16 |
| corn meal fried, banana peppers, basil, garlic, tomatoes | |
| today's ceviche <i>GFO</i> | 16 |
| wonton chips | |
| tempura vegetable roll | 15 |
| ponzu sauce | |
| chatham mussels <i>GF</i> | 18 |
| white wine, garlic, lemon, fresh herbs, butter | |
| chilled gazpacho of the day <i>GF, V, VGO</i> | 10 |
| tuna tartare <i>GFO</i> | 18 |
| 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 <i>GF</i> | 16 |
| tartar sauce, cardamom summer vegetable slaw | |

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

lunch specials

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| 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 | |
| filet mignon skewers | 24 |
| marinated peppers, onions, tomatoes, basmati rice | |
| spicy tofu & vegetable bowl <i>V, VG</i> | 16 |
| sweet potatoes, grilled corn, baby kale, snow peas, cabbage, bok choy, stir fry sauce, basmati rice | |
| grilled salmon | 28 |
| mixed green salad, balsamic dressing | |
| panko crusted chicken scallopini | 26 |
| lemon caper butter sauce, arugula, balsamic dressing | |