

# DINNER MENU

4380 State Highway  
Eastham, MA 02642

774 - 801 - 2331



## Raw Bar

*Buck a Shuck Oysters Daily! 3:30 - 5:00*

<b>Wellfleet Oysters</b>	3.00 each
<b>Little Necks</b>	2.25 each
<b>Jumbo Chilled Shrimp GF</b>	3.50 each

*Served with cocktail and mignonette sauce*

## Wines

### SPARKLING & PINK

Valdo Prosecco NV	10/40
Veuve Clicquot Yellow Label Brut	125
Veuve Clicquot Yellow Label 1/2 Bottle	65
Minuty M Rose, Provence	12/48
Whispering Angel Rose, Provence	25
Sant'Antonio Scaia Rosato, Italy	10/40

### WHITE WINES

Riff Pinot Grigio, Italy	9/36
Dashwood Sauvignon Blanc, NZ	10/40
La Cana Albariño, Spain	11/44
Cave de Lugny Unoaked Chardonnay, France	11/44
Chalk Hill Chardonnay, Russian River 2019	12/48
Hall Sauvignon Blanc, Napa	16/60

### RED WINES

Banshee Pinot Noir, Sonoma	13/52
Nieto Sentiner Malbec, Argentina	9/36
Cline Cabernet Sauvignon	11/44
Angels and Cowboys Blend, Sonoma	14/56
Lemelson Pinot Noir	18/70

## Beer

### DRAFT BEERS

Allagash White	9/12
Bud Light	6/9
Be Hoppy IPA	9/12
Hazy Pale Ale	9/12
Patriot Pilsner	9/12
Maine Beer Company - Lunch	12/16
Sam Seasonal	9/12
Whale's Tail	9/12

## Sides

<b>French Fries</b>	6
<b>Cole Slaw GF</b>	4
<b>Stir Fried Green Beans</b>	9
<b>Sautéed Spinach GF/V</b>	7

## Desserts

<b>Key Lime Pie Toasted Meringue</b>	14
<b>Strawberry Shortcake</b>	14
<b>Flourless Chocolate Cake GF</b>	16
<b>Bananas Foster GF</b>	16
<i>Bananas sautéed in brown sugar with a rum butter sauce served over vanilla ice cream</i>	
<b>Assorted Ice Cream and Sorbet</b>	9

## Starters

### NEW ENGLAND CLAM CHOWDER

### FRIED CALAMARI

Corn meal fried, lemon basil aioli

### TODAY'S CEVICHE GF

Wonton chips

### TEMPURA VEGETABLE ROLL

Ponzu sauce

### CHATHAM MUSSELS GF

White wine, garlic, lemon, fresh herbs, butter

## Salads

### CARO'S HOUSE SALAD GF

Mixed greens, cherry tomatoes, cucumber, pickled red onion, balsamic vinaigrette

### CAPRESE SALAD GF

Tomatoes, burrata, basil, balsamic glaze

### CLASSIC CAESAR SALAD GFO

Romaine, croutons, Asiago cheese

## Caroline's Classics

### LOCAL LOBSTER ROLL

Mayonnaise, lemon, grilled split top brioche hot dog roll, French fries

### FISH TACOS GF

Grilled halibut, cabbage slaw, cilantro lime mayo, tostada sauce, guacamole, pico de gallo, corn tortillas, balsamic mixed greens

### BOILED LOCAL LOBSTER GF

2lb, corn, fingerling potatoes, drawn butter

## Caroline's Cape Cod Baskets

Served with French fries, Cole slaw, our Tartar sauce

### BEER BATTERED FISH & CHIPS

26

### FRIED WHOLE BELLY CLAMS

MP

### FRIED SCALLOPS

MP

## Entrees

### LOBSTER LINGUINI GFO

Fresh peas, brandy, basil, cream sauce

### PORTUGUESE STEW GF

Featuring Today's Catch, lobster, mussels, clams, linguica, potatoes, peppers, tomatoes, white wine

### PISTACHIO & BASIL CRUSTED HALIBUT GF

Blood orange beurre blanc, green beans

### GRILLED SWORDFISH

Green beans, lemon caper butter sauce

### SWEET & SPICY SHRIMP STIR FRY VO

Bok choy, snow peas, Napa cabbage, shiitake mushrooms, Asian noodles (Vegan option: Tofu)

10	<b>CHILLED GAZPACHO GF</b>	10
16	<b>TUNA TARTARE GFO</b>	18
<i>Guacamole, smoked red pepper coulis, wonton chips</i>		
16	<b>BAKED OYSTERS</b>	18
<i>Smoked bacon and jalapeno butter, panko crumbs</i>		
15	<b>OYSTER ROCKEFELLER</b>	18
<i>Spinach, fennel, cream, parmesan</i>		
18	<b>BEEF CARPACCIO GFO</b>	18
<i>Mixed greens, garlic aioli, minced shallot, capers, asiago curls, garlic toast</i>		

10	<b>BABY KALE &amp; MINT SALAD VO &amp; GFO</b>	14
<i>Pickled jalapeño, shaved parmesan, croutons, citrus &amp; olive oil dressing</i>		

### Salad add-ons:

Lobster Salad GFO	26
Grilled Shrimp GFO	16
Grilled Chicken GFO	14

## Children's Menu

*All items served with a choice of drink.*

<b>CHEESEBURGER</b>	12
<i>French fries</i>	
<b>CHICKEN FINGERS</b>	10
<i>French fries</i>	
<b>HOT DOG</b>	10
<i>French fries</i>	
<b>SPAGHETTI</b>	10
<i>Marinara or butter sauce</i>	
<b>FISH &amp; CHIPS</b>	12
<i>Cole slaw</i>	

38	<b>CATCH OF THE DAY</b>	MP
<i>Preparation varies</i>		
38	<b>CHEESEBURGER &amp; FRIES</b>	18
<i>8oz custom blend, lettuce, tomato, pickle</i>		
<i>Add on for \$2 each: bacon, caramelized onion</i>		
38	<b>PANKO CRUSTED CHICKEN SCALLOPINI</b>	26
<i>Lemon caper butter, balsamic mixed greens</i>		
28	<b>RIGATONI BOLOGNESE</b>	26
<i>Meat sauce, light cream, parmesan</i>		
26	<b>16oz PINELAND FARMS RIBEYE</b>	42
<i>Herb butter, roasted summer vegetables, tiny potatoes</i>		

*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meat or seafood may increase your risk for food born illness.*