

# Dinner Menu



## 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>Chilled Shrimp</b>	3.50 each

## Wines

### SPARKLING & PINK

Castelforte Prosecco	10/40
Minuty M Rose, Provence	12/48
Veuve Clicquot Yellow Label 1/2 Bottle	65

### WHITE WINES

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

### RED WINES

Lincourt Pinot Noir, Sta. Rita Hills	13/52
Gravel Bar Cabernet, Washington	11/44
Nieto Sentiner Malbec, Argentina	9/36
Angels and Cowboys Blend, Sonoma	14/56

## Beer

### DRAFT BEERS 16 oz.

Maine Beer Company	11.00
Allagash White	8.00
Sam Seasonal	6.00
Be Hoppy	11.00
Kona	6.00
Bud Light	5.50
Hog Island	6.00
Whale Tail	11.00

## Sides

French Fries	4
Cole Slaw	4
Grilled Asparagus	5
Sautéed Spinach	7
Smoked Bacon & Sweet Potato Hash	9

## Desserts

Key Lime Pie	10
Strawberry Shortcake	12
Flourless Chocolate Cake	15

## Starters

<b>NEW ENGLAND CLAM CHOWDER</b>	8	<b>TODAY'S CEVICHE</b>	13
<b>CHILLED GAZPACHO</b>	8	<b>TEMPURA FRIED VEGETABLE ROLL</b>	15
<b>FRIED CALAMARI</b>	12	<b>TUNA TARTARE</b>	15
Corn meal fried, lemon basil aioli		Guacamole, ponzu, wonton chips	
<b>MUSSELS PERNOD</b>	18	<b>BAKED OYSTERS</b>	18
Pernod, butter, fennel		Smoked bacon, jalapeno butter, panko crumbs	

## Salads

<b>CARO'S HOUSE</b>	10
Arugula, cherry tomatoes, cucumber, pickled red onion, carrots, balsamic vinaigrette	
<b>BABY KALE &amp; MINT SALAD</b>	14
Lemon & olive oil dressing, tiny croutons, shaved parmesan	
<b>CLASSIC CAESAR</b>	14
Cut romain, croutons, shredded Asiago	

## Caroline's Classics

<b>LOCAL LOBSTER ROLL</b>	32	<b>WARM LOCAL LOBSTER ROLL</b>	32
Mayonnaise, lemon, grilled split top hot dog roll		Butter poached, grilled split top hot dog roll	
<b>1LB MONOMOY STEAMERS</b>	MP	<b>FRIED WHOLE BELLY CLAMS</b>	MP
Broth and drawn butter		French fries, Cole slaw, tartar sauce	
<b>SCALLOP ROLL</b>	18	<b>FISH AND CHIPS</b>	21
French fries, cole slaw, tarter sauce		Beer battered Cod, French fries, Cole slaw, tartar sauce	
<b>BOILED LOCAL LOBSTER</b>	MP	<b>FISH TACOS</b>	24
1 1/2 lb, corn, new potato, drawn butter		Grilled halibut, cabbage slaw, cilantro lime mayo, tostada sauce, mixed green salad	

## Entrees

<b>HAMBURGER</b>	15	<b>16oz PINELAND FARMS RIBEYE</b>	39
8oz Custom blend, lettuce, tomato, pickle Add on for 2.00 each: - Caramelized onion, bacon, cheese, spicy mayo		Herb butter, mashed potatoes, grilled asparagus	
<b>LOBSTER LINGUINI</b>	36	<b>CATCH OF THE DAY</b>	MP
Fresh peas, brandy basil, cream sauce		Preparation varies	
<b>PORTUGUESE STEW</b>	36	<b>SESAME SEARED TUNA NOODLE BOWL</b>	26
Featuring Today's Catch, lobster, mussels, clams, linquica, potatoes, peppers, tomatoes & white wine		Shiitake mushroom, snow peas, radish, edamame, lobster hondashi broth	
<b>GRILLED SWORDFISH LOIN</b>	28	<b>SWEET AND SPICY TOFU STIR FRY</b>	24
Baby roasted vegetables, lemon caper butter sauce		Bok Choi, snow peas, Napa cabbage, shiitake mushroom, asian noodles	
<b>ROASTED HALF CHICKEN</b>	26	<b>PAPPARDELLE BOLOGNESE</b>	26
Tamari & brown sugar brined, baby spring vegetable, potato, sautéed Swiss chard		Meat sauce with light cream and parmesan	
<b>PANKO CRUSTED CHICKEN SCALLOPINI</b>	24		
Lemon, caper butter and balsamic arugula salad			

## Children's Menu

*All items served with free drink.*

<b>CHICKEN FINGERS</b>	10
French fries, cole slaw	
<b>HOT DOG</b>	10
French fries, cole slaw	
<b>FISH &amp; CHIPS</b>	10
Cole slaw	
<b>SPAGHETTI</b>	10
Served with marinara sauce	

**4380 State Highway  
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Prices Are Subject to Change

**Notify your server of any food allergies. Consuming raw or undercooked meat or seafood may increase your risk for food born illness.**