

LUNCH MENU

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
Jumbo Chilled Shrimp <i>GF</i>	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

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

Desserts

Key Lime Pie Toasted Meringue	14
Strawberry Shortcake	14
Flourless Chocolate Cake <i>GF</i>	16
Assorted Ice Cream and Sorbet	9

Starters

NEW ENGLAND CLAM CHOWDER

FRIED CALAMARI

Corn meal fried, lemon basil aioli

TODAY'S CEVICHE *GFO*

Wonton chips

CHATHAM MUSSELS *GF*

White wine, garlic, lemon, fresh herbs, butter

Salads

CARO'S HOUSE SALAD *GF/V*

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

CAPRESE SALAD *GF*

Tomatoes, burrata, basil, balsamic glaze

BABY KALE & MINT SALAD *VO & GFO*

Pickled jalapeño, shaved parmesan, croutons, citrus & olive oil dressing

CLASSIC CAESAR SALAD *GFO*

Romaine, croutons, Asiago cheese

Caroline's Classics

LOCAL LOBSTER ROLL

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

BOILED LOCAL LOBSTER *GF*

2lb, corn, fingerling potatoes, drawn butter

Sandwiches

CRISP FISHWICH

Beer battered cod, lettuce, tomato, our tartar sauce, grilled brioche bun

VEGETABLE TOFU WRAP *V*

Sweet potatoes, grilled corn, baby kale, snow peas, sesame vinaigrette

FISH TACOS *GF*

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

Lunch Specials

BREAKFAST TACOS

2 eggs, any style, smoked bacon, guacamole, pico de Gallo, tostada sauce, cilantro, corn tortillas

PANKO CRUSTED CHICKEN SCALLOPINI

Lemon caper butter, balsamic mixed greens

8oz GRILLED HOT DOG

100% Wagyu beef all natural hot dog, grilled brioche roll, French fries

GRILLED SWORDFISH

Mixed greens, lemon caper butter

10	CHILLED GAZPACHO <i>GF</i>	10
16	TUNA TARTARE <i>GFO</i>	18
	Guacamole, smoked red pepper coulis, wonton chips	
16	TEMPURA VEGETABLE ROLL	15
	Ponzu sauce	
18	BEEF CARPACCIO <i>GFO</i>	18
	Mixed greens, garlic aioli, minced shallot, capers, asiago curls, garlic toast	

10	CHOP SALAD	18
	Romaine, cucumber, tomato, avocado, smoked bacon, grilled corn, blue cheese, creamy black peppercorn parmesan dressing	

Salad add-ons:

Lobster Salad <i>GFO</i>	26
Grilled Shrimp <i>GFO</i>	16
Grilled Chicken <i>GFO</i>	14

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

16	BUTTERMILK FRIED CHICKEN	16
	Spicy mayo, tostada sauce, tomato, bacon, lettuce, grilled brioche bun	
16	CHEESEBURGER & FRIES	18
	8oz custom blend, lettuce, tomato, pickle Add on for \$2 each: bacon, caramelized onion	

Children's Menu

All items served with a choice of drink.

CHEESEBURGER	12
French fries	
CHICKEN FINGERS	10
French fries	
HOT DOG	10
French fries	
SPAGHETTI	10
Marinara or butter sauce	
FISH & CHIPS	12
Cole slaw	

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.