

Lunch Menu



Raw Bar

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

Wellfleet Oysters	3.00 each
Little Necks	2.25 each
Chilled Shrimp	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 Carbernet, 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

Starters

NEW ENGLAND CLAM CHOWDER	8	TODAY'S CEVICHE	13
CHILLED GAZPACHO	8	TEMPURA FRIED VEGETABLE ROLL	15
FRIED CALAMARI	12	TUNA TARTARE	15
Corn meal fried, lemon basil aioli		Guacamole, ponzu, wonton chips	

Salads

CARO'S HOUSE	10
Arugula, cherry tomatoes, cucumber, pickled red onion, carrots, balsamic vinaigrette	
BABY KALE & MINT SALAD	14
Lemon & olive oil dressing, tiny croutons, shaved parmesan	
CLASSIC CAESAR	14
Cut romain, croutons, shredded Asiago	
CHOP SALAD	16
Diced romaine, cucumber, tomato, avocado, smoked bacon, grilled corn, blue cheese, creamy black peppercorn & parmesan dressing	

Add:	
<i>Grilled Chicken Breast</i>	12
<i>Grilled Asparagus</i>	9
<i>Lobster Salad</i>	16
<i>Grilled Shrimp</i>	12

Caroline's Classics

LOCAL LOBSTER ROLL	32	WARM LOCAL LOBSTER ROLL	32
Mayonnaise, lemon, grilled split top hot dog roll		Butter poached, grilled split top hot dog roll	
1LB MONOMOY STEAMERS	MP	FRIED WHOLE BELLY CLAMS	MP
Broth and drawn butter		French fries, cole slaw, tartar sauce	
SCALLOP ROLL	18	FISH AND CHIPS	21
French fries, cole slaw, tartar sauce		Beer battered Cod, French fries, Cole slaw, tartar sauce	
BOILED LOCAL LOBSTER	MP	FISH TACOS	24
1 1/2 lb, corn, new potato, drawn butter		Grilled halibut, cabbage slaw, cilantro lime mayo, tostada sauce, mixed green salad	
GRILLED SWORDFISH	28		
Lemon marinated and served over mixed greens			

Sandwiches *Served with cole slaw & pickle*

BUTTERMILK FRIED CHICKEN	15	CRISP FISHWICH	16
Spicy mayo, tostado sauce, tomato, bacon, shaved lettuce, grilled brioche bun		Beer battered Cod, lettuce, tomato, fancy tartar sauce, grilled brioche bun	
HUMMUS & CUCUMBER	15	HAMBURGER	15
Pickled red onion, roasted red pepper, lettuce, tomato, balsamic & olive oil		8oz Custom Blend, lettuce, tomato, pickle Add on for 2.00 each: - Caramelized onion, bacon, cheese, spicy mayo	
PULLED PORK	16		
Carolina style			

Lunch Specials

PANKO CRUSTED CHICKEN SCALLOPINI	24
Lemon, caper butter and balsamic arugula salad	
STEAK FRITES	28
Marinated flank steak, french fries	
GRILLED SWORDFISH	28
Lemon marinated, mixed greens	

Children's Menu

<i>All items served with free drink.</i>	
CHICKEN FINGERS	10
French fries, Cole slaw	
HOT DOG	10
French fries, cole slaw	
FISH & CHIPS	10
Cole slaw	
SPAGHETTI	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.