

DINNER



4380 STATE HIGHWAY
EASTHAM, MA 02642

774 - 801 - 2331

raw bar ^{GF}

local oysters	3.00 each
little necks	2.75 each
served with cocktail sauce and mignonette sauce	
chilled jumbo shrimp	2.75 each
lobster cocktail	18
half a chilled lobster served with cocktail sauce	
seafood sampler	54
6 local oysters, 6 local little necks, 6 chilled jumbo shrimp, 1/2 chilled lobster, seaweed salad, cocktail sauce, mignonette sauce	

wines

sparkling & pink

La Marca Prosecco	12/48
Charles de Fer Sparkling Brut Rose	12/48
Veuve Clicquot Yellow Label Brut	125
Veuve Clicquot Yellow Label Brut 1/2 Bottle	65
Angels & Cowboys Rosé	12/48
Chateau D'Estoublon "Roseblood" Rose, Provence	14/56

white wines

Terra Alpina Pinot Grigio, Italy	11/44
Wairau River Sauvignon Blanc, NZ	13/52
La Cana Albariño, Spain	16/64
Cave de Lugny Unoaked Chardonnay, France	13/52
Wente Chardonnay	14/56
Château de Sancerre	23/85

red wines

Hess "Shirtail" Pinot Noir, Monterey	14/56
Altos Las Hormigas Malbec, Argentina	11/44
Cline Cabernet Sauvignon, Sonoma	13/52
Route Stock Cabernet Sauvignon, Napa	18/72
Poggio Badiola "Super Tuscan Blend"	14/56

beer

draft beer

Devil's Purse Kolsch 5.0%	9/12
Narragansett 5.0%	9/12
Patriot Pilsner 5.2%	9/12
Allagash White 5.2%	9/12
Sam's Summer 5.3%	9/12
Cisco Whale's Tale Pale Ale 5.6%	9/12
Maine Lunch IPA 7.0%	12/16
Flyaway IPA 7.2%	9/12

dinner sides

truffle fries	15
sautéed spinach ^{GF}	13
corn on the cob ^{GF}	8
mashed potatoes ^{GF}	8
basmati rice ^{GF}	8
french fries	8
grilled asparagus	14
cole slaw ^{GF}	5
cilantro, lime, agave	

salads

caro's house ^{GF, VG}	14
mixed greens, cherry tomatoes, cucumber, pickled red onion, balsamic vinaigrette	
caprese ^{GF}	18
pesto, tomatoes, burrata, basil, balsamic vinaigrette	
classic caesar ^{GFO}	16
romaine, croutons, parmesan	
beet and goat ^{GF}	17
arugula, goat cheese, pine nuts, balsamic vinaigrette	
cape cobb	46
lobster salad, avocado, cucumber, bacon, cherry tomatoes, hard-boiled egg, crumbled blue, green goddess dressing	

salad add-ons

butter poached lobster	32	grilled chicken breast	12
1/2 grilled lobster	18	grilled shrimp (5)	16
lobster salad	32	grilled salmon	16

simply grilled

served with wilted summer greens, asparagus and a choice of mashed potatoes or basmati rice

<i>steak served with black peppercorn demi glaze</i>	
filet mignon, 8oz	46
rib eye, 14oz pineland farms, boneless prime	52
<i>seafood served with lemon caper butter sauce</i>	
swordfish	38
salmon	38
halibut	46
1 1/2 lb lobster	MP

caroline's classics

boiled lobster dinner	MP
1 1/2lb, corn on the cob, new potatoes, drawn butter	
lobster roll	MP
warm & buttery or cold & crisp grilled brioche bun, french fries, cole slaw add for \$2: gluten free bun	
fried whole belly clams	MP
french fries, cole slaw, tartar sauce	
beer battered fish & chips	28
cod, french fries, cole slaw, tartar sauce	
grilled swordfish or pork carnitas tacos	26
cabbage slaw, cilantro lime mayo, tostada sauce, corn tortillas, mixed greens, balsamic dressing	
cheeseburger & fries	20
8oz custom blend, lettuce, tomatoes, pickle add on for \$2 each: bacon, fried onions, gluten free bun	

starters

new england clam chowder	12
seasonal gazpacho ^{GF, V, VGO}	11
fried calamari	18
corn meal fried, banana peppers, basil, garlic, tomatoes, parmesan	
clam and corn fritters	16
cocktail & tartar sauces	
today's ceviche ^{GFO}	20
wonton chips	
tempura vegetable roll	16
ponzu sauce	
chatham mussels ^{GF}	24
white wine, garlic, lemon, fresh herbs, butter	
tuna tartare ^{GFO}	24
guacamole, smoked red pepper coulis, seaweed salad, tobiko, wonton chips	
monomoy steamers ^{GF}	MP
1 1/2 lb, drawn butter, broth	
oysters rockefeller	20
spinach, fennel, cream, parmesan	
crab cake	20
grilled corn salsa, tartar sauce	

dinner entrees

lobster fettuccini ^{GFO}	48
fresh peas, brandy, basil cream sauce	
portuguese stew ^{GFO}	44
shrimp, haddock, mussels, clams, linguica, potatoes, peppers, tomatoes, white wine, garlic toast	
almond & basil crusted cod	38
blood orange butter sauce, wilted summer greens, asparagus, mashed potatoes	
pan seared scallops	48
leek and celery root puree, wild mushrooms, seafood demi	
grilled miso tuna	42
soba noodles, baby bok choy, orange and jalapeno demi	
sweet & spicy noodles ^{GFO}	34
tofu ^{VG} , or shrimp bok choy, snow peas, napa cabbage, shiitake	
catch of the day	MP
preparation varies	
linguini & clams ^{GFO}	36
littlenecks, garlic, parsley, white wine sauce	
panko crusted chicken scallopini	28
lemon caper butter sauce, arugula, balsamic dressing	
summer vegetable arrabiata ^{VGO, GFO}	24
wilted summer greens, zucchini, mushrooms, penne, parmesan, spicy tomato sauce	

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

Requests to split plates will incur a \$10 fee.