

APPETIZERS

SHRIMP COCKTAIL (5)	12
<i>Large Shrimp served w/ Traditional Cocktail Sauce</i>	
SMOKED SALMON PLATE	13
<i>Served with Red Onion, Capers, with Horseradish Cream Sauce and Marble Rye Bread</i>	
MATTAKEESE CLAMS CASINO.....	12
<i>6 Baked Clams with Herb Casino Butter, Seasoned Crumbs, topped with Bacon</i>	
FRIED CALAMARI	12
<i>With Marinara Sauce</i>	
VEGETABLE DUMPLINGS.....	8
<i>With Spicy Plum Sauce</i>	
NATIVE STEAMERS .. ASK SERVER/MARKET PRICE	
<i>Local Steamed Clams with Clam Broth and Butter</i>	
MATTAKEESE CRAB CAKES.....	13
<i>With Fresh Tomato Cilantro Salsa & Remoulade Sauce</i>	
FRESH TOMATO BRUSHETTA.....	8
<i>Olive Oil, Garlic, Fresh Tomato, Fresh Basil, & Parmesan Cheese</i>	
STUFFED QUAHOGS (2)	8
<i>With Linguica, Onion s & Sweet Red Peppers</i>	
SEAFOOD ANTIPASTO	14
<i> Littlenecks, Scallops, Mussels, and Shrimp with Red and Yellow Peppers, Red Onions, tossed in a Red Wine Herb Vinaigrette</i>	

SOUPS

SOUP & SANDWICH SPECIAL	10
<i>Choice of cup of Clam Chowder or Soup of the Day & 1/2 a Sandwich of the Day ASK SERVER</i>	
CAPE COD CLAM CHOWDER Cup ...	5 Bowl...8
CHILLED LOBSTER GASPACHO Cup ...	8 Bowl... 11
SOUP OF THE DAY	Cup ...5 Bowl....8
<i>Ask your Server</i>	

BRUNCH

Served 11:30 A.M. until 2:00 P.M.

FRENCH TOAST WITH FRESH FRUIT.....	12
<i>Served with Bacon or Sausage</i>	
STUFFED FRENCH TOAST	14
<i>Filled with Sweetened Cream Cheese, topped with Fresh Fruit. Served with Bacon or Sausage</i>	
QUICHE OF THE DAY	ASK SERVER/MARKET PRICE
<i>With Homefries and Sausage or Bacon</i>	
EGGS BENEDICT	12
<i>Traditional Style with Home Fries</i>	
CLAM PIE.....	12
<i>Topped with our Clam Chowder, served with Home Fries & Vegetable</i>	
IRISH EGGS BENEDICT	13
<i>Traditional Style but with Corned Beef Hash</i>	
SMOKED SALMON BENEDICT	14
<i>Classic Style but with Smoked Salmon instead of Canadian Bacon. Served with Home Fries</i>	
BELGIUM WAFFLE	13
<i>Topped with Fresh Fruit. Served with Bacon or Sausage</i>	
CRAB CAKES BENEDICT	16
<i>Traditional Style but with our Fresh Maryland Crab Cakes. Served with Home Fries</i>	

SALADS

CAPE COD GREENS	10
<i>Mixed Greens, Bleu Cheese, Craisins, Praline Walnuts, tossed with Cranberry Vinaigrette</i>	
Add: Chicken.....	16
TUNA SALAD PLATE	12
<i>Mixed Greens, Tomato, Shredded Carrot, Red Onion, Cucumber & Potato Salad</i>	
CLASSIC CAESAR (ANCHOVIES UPON REQUEST)	9
Add: Chicken.....	15
Add: Shrimp	17
Add: Sliced Certified Angus Steak	18
Add: Lobster Salad <i>Ask Server/Market Price</i>	
Add: Smoked Salmon	15
Add: White Anchovies	1.50
LOBSTER SALAD PLATE...ASK SERVER/MARKET PRICE	
<i>Mixed Greens, Tomato, Shredded Carrot, Red Onion, Cucumber & Potato Salad</i>	
ARUGULA	10
<i>Strawberries, Balsamic Reduction, Goat Cheese, and Pecans</i>	
Add: Chicken.....	16
CRUNCHY ICEBERG WEDGE.....	9.50
<i>With Bleu Cheese Dressing, Sprinkled with Bleu Cheese Crumbles, Bacon, and Tomato</i>	
HOUSE SALAD.....	4
<i>Mixed Lettuces, Tomato, Red Onion, & Cucumbers</i>	
WITH ENTREE.....	3
<i>Dressings: Balsamic Vinaigrette, Creamy Ranch, Cranberry Vinaigrette, or Chunky Bleu Cheese (1.50 Extra)</i>	

PIZZA

MOZZARELLA & MARINARA	9
PEPPERONI	10
SCALLOPS, BACON, GARLIC, & MOZZARELLA (WHITE)	13
BASIL - PESTO, TOMATO, & MOZZARELLA	10
CHICKEN, PESTO, TOMATO, & MOZZARELLA ...	13

FRIED SPECIALTIES

All Fried Food Prepared in Trans Fat-Free Shortening

WHOLE BELLY CLAM PLATE .ASKSERVERMARKETPRICE	
FRESH SEA SCALLOPS	20
JUMBO SHRIMP	19
FISH & CHIPS	16
CALAMARI	15
CLAM STRIPS (SEASONAL)	14

All Fried Items Served with Cole Slaw & Fries

A LA CARTE

FRIES	3
POTATO SALAD	3
RICE	3
VEGETABLE OF THE DAY	3
POTATO	3
CUCUMBER SALAD OR COLE SLAW	3
SIDE OF FRESH FRUIT	4

SANDWICHES

Served with choice of: Fries, Potato Salad, Cole Slaw, or Potato Chips (except Fish Tacos)

LOBSTER ROLL	ASK SERVER/MARKET PRICE
<i>Fresh Lobster meat tossed with Mayonnaise & Celery on a Fresh Roll</i>	
MATTAKEESE FISH TACOS (2)	11
<i>Flour Tortillas w/Cole Slaw & Fresh Tomato Cilantro Salsa</i>	
SHRIMP BLT	13
<i>On Focaccia w/Garlic Aioli, Arugula, Tomato, & Bacon</i>	
PASTRAMI OR TURKEY REUBEN	10
CHICKEN CAESAR WRAP	11
OPEN FACED TUNA MELT	10
<i>On French Bread with Tomato & Swiss</i>	
TUNA SALAD SANDWICH	9
VEGGIE WRAP	11
<i>Arugula, Goat Cheese, Roasted Red & Yellow Peppers, Basil Pesto, Shredded Carrots, & Tomato</i>	
GRILLED STEAK SANDWICH	17
<i>Certified Angus Beef, on Focaccia with Lettuce, Tomato, Roasted Red Pepper Mayonnaise, & Fries</i>	
8 OZ. BURGER	11
<i>Served on a Bun with Lettuce, Tomato, & Fries</i>	
<i>Add: American, Cheddar, or Swiss50</i>	
<i>Add: Bacon or Bleu Cheese 1</i>	
FRIED SEA SCALLOP ROLL	14
FRIED CLAM STRIP ROLL (SEASONAL)	9
FRIED WHOLE BELLY CLAM ROLL	MARKET PRICE
FRIED FISH SANDWICH	11
<i>Fried Schrod on a Bun with Lettuce & Tomato</i>	

ENTREES

All entrees served with Fresh Vegetable and choice of Potato, Rice, or Cole Slaw (except Lobster Mac & Cheese)

FRESH BROILED HADDOCK	23
<i>Seasoned Crumbs and Lemon Butter</i>	
LOBSTER MACARONI AND CHEESE	23
<i>Cavatappi with Creamy Three Cheese Sauce</i>	
BROILED FRESH DAY BOAT SCHROD	22
<i>Seasoned Crumbs & Lemon Butter</i>	
FRESH BROILED SWORDFISH	22
<i>Seasoned Crumbs and Lemon Butter</i>	
BAKED STUFFED FILLET OF FLOUNDER	24
<i>Our Homemade Seafood Stuffing</i>	
FRESH BROILED SEA SCALLOPS	22
<i>Seasoned Crumbs and Lemon Butter</i>	
GRILLED FILET OF BEEF	29
<i>Certified Angus Beef with Fresh Herb Butter</i>	
ADD: FRESH LOBSTER MEAT	36
CHICKEN BELLA BOCCA	20
<i>Lightly Breaded Chicken Breast Stuffed with Prosciutto & Provolone cheese, then finished with Lemon Butter</i>	
ROASTED 1/2 CHICKEN	18
<i>Semi Boneless with Pan Jus Lie</i>	
BAKED STUFFED HADDOCK	24
<i>With Crabmeat Stuffing, Shrimp and Lobster Sauce</i>	
BAKED STUFFED SHRIMP (4)	23
<i>With Crabmeat Stuffing and Lemon Butter</i>	
LOBSTER 1 1/4 LB. OR 2 LB.	ASK SERVER/MARKET PRICE
<i>Boiled or Baked Stuffed with Sea Scallops & Sherried Cracker Crumbs</i>	
GRILLED SIRLOIN STEAK	29
<i>Certified Angus Beef with Fresh Herb Butter</i>	