

APPETIZERS

LOCAL FRESH OYSTERS <i>on the 1/2 shell</i>	12
<i>6 Fresh Chilled Oysters served with Traditional Cocktail Sauce</i>	
LOCAL FRESH LITTLENECKS <i>on 1/2 shell</i>	11
<i>6 Chilled Littlenecks served with Traditional Cocktail Sauce</i>	
CHILLED RAW BAR PLATTER.....	29
<i>3 Shrimp Cocktail, 3 Littlenecks on 1/2 Shell, 3 Oysters on 1/2 Shell and Fresh Lobster Meat served with Cocktail Sauce</i>	
SHRIMP COCKTAIL	12
<i>5 Large Shrimp served with Traditional Cocktail Sauce</i>	
DEEP FRIED CALAMARI	12
<i>With Marinara Sauce</i>	
STUFFED QUAHOGS(2).....	8
<i>With Linguica, Onions & Sweet Red pepper</i>	
SMOKED SALMON PLATE.....	13
<i>Served with Red Onion, Capers, with Horseradish Sour Cream and Marble Rye Bread</i>	
MATTAKEESE BAKED OYSTERS.....	14
<i>6 Baked Oysters on the 1/2 shell with Sauteed Spinach, Panko Crumbs and Lemon Butter</i>	
VEGETARIAN DUMPLINGS	8
<i>Crisp and Light, Served with Spicy Plum Sauce</i>	
MATTAKEESE CRAB CAKES	13
<i>With Fresh Tomato Cilantro Salsa and Remoulade Sauce</i>	
FRESH TOMATO BRUSCHETTA	8
<i>Olive Oil, Garlic, Fresh Tomato, Fresh Basil, & Parmesan Cheese</i>	
NATIVE STEAMERS ...ASK SERVER/MARKET PRICE	
<i>Local Steamed Clams with Clam Broth and Butter</i>	
MATTAKEESE CLAMS CASINO	12
<i>6 Baked Clams with Herb Casino Butter, Seasoned Crumbs, topped with Bacon</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>	

PASTA

PASTA LIVORNO.....	26
<i>Sauteed Scallops, Jumbo Shrimp, Lobster, Marsala, Fresh Tomato, & Roasted Garlic, finished with a Shrimp and Lobster Broth, served over Fedilini</i>	
LOBSTER MACARONI AND CHEESE.....	23
<i>Cavatappi with Creamy Three Cheese Sauce</i>	
CHEESE TORTELLINI	17
<i>With Cream and Basil Walnut Pesto</i>	
PAN ROASTED VEGETABLES.....	17
<i>Olive Oil, Roasted Garlic, with Freshly Grated Romano, served over Fedelini</i>	
LITTLENECKS.....	21
<i>In Red or White Sauce over Fedilini</i>	
SHRIMP SCAMPI	24
<i>Fresh Red and Golden Tomatoes, Olive Oil, Garlic, White Wine, Lemon and Fresh Herbs over Fedilini</i>	
<i>(Pasta dishes do not include potato or vegetable)</i>	

NO SEPARATE CHECKS, PLEASE

For your convenience on parties of six or more an 18% gratuity will be added to the check.

CHILDREN'S MENU AVAILABLE

Consuming raw or undercooked meats, poultry, seafood, shellfish & eggs may increase your risk of food borne illness.

SOUPS

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>	

SALADS

CLASSIC CAESAR.....	9
<i>(Topped with Anchovies Upon Request)</i>	
<i>Romaine, Creamy Caesar dressing, Parmesan Cheese, and Croutons Add: White Anchovies.....</i>	
CAPE COD GREENS	10
<i>Mixed Field Greens, Bleu Cheese, Craisins, Praline Walnuts, tossed with Cranberry Vinaigrette</i>	
ARUGULA.....	10
<i>Strawberries, Balsamic Reduction, Goat Cheese, & Pecans</i>	
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 with Tomato, Red Onion, Cucumbers, and Choice of Dressing.</i>	
WITH ENTREE	3

Dressings: Balsamic Vinaigrette, Creamy Ranch, Cranberry Vinaigrette, or Chunky Bleu Cheese (\$1.50 Extra)

HOUSE SPECIALTIES

CIOPINNO 27

Fresh Clams, Scallops, Shrimp, and Fish simmered with Red and Yellow Pepper, Tomato, Roasted Garlic in a Shrimp and Lobster Broth.

LOBSTERS

1 1/4 or 2 LB. BOILED or BAKED STUFFED: With Sea Scallops and Sherried Cracker Crumbs .

.... **ASK SERVER/MARKET PRICE**

LAZY MAN'S LOBSTER CASSEROLE: Fresh Lobster Meat with Sherry, Butter, & Ritz Cracker Crumbs

.. **ASK SERVER/MARKET PRICE**

SEAFOOD

Served with a Fresh Vegetable and choice of: Rice, Potato, or Fries

FRESH BROILED HADDOCK.....	23
<i>Seasoned Crumbs and Lemon Butter</i>	
BROILED FRESH DAY BOAT SCHROD	22
<i>With Seasoned Crumbs & Lemon Butter</i>	
BROILED FRESH SEA SCALLOPS	22
<i>With Seasoned Crumbs & Lemon Butter</i>	
BROILED FRESH SWORDFISH.....	24
<i>With Seasoned Crumbs and Lemon Butter</i>	
GRILLED FRESH SWORDFISH	24
<i>With Fresh Tomato Cilantro Salsa</i>	
FRESH GRILLED SALMON FILLET	23
<i>On Field Greens with Lemon Shallot Vinaigrette</i>	
BAKED STUFFED FILLET OF FLOUNDER	24
<i>Our Homemade Seafood Stuffing</i>	
CRISPY PAN FRIED SOLE.....	24
<i>Minced Red Onion, Lemon, Capers, and Brown Butter</i>	
SWEET AND SPICY SHRIMP	22
<i>Pan Seared with Grain and Dijon Mustard, Garlic, and Sweet Jalapeño Jelly Glaze</i>	
BAKED STUFFED HADDOCK	24
<i>With Crabmeat Stuffing, Shrimp & Lobster Sauce</i>	
BAKED STUFFED SHRIMP (4)	23
<i>With Crabmeat Stuffing & Lemon Butter</i>	
MATTAKEESE CRAB CAKES(3)	22
<i>With Tomato Cilantro Salsa and Remoulade</i>	

MEATS & POULTRY

Served with a Fresh Vegetable and choice of: Rice, Potato, or Fries, (Except Chicken Parmesan)

ROASTED 1/2 CHICKEN	18
<i>Semi Boneless with Pan Jus Lie</i>	
FLAT IRON STEAK.....	23
<i>Certified Angus, Caramelized Onions, & Red Wine Demi Glace</i>	
GRILLED FILET OF BEEF	29
<i>Certified Angus Beef with Fresh Herb Butter</i>	
ADD: FRESH LOBSTER MEAT	37
GRILLED SIRLOIN STEAK.....	30
<i>Certified Angus Beef with Fresh Herb Butter</i>	
ADD: FRESH LOBSTER MEAT	37
ROAST 1/2 DUCK.....	23
<i>Semi Boneless 1/2 Duck with Sun Dried Cherry Sauce</i>	
CHICKEN BELLA BOCCA.....	20
<i>Lightly Breaded Chicken Breast Stuffed with Prosciutto & Provolone Cheese, then finished with Lemon Butter</i>	
CHICKEN PARMESAN	18
<i>With Fedilini and Marinara Sauce</i>	

A LA CARTE ITEMS

FRENCH FRIES	3
POTATO	3
RICE.....	3
VEGETABLE OF THE DAY	3
COLE SLAW.....	3
CUCUMBER SALAD	3
SIDE OF PASTA <i>With Marinara Sauce</i>	6

FRIED SPECIALTIES

All Fried Food Prepared in Trans Fat-Free Shortening

FRESH WHOLE BELLY CLAMS	ASK SERVER/MARKET PRICE
FRESH SEA SCALLOPS.....	23
JUMBO SHRIMP	22
CALAMARI	17
FISH AND CHIPS	18
CLAM STRIPS (SEASONAL).....	16

All Fried Items Served with Cole Slaw & Fries.

Before placing your order, please inform your server if you or a person in your party has a food allergy.