

## APPETIZERS

VEGETARIAN DUMPLINGS .....	8
<i>Crisp and Light, Served with Spicy Plum sauce</i>	
FRESH TOMATO BRUSCHETTA .....	8
<i>Olive Oil, Garlic, Fresh Tomato, Fresh Basil, &amp; Parmesan Cheese</i>	
DEEP FRIED CALAMARI .....	12
<i>With Marinara Sauce</i>	
BASKET OF CRISPY COD BITES .....	9
MATTAKEESE CRAB CAKES .....	13
<i>With Fresh Tomato Cilantro Salsa and Remoulade Sauce</i>	
SMOKED SALMON PLATE.....	13
<i>Served with Red Onion, Capers, with Horseradish Cream Sauce and Marble Rye Bread</i>	
SHRIMP COCKTAIL .....	12
<i>5 Large Shrimp served with Traditional Cocktail Sauce</i>	
STUFFED QUAHOGS(2).....	8
<i>With Linguica, Onions and Sweet Red Pepper</i>	
HOMEMADE POTATO CHIPS.....	7
<i>With Melted Bleu Cheese. Add: Bacon..... 1</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>	

## SOUPS

SOUP & SANDWICH SPECIAL .....	10
<i>Choice of cup of Clam Chowder or Soup of the Day &amp; 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>	

## FRIED SPECIALTIES

*All Fried Food Prepared in Trans Fat-Free Shortening*

FRESH WHOLE BELLY CLAMS ...ASK SERVER/MKT PRICE	
FRESH SEA SCALLOPS.....	20
JUMBO SHRIMP .....	19
CALAMARI .....	15
CLAM STRIPS (SEASONAL).....	14
FISH & CHIPS.....	16

*All Fried Items Served with Cole Slaw and Fries.*

## SALADS

LOBSTER SALAD PLATE ..	ASK SERVER/MARKET PRICE
<i>Mixed Greens, Tomato, Shredded Carrot, Red Onion, Cucumber, &amp; Potato Salad</i>	
TUNA SALAD PLATE.....	12
<i>Mixed Greens, Tomato, Shredded Carrot, Red Onion, Cucumber, &amp; Potato Salad</i>	
CLASSIC CAESAR .....	9
<i>(Topped with Anchovies Upon Request)</i>	
Add: Chicken.....	15
Add: Shrimp .....	17
Add: Sliced Certified Angus Steak.....	18
Add: Lobster Salad.....	Ask Server/Market Price
Add: Smoked Salmon.....	15
Add: White Anchovies .....	1.50
CAPE COD GREENS .....	10
<i>Mixed Greens, Bleu Cheese, Craisins, Praline Walnuts, tossed with Cranberry Vinaigrette</i>	
Add: Chicken.....	16
ARUGULA.....	10
<i>Strawberries, Balsamic Reduction, Goat Cheese, &amp; 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 with Tomato, Red Onion, Cucumbers, and Choice of Dressing.</i>	
WITH ENTREE.....	3
<i>Dressings: Balsamic Vinaigrette, Creamy Ranch, Cranberry Vinaigrette, or Chunky Bleu Cheese (\$1.50 Extra)</i>	

## PIZZA (PERSONAL SIZE)

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

### 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

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

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

# SANDWICHES

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

<b>MATTAKEESE FISH TACOS (2)</b> .....	11
<i>Flour Tortillas with Cole Slaw and Fresh Tomato Cilantro Salsa</i>	
<b>CAPE COD REUBEN</b> .....	13
<i>Fried Schrod on Marble Rye Bread with 1,000 Island Dressing, Swiss and Cole Slaw</i>	
<b>PASTRAMI REUBEN</b> .....	10
<i>Thinly Sliced Pastrami on Marble Rye, with 1,000 Island Dressing, Swiss, &amp; Sauerkraut</i>	
<b>TURKEY REUBEN</b> .....	10
<i>Thinly Sliced Turkey on Marble Rye, with 1,000 Island Dressing, Swiss, &amp; Sauerkraut</i>	
<b>OPEN FACED TUNA MELT</b> .....	10
<i>On French Bread with Tomato and Swiss Cheese</i>	
<b>SHRIMP BLT</b> .....	13
<i>On Foccacia with Garlic Aioli, Arugula, Bacon, &amp; Tomato</i>	
<b>HOT PASTRAMI</b> .....	10
<i>Thinly Sliced Pastrami on Marble Rye</i>	
<b>TURKEY BLT WRAP</b> .....	11
<i>Sliced Turkey with Roasted Red Pepper Mayonnaise, Lettuce, Tomato, &amp; Bacon</i>	
<b>GRILLED CHICKEN WRAP</b> .....	11
<i>Grilled Chicken with Roasted Red Pepper Mayonnaise, Lettuce, Tomato</i>	
<b>TUNA SALAD</b> .....	9
<i>White Meat Tuna with Celery, Mayonnaise, Lettuce, and Tomato on Your Choice of Bread</i>	
<b>TURKEY</b> .....	9
<i>Sliced White Meat Turkey Breast on Your Choice of Bread with Lettuce, Tomato, &amp; Mayonnaise</i>	
<b>VEGGIE WRAP</b> .....	11
<i>Arugula, Goat Cheese, Roasted Red &amp; Yellow Peppers, Basil Pesto, Shredded Carrots, &amp; Tomato</i>	
<b>BLT</b> .....	8
<i>Bacon, Lettuce, Tomato, with Mayonnaise on Choice of Bread</i>	
<b>CHICKEN CAESAR WRAP</b> .....	11
<b>CLAM STRIP ROLL (SEASONAL)</b> .....	9
<b>SCALLOP ROLL</b> .....	14
<i>Golden Fried Sea Scallops in a Roll with Tartar Sauce</i>	
<b>FRIED CLAM ROLL</b> .....	ASK SERVER/MARKET PRICE
<i>With the Bellies, in a Roll with Tartar Sauce</i>	
<b>FRIED FISH SANDWICH</b> .....	11
<i>Golden Fried Schrod on a Bun with Lettuce and Tomato</i>	
<b>LOBSTER ROLL</b> .....	ASK SERVER/MARKET PRICE
<i>Fresh Lobster Meat, Tossed with Mayonnaise &amp; Celery on a Fresh Roll</i>	
<b>BURGER</b> .....	11
<i>8 oz. Served on a Bun with Lettuce, Tomato, &amp; Fries</i>	
<i>Add: American, Cheddar, Swiss, or Onions ..... .50</i>	
<i>Add: Bacon or Bleu Cheese ..... 1</i>	
<b>GRILLED STEAK SANDWICH</b> .....	17
<i>Certified Angus Beef Grilled to Order on Foccacia with Lettuce, Tomato, and Roasted Red Pepper Mayonnaise</i>	

# HOUSE SPECIALTY LOBSTERS

1 1/4 or 2 LB. Boiled or Baked Stuffed:  
With Sea Scallops and Sherried Cracker Crumbs  
**ASK SERVER - MARKET PRICE**

# ENTREES

All entrees served with Choice of Fries or Cole Slaw  
and Fresh Vegetable of the Day, Roll & Butter

<b>FRESH BROILED HADDOCK</b> .....	18
<i>Seasoned Crumbs and Lemon Butter</i>	
<b>BAKED STUFFED HADDOCK</b> .....	19
<i>With Crabmeat Stuffing, Shrimp &amp; Lobster Sauce</i>	
<b>FRESH DAY BOAT BROILED SCHROD</b> .....	17
<i>Seasoned Crumbs &amp; Lemon Butter</i>	
<b>FRESH BROILED SEA SCALLOPS</b> .....	19
<i>Seasoned Crumbs and Lemon Butter</i>	
<b>FRESH BROILED SWORDFISH</b> .....	22
<i>Seasoned Crumbs and Lemon Butter</i>	
<b>GRILLED SALMON FILLET</b> .....	17
<i>Served on Field Greens with Lemon Shallot Vinaigrette</i>	
<b>BAKED STUFFED FILLET OF FLOUNDER</b> .....	18
<i>Our Homemade Seafood Stuffing</i>	
<b>ROASTED 1/2 CHICKEN</b> .....	14
<i>Semi Boneless with Pan Jus Lie</i>	
<b>BAKED STUFFED SHRIMP (4)</b> .....	18
<i>With Crabmeat Stuffing and Lemon Butter</i>	
<b>LOBSTER MACARONI AND CHEESE</b> .....	23
<i>Cavatappi with Creamy Three Cheese Sauce</i>	

# SIDE ORDERS

<b>POTATO SALAD</b> .....	3
<b>COLE SLAW</b> .....	3
<b>FRENCH FRIES</b> .....	3
<b>VEGETABLE OF THE DAY</b> .....	3
<b>CUCUMBER SALAD</b> .....	3

# DESSERTS

- TIRAMISU
- CREME BRULEE
- VANILLA ICE CREAM PUFF WITH HOT FUDGE
- HOMEMADE KEY LIME PIE
- MATTAKEESE INDIAN PUDDING
- CHOCOLATE CHIP BROWNIE SUNDAE
- CHEESECAKE
- MUD PIE
- BELGIUM WAFFLE SUNDAE