

Mattakeese Wharf Dinner Menu

★ *Gluten Free or Available Gluten Free* ★

Appetizers

★ **Local Fresh Oysters on the 1/2 Shell \$18**

6 Fresh Chilled Oysters Served with Cocktail Sauce

★ **Local Fresh Littlenecks on the 1/2 Shell \$16**

6 Fresh Chilled Littlenecks Served with Cocktail Sauce

★ **Shrimp Cocktail \$18...** 5 Jumbo Shrimp served with Cocktail Sauce

★ **Native Steamers (Market Price)...** 1 1/4 lb. Local Steamed Clams with Clam Broth and Clarified Butter

Deep Fried Calamari \$18... Tossed with Banana Peppers and Parmesan Cheese, Or Served Plain with Marinara

Cod Bites \$20... Basket of Crispy Fried Cod with Lemon and Tartar Sauce

Clams Casino \$18... 6 Baked Littleneck Clams with Bacon Herb Casino Butter and Seasoned Crumbs

Baked Stuffed Quahogs (2) \$16... Made with Chorizo, Sweet Onion and Bell Peppers

Smoked Salmon Crostini \$15... with French Bread Crostini, Lemon Caper Cream Cheese and Horseradish Sour Cream

★ **Truffle Oil Fries \$12...** Basket of Crispy Fries tossed with Truffle Oil, Parmesan Cheese and Herbs

Buffalo Tenders \$16...Tossed in Buffalo Sauce, Served with Celery and Housemade Bleu Cheese Dressing

★**Homemade Potato Chips \$14...**Baked with Bleu Cheese.
Add Bacon \$2

Soups

Award Winning Clam Chowder.. Cup \$10, Bowl \$14, Quart (To Go) \$30

★**Lobster Bisque.. Cup \$12, Bowl \$16, Quart (To Go) \$32**

Salads

★**Lobster Salad Plate (Market Price)...**Mixed Greens, Tomato, Shredded Carrot, Red Onion and Cucumber. Served with Potato Salad

★**Classic Caesar \$15...**(Served with Anchovies Upon Request)

★**Cape Cod Greens \$15...**Mixed Greens, Bleu Cheese, Craisins, Candied Walnuts, Tossed with Cranberry Balsamic Vinaigrette

★**Wedge Salad \$15...**Homemade Bleu Cheese Dressing, Bleu Cheese Crumbles, Bacon and Fresh Plum Tomato

★**Garden Salad \$12...**Mixed Greens, Plum Tomato, Red Onion, Cucumber and Shredded Carrot. Choice of Dressing

★**Arugula Salad \$15...**Fresh Arugula with Strawberries, Goat Cheese, Candied Pecans, and Balsamic Glaze.

**Salad Add ons: Chicken \$8..Chilled Shrimp \$12.. Grilled Salmon \$16
Sliced NY Sirloin 10oz. \$18....Lobster Salad (Market)**

**Salad Dressings: Italian....Cranberry Balsamic Vinaigrette..
Buttermilk Ranch... Chunky Bleu Cheese(add \$2.00)**

Seafood

★**2lb. Lobster (Market Price)...**Steamed or **Baked Stuffed** with Sea Scallops and Sherry Leek and Ritz Cracker Crumbs. Served with Roasted Potatoes and Chef's Choice of Vegetable

Lobster Roll (Market Price)...7oz. Of Fresh Lobster Meat, Tossed with Mayonnaise and Celery served on a Brioche Hot Dog Roll with fries & slaw

★**Fresh Baked Haddock \$29...**Seasoned Crumbs and Lemon, Served with Green Beans and Roasted Potatoes

★**Baked Sea Scallops \$36...**Seasoned Crumbs and Lemon, Served with Green Beans and Roasted Potatoes

★**Baked Swordfish \$32...**Seasoned Crumbs and Lemon Butter, Served with Chef's Choice Vegetable and Rice

★**Grilled Swordfish \$32...**with Black Bean and Corn Salsa, Served with Chef's Choice Vegetable and Citrus Quinoa

★**Oven Roasted Salmon \$30...**with Maple Soy Glaze, Served with Chef's Choice Vegetable and Citrus Quinoa

Crispy Pan Fried Sole \$28...With Red Onion and Capers in a Lemon Butter Sauce.. Served with Chef's Choice Vegetable and Citrus Quinoa

Baked Stuffed Shrimp (4) \$30...With Lump Crab Stuffing and Lemon Butter, Served with Green Beans and Rice

Baked Seafood Platter \$48...Half a Baked Stuffed Lobster with Haddock, Scallops and a Baked Stuffed Shrimp with Lemon Butter. Served with Chef's Choice Vegetable and Roasted Potato

★**New England Cioppino \$42...**P.E.I. Mussels, Scallops, Shrimp, Lobster and Fish simmered with Chorizo, Corn, Potato, and Peppers in a Lobster, Tomato, Leek Broth. Served with a Grilled Crostini

Fried Specialties Served with French Fries & Coleslaw

Clam Strips...Plate \$24, Roll \$20

Whole Belly Clams...(Market Price)

Sea Scallops...Plate \$36, Roll \$30

Jumbo Shrimp (5)...\$28

Fish and Chips...\$26

Pasta and Risotto

Pasta Livorno \$36...Sautéed Scallops, Shrimp and Lobster in a Roasted Garlic, Tomato and Lobster Velouté, Served over Linguini

Shrimp Piccata \$32...Pan Seared Jumbo Shrimp, Simmered in a White Wine, Garlic, Lemon and Caper Butter Sauce, over Linguini

★**Lobster Risotto \$38...**Creamy Risotto with Fresh Lobster, Sautéed Shiitake Mushroom, Parmesan and Herbs

★**Vegetable Risotto \$25...**Sautéed Arugula, Shiitake Mushrooms, Kalamata Olives, Roasted Tomatoes, Garlic and Parmesan Cheese.

Meat and Poultry

★**Prime Rib (Friday, Saturday & Sunday Only, while it lasts)**

Served with Roasted Potato and Chef's Choice Vegetable

10oz. \$32.... 14oz. \$38

★**Steak Frites \$30...**Grilled 8oz. NY Sirloin with Herb Butter and Truffle Parmesan Fries

Braised Short Rib \$32...Prime Beef Short Rib, Chef's Choice Vegetable, Red Wine Demi-Glace, Served with Parmesan Risotto

Chicken Milanese \$26...Panko Parmesan Crusted Chicken Cutlet, Lightly Fried, Served with an Arugula and Balsamic Roasted Tomato Salad.

Chicken Parmesan \$28...Parmesan and Panko Crusted Chicken Breast, Marinara and Melted Mozzarella. Served over Linguini

Please inform your server of any food allergies at the table before placing your orders. Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of food- borne illness.

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