

Mattakeese Wharf Lunch 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 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 House made Bleu Cheese Dressing

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

Soups

Award Winning Clam Chowder Cup \$10 Bowl \$14 Quart \$30 *to go*

★**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 Salad \$15...(Served with Anchovy 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
10oz. Sliced NY Sirloin \$18....Lobster Salad (Market)

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

Fried Specialties

Served with French Fries and Coleslaw

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

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

Whole Belly Clams ...Plate and Roll (Market Price)

Jumbo Shrimp (5)...\$28

Fish and Chips...\$26

Fish Sandwich....\$18

Sandwiches

Served with choice of Fries, Homemade Potato Salad, Homemade Cucumber Salad, Potato Chips or Coleslaw (Except Tacos)

Lobster Roll (Market Price)...7oz. Of Fresh Lobster meat, Tossed with Mayo and Celery on a Brioche Hot Dog Bun

Cape Cod Reuben \$20...Local Fried Cod on Marble Rye with Swiss Cheese, Coleslaw and 1,000 Island Dressing

Grilled Swordfish Reuben \$22...Grilled Swordfish on Marble Rye with Swiss Cheese, Coleslaw and 1,000 Island Dressing

Pastrami Reuben \$16...On Marble Rye with Swiss Cheese, Sauerkraut and 1,000 Island Dressing

Open Faced Tuna Melt \$16...Tuna Salad on a Caramelized Onion Baguette with Tomato and Swiss Cheese

Chicken Caesar Wrap \$16...Classic Caesar Salad with Grilled Chicken and Parmesan

Tuna Salad \$14...Albacore Tuna with Celery and Mayo, Lettuce and Tomato on Choice of Bread

Classic BLT \$14...Applewood Smoked Bacon, Lettuce and Tomato on Choice of Bread

Turkey BLT \$17 Applewood Smoked Bacon, Lettuce and Tomato on Choice of Bread

Veggie Wrap \$16...Arugula, Pesto, Shredded Carrots, Goat Cheese, Roasted Tomatoes & Cucumbers

Cajun Fried Swordfish Tacos (2) \$24...Flour Tortilla, Fresh Coleslaw, Black Bean and Corn Salsa and Sriracha Lime Aioli

Tacos

Mattakeese Fish Tacos (2) \$20...Fresh Fried Cod, Flour Tortilla, Coleslaw, Black Bean and Corn Salsa and Garlic Aioli

Lobster Salad Taco (Market Price)...Lobster Salad, Crisp Lettuce, Flour Tortilla, Black Bean and Corn Salsa and Guacamole.

From The Grill

★**Grilled Chicken** with Mushrooms and Melted Swiss Cheese on a Brioche Bun \$16

★**BBQ Grilled Chicken** With Bacon and Melted Cheddar on a Brioche Bun \$17

8oz. 7x Ranch Wagyu Burgers

★**Angus Burger** Served on a brioche bun with lettuce and tomato \$16

Add: American, Cheddar or Swiss Cheese \$1.50

Add: Bacon or Bleu Cheese \$2.00

★**Barbeque Bacon Burger** \$18...Applewood Smoked Bacon, BBQ sauce and Cheddar Cheese, served with lettuce and tomato

★**Au Poivre Burger** \$18...Black Pepper Crusted, with Bleu Cheese and Caramelized Onions, served with lettuce and tomato

★**Mushroom Burger** \$18...Sautéed Mushrooms, Melted Swiss Cheese, served with lettuce and tomato

Pizza

Pepperoni \$17

Mozzarella and Marinara \$16

BBQ Chicken and Red Onion \$18

Basil-Pesto, Tomato and Mozzarella \$17

Chicken, Pesto, Tomato and Mozzarella \$18

Scallop and Bacon with Garlic oil (White) \$20

Entrees

all entrees served with choice of fries, potato salad or coleslaw and fresh vegetable of the day

★**2lb. Lobster** (Market Price)...**Steamed or Baked Stuffed** with Sea Scallops and Sherry, Leek and Ritz Cracker Stuffing

Baked Haddock \$29...With Seasoned Ritz Crumbs

Baked Scallops \$36...With Seasoned Ritz Crumbs

Baked Swordfish \$32...With Seasoned Ritz Crumbs and Lemon Butter

Oven Roasted Salmon \$30...With Maple Soy Glaze

Baked Stuffed Shrimp(4) \$30...With Crabmeat Stuffing and Lemon Butter

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

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.