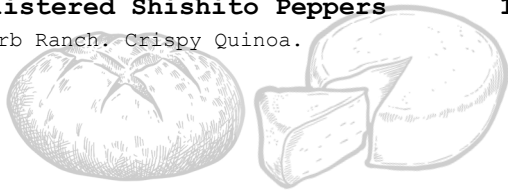


Snacks

- Roasted Farm Tomato Hummus (v)** 18
CBI Farm Vegetables. Grilled Flatbread. Basil Pistou.
- Truffle Fries** 17
Truffle Salt. Parmesan. Rosemary-Garlic Aioli.
- Royal Belgian Platinum Caviar** 90
Sustainably Farmed Oscietra Caviar. CBI Farm Onion Dip. Cape Cod Chips.
- Lobster Nachos** 44
Corn Tortilla Chips. Jalapeño. Monterey Jack. Poached Lobster. Scallion. Black Bean Relish. Guacamole.
- Buttermilk Fried Calamari** 21
Pickled Pepper. Spicy Aioli. Herbs.
- Blistered Shishito Peppers** 16
Herb Ranch. Crispy Quinoa.



Soups

- New England Clam Chowder** 14
Common Cracker. Chives.
- Cucumber-Melon Gazpacho** 14
Compressed Melon Relish. Mint Oil.

Salads

Add-ons: Grilled Chicken 12, Lobster 46, Grilled Swordfish 22, Grilled Shrimp 16, Local Catch MP, Scallops 24

- CBI Farm Mixed Green Salad (v)** 16
Shaved Farm Vegetables. Pickled Blueberry. Herb Crumble. Verjus Vinaigrette.
- Caesar Salad** 16
Romaine Hearts. Parmesan. Focaccia Croutons.
- Gioia Burrata** 19
CBI Farm Tomato. Sunflower Pesto. Basil-Balsamic Vinaigrette.
- Chopped Salad** 16
Crispy Chickpeas. Farm Cucumber. Tomato. Olives. Feta. Oregano Vinaigrette



Chilled Seafood

- Half Dozen Chatham Oysters** 24
House White Wine Mignonette.
- Half Dozen Littleneck Clams** 14
Hot Sauce Relish.
- Old Bay Poached Shrimp** 25
Bloody Mary Cocktail Sauce.
- Two Pound Poached Lobster** 90
Dill & Mustard Sauce.
- Yellowfin Tuna** 27
Ginger Scallion Sauce. Wakame. Avocado. Radish. Furikake Rice Cracker.
- Jonah Crab Claws** 25
Dill & Mustard Sauce.
- The Beach House Plateau** 150
2lb Poached Lobster. 5 Poached Shrimp. 6 Chatham Oysters. 6 Littlenecks. Tuna. Royal Belgian Platinum Caviar +\$80 Supplement



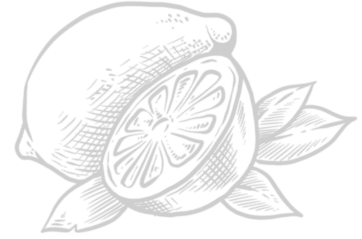
Entrees

Served with French Fries, House Salad or Slaw.

- Swordfish Tacos** 28
Southwest Rub. Cabbage. Radish. Chipotle Aioli.
- Jonah Crab BLT** 32
Toasted Country Bread. Bacon. Bibb Lettuce. CBI Farm Tomato. Whole Grain Mustard Aioli.
- Chicken Caprese** 24
Mozzarella. Basil Aioli. Farm Tomato. Herb Focaccia.
- Beach House Double Cheeseburger** 26
4oz Beef Patties. Pimento Cheese. Farm Tomato. Bibb Lettuce. Onion.
- Lobster Roll** 54
Chilled Lobster Salad. Brioche Bun. Bibb Lettuce.
- Fish & Chips** 29
Beer Battered Local Haddock. House-made Tatar Sauce. Traditional Slaw.
- Fried Scallop Platter** 38
Traditional Slaw. House-made Tartar Sauce.
- Fried Clam Strip Roll** 30
Crispy Clam Strip. Brioche Bun. Bibb Lettuce. House-made Tartar Sauce.
- Housemade Vegan Burger (ve)** 24
Iceberg. Tomato. Secret Sauce. Vegan "Cheddar". Potato Bun.

Local Catch 38

"A Daily Preparation, Highlighting The Freshest Cape Cod Seafood And Our CBI Farm Produce"



Beer

Draft | 9

Mayflower Coastal Encounter
Plymouth MA. 5.3% abv

Cape Cod Blonde
Hyannis MA. 4.9% abv

Hog Island Summer
Orleans MA. 4.8% abv

Devils Purse Kölsch
Dennis MA. 5.0% abv

Barnstable Brewing Jesuit Juice
Barnstable MA. 4.9% abv

Hog Island Outermost IPA
Orleans MA. 6.2% abv

Cans & Bottles

Be Hoppy IPA 10
IPA. Worcester MA. 6.5% abv

Progression Cape Time 10
IPA. Northampton MA. 4.8% abv

Whalers Rise APA 8
APA. Rhode Island. 5.5% abv

Shark Tracker 8
Lager. Nantucket, MA. 4.2% abv

Star Line Hop Load Mosaic 10
AIPA. Hopkinton MA. 7.1% abv

Barnstable Brewing Blueberry Ale 10
Barnstable, MA. 5.3% abv

Night Shift Santilli 10
AIPA. Boston MA. 6.0% abv

Hard Seltzers 12

Cape COD'r
Perfect Storm. Classic. Bae Breeze.
Ocean Break.

High Noon
Black Cherry. Pineapple. Grapefruit.

Ciders 10

Stormalong Legendary Dry
Sherborn MA. 6.5% abv

Stormalong MASS APPEAL
Sherborn MA. 5.5% abv

Signature Cocktails | 18

Latitude 41

Codigo Reposado. Ancho Reyes Verde. Sugar.
Orange. Lime

Vacation Mode

Ten to One Dark and White Rum.
Mint Tea. Lime. Pineapple. Angostura.

Sea Bird

CBI Rum. Campari. Pineapple.
Lime. Agrical Rhum.

Bellamy's Mai Tai

Flor de Caña White & Dark Rum. Lime.
Cointreau. Orgeat.

Skip Intro

CBI Gin. CBI Tepache. Falernum.
Lemon. Basil. Simple.

Farm to Glass

Tasmanian Pure Vodka. Farm Basil.
Farm Shrub. Simple. Lime.

Salted Watermelon Margarita

Olmecca Altos Plata. Watermelon.
Lime. Simple. Orange Bitters.

Cape Rosé Sangria

Lillet Rosé. Lychee. Guava.
Lime. Seasonal Berries. Ginger Beer.

Non Alcoholic Beer 8

Athletic Brewing

Upside Dawn Golden. Milford, CT. less than
0.5% abv

Athletic Brewing

Run Wild IPA. Milford, CT. less than 0.5%
abv

Wines by the stem

Bubbles

Zardetto, **Prosecco** - ITA 16

Laurent Perrier, **La Cuvee Brut**, Tours-Sur-Marne FRA 26

Pierre Sparr, Cremant D'Alsace, **Brut Rose**, Alsace, FRA 16

White

Domaine Merlin-Cherrier, **Sancerre** - Loire Valley, FRA 22

Julien Schaal, **Riesling** - Alsace, FRA 17

Lawson's Dry Hills, **Sauvignon Blanc** - Marlborough, NZL 16

Joseph Carr, **Chardonnay** - Sonoma Coast, California, USA 16

Ca' Montini, **Pinot Grigio** - Valfreddo, Trentino, ITA 16

Jorge Ordoñez, La Caña, **Albariño** - Galicia, Spain 15

Rosé

Ultimate Provence, **Syrah Blend** - Côtes de Provence, FRA 18

Flowers Rose, **Pinot Noir** - Sonoma Coast, CA 22

Red

Ken Wright, **Pinot Noir** - Willamette Valley, Oregon, USA 18

Château Saint André Corbin, **Merlot** - St. Émilion, Bordeaux, FRA 17

Baron de Ley, **Tempranillo**, **Rioja Reserva** - Spain 18

G.D. Vajra, Albe, **Nebbiolo**, Barolo - Piedmont, ITA 26

Crozes Hermitage, Chave, **Syrah** - Rhone Valley, FRA 19

Joseph Carr, **Cabernet Sauvignon** - Napa, California, USA 16