

Chilled Seafood

Half Dozen Chatham Oysters	24
House White Wine Mignonette	
Half Dozen Littleneck Clams	16
Hot Sauce Relish. Lemon.	
Old Bay Poached Shrimp	25
Bloody Mary Cocktail Sauce. Lemon.	
Local Jonah Crab Claws	25
Dill & Mustard Sauce.	
Two Pound Poached Lobster	90
Dill & Mustard Sauce.	
Yellowfin Tuna	27
Ginger Scallion Sauce. Wakame. Avocado. Radish. Furikake Rice Cracker.	
Royal Belgian Platinum Caviar	90
CBI Farm Onion Dip. Chives. Cape Cod Chips.	
The Beach House Plateau	150
2lb Poached Lobster. 5 Poached Shrimp. 6 Chatham Oysters. 6 Littlenecks. Tuna. <i>American Caviar +\$80 Supplement</i>	

Starters

Buttermilk Fried Calamari	21
Pickled Pepper. Spicy Aioli. Herbs.	
Blistered Shishito Peppers	16
Herb Ranch. Crispy Quinoa.	
Roasted Bone Marrow	24
Oxtail Sauce. Onion Jam. Herbs. Baguette.	
Quahog & Chorizo Fritters	16
Smoked Paprika Aioli. Lemon.	
Truffle Fries	17
Truffle Salt. Parmesan. Rosemary-Garlic Aioli.	

Soups

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

Salads

Gioia Burrata	19
CBI Farm Tomato. Sunflower Pesto. Basil-Balsamic Vinaigrette.	
Caesar Salad	16
Romaine Hearts. Parmesan. Focaccia Croutons.	
Iceberg Wedge	18
Grey Barn Blue Cheese. Confit Tomato. Pickled Shallot. Bacon. Creamy Peppercorn. Dressing.	

Entrees

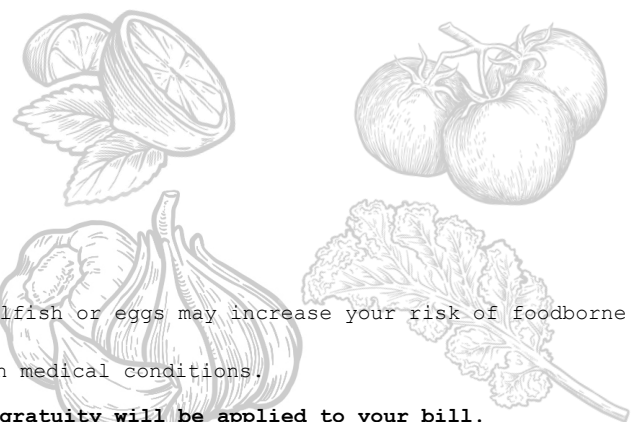
Served with Grilled Lemon, Fried Onions, Farm Greens, Tomato, Vidalia Onion Vinaigrette.

Baked 2lb Lobster	95
CBI Farm Marigold Butter. Breadcrumbs.	
Heritage Pork Chop	36
Blueberry Mustard Jus.	
Rack of Lamb	34 Half/65 Full
Rosemary-Lemon Jus.	
1/2 Roasted Chicken	34
Farm Salsa Verde.	
Dry Aged Prime Striploin	68
10oz. Horseradish Cream. CBI Steak Sauce.	
Prime Filet Mignon	65
Black Truffle Hollandaise.	
Swordfish	38
Jonah Crab & Sweet Corn Ragout.	
Scallops	42
Almond & Pine Nut Romesco.	
Atlantic Halibut	40
Lobster Bisque.	
32 Oz Prime Bone-in Ribeye	125
Cowboy Butter.	
Seasonal Farm Vegetable Cavatelli	30
Sungold Tomato Sugo. Basil Crumbs.	
Roasted Cauliflower	28
Puffed Quinoa. Salsa Verde.	



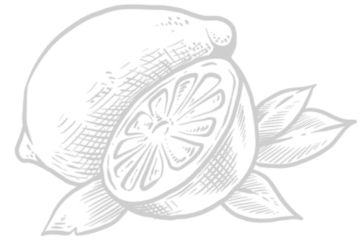
Sides

Creamed CBI Farm Kale	8
Buttered Corn on the Cob	6
Grilled Jumbo Asparagus	12
Roasted Hen of the Woods	12
Farm Summer Squash. Basil Pistou	10
Corn Bread. Whipped Honey Butter	8
French Fries	8
Mashed Redskin Potato	12
Black Truffle Mac & Cheese	24



Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

For parties of eight or more, a twenty percent gratuity will be applied to your bill.



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** - 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

Frozen Drinks | 20

Strawberry Daiquiri

Flor de Caña Gran Reserve.
Lime. Strawberry. Sugar.

Margarita

Reposado. Lime. Cointreau. Agave.

Mudslide

Tasmanian Pure Vodka.
Kahlua. Baileys. Chocolate.

Frozen Lemonade

Buffalo Trace Float.

Piña Colada

Plantation Pineapple. Coconut.
Pineapple. Lime.