

Moby Dicks Restaurant

Menu & Descriptions

Edited: March 2020 (prices not accurate for 2021)



Moby Dick's RESTAURANT


FRESH. FRIENDLY. FUN!

11:30 AM to 9:30 PM
late June through Labor Day
(Closing earlier in off-season)
508.349.9795
3225 Rt. 6 Wellfleet, MA 02667
Mobys.com



Soups

Ask about quarts of soup to go!

 **Cape Cod Clam 'Chowdah'**
Cup 5.75 Bowl 8.75

Lobster Bisque
Cup 6.25 Bowl 9.25

Seafood Gumbo
Cup 6.25 Bowl 9.25

Starters

Moby's Famous Outer Cape Onion
A sweet Spanish onion, cut, battered and deep-fried - 9

Nantucket Bucket
1lb. of steamers, 1lb. of mussels and corn on the cob - MKT

Steamers
Local Chatham steamers. Served with drawn butter and clam broth. 1lb. or 2lbs. - MKT

Local Atlantic Mussels
Fresh mussels steamed and served with drawn butter. 1lb. - 9 or 2lbs. - 16

Grilled Crab Cakes
Jumbo lump crab cakes. One - 12 or Two - 22


 **Crispy Fried Calamari**
Rings and tentacles - 11

Wellfleet Oysters

On The Half Shell
Half dozen - 14 One dozen - 26

Oysters Pesto
A half dozen Wellfleet oysters broiled with basil pesto and romano cheese - 15

Salads

 **Cape Cod Salad**
Salad greens with dried cranberries, candied pecans, sliced pear and crumbled blue cheese tossed with raspberry vinaigrette dressing - 11
Try it with grilled salmon!

Bacon Blue Salad
Iceberg, tomatoes, blue cheese and bacon - 10

Garden Salad
Romaine, cucumbers, tomatoes, carrots, onions and croutons - 8

Classic Caesar Salad
Romaine, croutons, grated Romano tossed with our creamy Caesar dressing - 10
Top with grilled scallops to make a great meal!

Top any salad with a selection from our grill:

Shrimp - 9 Steak Tips - 12
Chicken Breast - 7 Salmon - 9
Scallops - 12



Lobster

We proudly serve premium hardshell lobsters coming from the cold Atlantic waters.

1.5 lb. or 2 lb. Lobster - MKT

Larger sizes when available or by special order

All lobsters steamed to order served with drawn butter and corn on the cob.

 **Make it a New England Clambake**
Add Chatham Steamers and Potato - MKT

Grilled & Broiled Dinners

All served with potato & corn on cob.
Seafood Kebob served with rice pilaf.

Broiled Day Boat Cape Scallops
Day boat sea scallops caught right off the Cape. Delivered daily. Broiled with a touch of butter - 25


Grilled Shrimp & Scallops
A grilled skewer of each - 27

Broiled Atlantic Cod
With a touch of lemon and butter - 19

Grilled Swordfish
A fresh, center cut filet - 26
Try it blackened!

Grilled Atlantic Salmon
Healthy, and delicious - 22
Try it blackened!

Grilled Surf & Turf
A skewer of marinated steak tips and your choice of sea scallops or wild white shrimp - 27

 **Grilled Seafood Kebob**
Two large skewers of swordfish, scallops, shrimp, summer squash, zucchini, onion and red peppers. Served over rice pilaf - 26

Sides


Basket of Fries - 4 Baked Potato - 4
Rice Pilaf - 2.5 Grilled Asparagus - 5
Corn on the Cob - 2.5 Steamed Broccoli - 4.5
Cole Slaw - 3.5

Fried Platters

Served with French fries and cole slaw

Moby's Fried Seafood Special

A heaping combination of Codfish, Scallops, Whole Belly Clams and Shrimp - MKT

 **Fish & Chips**
Absolutely the best! Hooked Atlantic cod - 19

Shrimp Platter
Wild white shrimp from the Gulf of Mexico - 19

Clam Strip Platter
from local hard-shelled sea clams - 17


Scallop Platter
Day boat Cape Scallops - 25

Oyster Platter - 22

Calamari Platter
Rings & tentacles lightly fried - 16

Whole-Belly Clams
The perfect taste of Cape Cod - MKT


Grilled Crab Cake Platter
Two jumbo lump crab cakes - 26

 **Moby's Lobster Roll Platter**
Tender tail and claw meat with just a touch of mayo on a toasted New England roll. Served with French fries and cole slaw - MKT

Seafood Sandwiches

Sandwiches can be served on a gluten free bun +2



 **Moby's Fish Sandwich**
Lightly fried, hooked cod with lettuce and tomato on a brioche bun - 13

Grilled Salmon Sandwich
Atlantic salmon on a brioche bun with lettuce and tomato - 13
Add pesto - 1

Grilled Crab Cake Sandwich
A jumbo lump crab cake on a soft bun with lettuce and tomato - 14

Classic New England Clam Roll
Fried whole belly clams in a toasted New England style roll. - MKT

Burgers, Chicken Etc.

Our burgers are a 1/2 lb. of 100% all natural Certified Angus Beef. Served with French fries.

Sandwiches can be served on a gluten free bun +2
Add avocado +2

THE Moby Burger

Our premier burger topped with white American cheese, bacon, lettuce, tomato, onion and pickle on a toasted brioche bun. - 14

Massachusetts Burger

A juicy burger topped with lettuce, tomato, onion and pickle on a toasted brioche bun. - 12

The “Impossible Burger” ©

A vegetarian hamburger with lettuce, tomato, onion and pickle on a toasted brioche bun. - 14

The “Black Sam” Bellamy

A blackened chicken breast, topped with white American cheese, bacon, lettuce, tomato, onion and pickle on a toasted brioche bun. (hormone and antibiotic free chicken) - 14

Kid’s Menu

All kids meals include a fountain drink

Chicken Nuggets

All white breast meat nuggets served with French fries & apple slices - 10

Mac & Cheese

Kraft mac and cheese just like home. Served with a side of fresh apple slices - 6

Cheeseburger

Melted American cheese on our 1/4 pound burger served with a small side of French fries - 8

Grilled Cheese

Melted white American cheese on toasted wheat bread served with a small side of French fries - 6

Kayem 100% Beef Hot Dog

A grilled all beef hot dog on a toasted hot dog roll served with a small side of French fries - 6

Grilled Salmon Dinner

Grilled salmon served with French fries and apple slices - 10

Fish ‘n’ Chips Dinner

Fried Atlantic cod served with French fries and apple slices - 10

Beverages

Mobys House Brewed Tazo Unsweetened Iced Tea - 3

Moby’s House Brewed Beanstock Iced Coffee (regular and decaf) - 3

We proudly serve Pepsi products – Pepsi, Diet Pepsi, Mug Root Beer, Sierra Mist, Schweppes Ginger Ale, Orange Crush, Sparkling Water, Lemonade and Sobe (pomegranate flavored water) - 3
(Free Refills on Fountain Drinks, Iced Tea, and Iced Coffee)

Milk, Chocolate Milk - 3

Tropicana Apple Juice - 2.5

Aquafina Bottled Water - 2

Frappes - 7

Vanilla, Chocolate, Strawberry, Cookie Dough

Lemonade Freeze

Lemonade and Lemon Sorbet - 5

Coffee & Tea - 2.25

Sweet Endings

Moby’s Famous Key Lime Pie

Not too sweet, not too tart - 7
Take home a whole Key Lime pie - 40

Housemade Blueberry Crisp - 7

Strawberry Shortcake

Buttermilk biscuit, fresh strawberries, whipped cream - 7

Ice Cream

Vanilla, Chocolate, or Cookie Dough - 4.75
Add Hot Fudge or Strawberries - 1.5 each

Fudgy Wudgy Chocolate Cake - 8

Moby Madness

Fresh baked chocolate brownie, vanilla ice cream and hot fudge topped with whipped cream - 8

We Are B.Y.O.B.!

We invite you to bring in your favorite Beer or Wine to enjoy. We happily provide ice buckets, bottle openers and cups as well. No corkage fees.


Moby Dick’s RESTAURANT

As seafood prices fluctuate, so will ours. Both up and down.

Please be aware of the increased risk of a foodborne illness when eating raw food or food cooked to less than medium. Before placing your order, please inform your server if you or a person in your party has a food allergy.

Our entire menu is available for take-out. Call 508.349.9795 to order.

Gift cards available online and at the restaurant. Mobys.com

 A Moby Favorite Item

Gluten Free?

Moby Dick’s offers many gluten free options, however our food is prepared in a open kitchen so there is a risk of gluten exposure. Please inform the person at the register if you have gluten sensitivity before ordering.

All of our sauces and dressings and clam chowder are gluten free.

None of our fried seafood items or our fries are an option for those with a gluten sensitivity.



Our burgers are made with Certified Angus Beef



We are proud to offer Pepsi products



The Story Of Moby Dick’s

(Not by Herman Melville)






While on Easter vacation in 1982, the Barry family noticed a “For Sale” sign at “Al’s Hamburgers.” Years before, this little restaurant was the first place where the Barry family had stopped while on their first visit to Wellfleet. With three college-aged boys and a teenage girl (all in need of summer jobs), the idea to enter the restaurant business seemed a natural.







Time passes and three of the four Barry siblings went on to explore other careers. Todd, the oldest, took a real liking to the restaurant and continued at the helm of Moby Dick’s. Todd also took a liking to Mignon, who just happened one day in 1992 to come through the door of Moby Dick’s searching for a clambake. She got her clambake as well as a husband and a restaurant too!

Now on any given day, you can see Todd and Mignon roaming the restaurant, continuing the Moby Dick’s tradition of serving fresh local seafood in a comfortable and fun Cape Cod atmosphere. It is our top priority to make your visit with us a memorable dining experience.





- The Barry Family

STARTERS / SOUPS

Menu Item	Micros Ticket Name	Description	Portion / Weight	Standard Sides	Included Sauce	Substitutions	Allergens	Comments	Photo
Clam Chowder	C CHOW C CHOW APP B CHOW B CHOW APP QUART CHOW BIG CHOWDER	New England-style chowder which is milk/cream based. It has potatoes and sea clams in it. Not suitable for customers with a milk or shellfish allergy. It is gluten free. It does not contain a pork product, which is a common question.	Cup - 8oz Bowl - 16oz Quart 32oz (Take out only) Big Soup - 128oz / 1 Gallon (Take out only) (COLD)	1 Bag of Oyster Crackers			DAIRY SHELLFISH	This soup is Gluten Free You must ask if they want the soup first as an appetizer or with the meal.	
Seafood Gumbo	C GUMBO C GUMBO APP B GUMBO B GUMBO APP QUART GUMBO BIG GUMBO	Slightly spicy tomato-based soup with codfish, shrimp, and sausage. It also contains rice. Not suitable for customers with a seafood or shellfish allergy. This soup is okay for people with milk allergy. It is not gluten free.	Cup - 8oz Bowl - 16oz Quart 32oz (Take out only) Big Soup - 128oz / 1 Gallon (Take out only) (COLD)	1 Bag of Oyster Crackers			SHELLFISH GLUTEN	You must ask if they want the soup first as an appetizer or with the meal.	
Lobster Bisque	C BISQUE C BISQUE APP B BISQUE B BISQUE APP QUART BISQUE BIG BISQUE	A rich, smooth, creamy bisque made with fresh cream, butter, and dry sherry. Not suitable for customers with a shellfish or milk allergy. It is not gluten free.	Cup - 8oz Bowl - 16oz Quart 32oz (Take out only) Big Soup - 128oz / 1 Gallon (Take out only) (COLD)	1 Bag of Oyster Crackers			SHELLFISH GLUTEN DAIRY	You must ask if they want the soup first as an appetizer or with the meal.	
Outer Cape Onion	ONION ONION APP	This is a large Spanish onion that is cut, battered, floured and deep-fried. This is a great appetizer for a group to share. The onion itself is not spicy, but the dipping sauce is a bit spicy. The sauce contains mayonnaise, horseradish and cayenne pepper. This is considered vegetarian, but not vegan or gluten free.	1 to 2 pound Onion		2oz Texas Petal Sauce		SHELLFISH GLUTEN SAUCE: DAIRY	It is not suitable for someone with a shellfish allergy because it is fried in the same oil as shellfish	
Steamers	1# STEAMERS 1# STEAM APP 2# STEAMERS 2# STEAM APP	These are medium soft-shelled from the Chatham area of the Cape. These clams are fairly unique to New England and are not found in very many other places. These are NOT littlenecks or cherrystones which are different kinds of clams. Steamers grow in the wild and are dug out of the sand. They have a dull gray-white shell. They are steamed and served with clam broth (to help rinse out the sand) and drawn butter.	Served in 1 or 2 pound orders. The actual number of clams varies as the size varies. We usually estimate around 10 to 12 in a pound.		3oz clam broth & 2oz drawn butter.		SHELLFISH	Some customers will want littlenecks as their steamers instead of these clams. Both are good but are very different from each other. <u>We do not have littleneck clams.</u>	

Menu Item	Micros Ticket Name	Description	Portion / Weight	Standard Sides	Included Sauce	Substitutions	Allergens	Comments	Photo
Mussels	1# MUSSELS 1# MUSS APP 2# MUSSELS 2# MUSS APP	These are a shellfish with a blue/black shell. We get our mussels out of the wild anywhere from Orleans to Chatham. Many mussels served in restaurants are farm-raised from Prince Edward Island in Canada. Wild mussels tend to be meatier than farm-raised mussels. They are steamed and served with drawn butter.	1 and 2 pound sizes.		2oz Drawn Butter		SHELLFISH	Our mussels are wild and fresh. We do not served farmed or frozen mussels.	
Nantucket Bucket	BUCKET BUCKET APP	This is a pound of mussels, a pound of steamers and an ear of corn served in a bucket. They come with broth and butter.	1# Steamers & 1# Mussels	1 Ear of corn	2oz Drawn Butter 3oz Clam Broth	The corn can be substituted if the customer asks. They may not change mussels or steamers	SHELLFISH	This is large enough to have as a meal for one or as an appetizer for 2 to 4 people.	
Crab Cakes	1 CRAB 1 CRAB APP 2 CRAB 2 CRAB APP Kitchen Print: 1 KRAB 2 KRAB	These crab cakes are made of jumbo lump crabmeat. The crab cake is mostly crabmeat with very little breading. Just enough breading to hold the crab cake together. These are cooked on the grill. As an appetizer, they come on their own with not sides. The customer can order one or two crab cakes.	Each crab cake is 4oz		2oz Texas Petal Sauce		SHELLFISH GLUTEN DAIRY	We also offer a 3 crab cake option if they ask. Jumbo Lump Blue Crab is very expensive, and as a result our crab cakes are expensive, \$12 for 1. After people have tried them, they always say they are the best they have ever had, and they do not complain about the price	
Calamari	Calamari App Kitchen Print: SQUID APP	This is fried squid. We serve rings and tentacles. We cannot serve just one or the other.	8oz Portion (Half Pound)		2oz Texas Petal Sauce		SHELLFISH GLUTEN DAIRY	We do not have marinara sauce.	
6 Oysters 12 Oysters	6 OYST 6 OYST APP 12 OYST 12 OYST APP	These are cultivated in Wellfleet harbor. Wellfleet is well known for their great oysters. They taste is clean and briny.	6 Oysters or 12 Oysters	Lemon Wedge	Cocktail & Mignonette Sauce		SHELLFISH	6 is also called a "Half dozen" 12 is called "A dozen" Guests will often order with these words	
Oyster Pesto	OYST PESTO OYST PSTO APP	Six Wellfleet oysters broiled with a basil pesto and Romano cheese topping. These are cooked and not raw.	6 Oysters	Lemon Wedge	No sauce since it has the pesto on the oysters	We can do this without the cheese if asked	SHELLFISH DAIRY NUTS	There is cheese and pine nuts in the basil pesto.	



SALADS - *we do not substitute salads for any sides.*

Menu Item	Micros Ticket Name	Description	Portion / Weight	Standard Sides	Included Sauce	Substitutions	Allergens	Comments	Photo
Moby Salad	SALAD SALAD APP	A good-sized salad with Romaine hearts, cucumbers, tomatoes, carrots, onions and croutons.			Dressing choices: SERVED ON SIDE Italian Blue Cheese Ranch Caesar Raspberry Vinaigrette Balsamic Vinegar & Oil	Salads are made to order so we can leave off any ingredient. Also if asked we can substitute romaine lettuce for iceberg lettuce	GLUTEN (Croutons)	All salad dressings are gluten free. Can be topped with any protein (see list at end of section) You must ask if they want this first as an appetizer or with the meal.	
Bacon Blue Salad	WEDGE WEDGE APP	2 to 3 small wedges of iceberg lettuce with blue cheese dressing, crumbled blue cheese and bacon on top. We serve 3 to 4 grape tomatoes on the side.			Blue Cheese Dressing Salad is topped with dressing	Any other salad dressing	DAIRY (Blue Cheese)	Dressing can be on side if asked. Can be topped with any protein (see list at end of section) You must ask if they want this first as an appetizer or with the meal.	
Caesar Salad	CAESAR CAESAR APP	All Romaine hearts tossed with a Caesar dressing. Croutons and grated Romano cheese are on top <i>Recommend with Grilled Chicken</i>			Caesar Dressing Salad is tossed with dressing	Any other salad dressing	GLUTEN (Croutons) DAIRY (Cheese)	Dressing can be on side if asked. Can be topped with any protein (see list at end of section) You must ask if they want this first as an appetizer or with the meal.	
Cape Cod Salad	CAPECOD SALD CAPE COD APP	A lettuce mix of leafy greens with cranberries, pears, candied pecans and crumbled blue cheese tossed with a raspberry vinaigrette. <i>Recommend with Grilled Salmon or Grilled Scallops</i>			Raspberry Vinaigrette Dressing Salad is tossed with dressing		DAIRY (Blue Cheese)	Dressing can be on side if asked. Can be topped with any protein (see list at end of section) You must ask if they want this first as an appetizer or with the meal.	

Salad Protein Additions - can go on any salad

Menu Item	Micros Ticket Name	Description	Portion / Weight	Standard Sides	Included Sauce	Substitutions	Allergens	Comments	Photo
Grilled Chicken	CHIX	Grilled chicken breast brushed lightly with our Italian dressing	5-6oz Breast				SHELLFISH (grill)	Can be broiled if they have a shellfish allergy	
Grilled Salmon	SALMON	Grilled Atlantic salmon brushed lightly with our Italian dressing	5oz Salmon				SHELLFISH (grill)	Can be broiled if they have a shellfish allergy	
Grilled Shrimp	PIMP <i>we use this for shrimp to avoid confusion with other items</i>	Grilled shrimp skewer brushed lightly with our Italian dressing. Our shrimp is Wild White Tail On Mexican Shrimp. The size is 21/25 meaning 21 - 25 shrimp to a pound.	5oz Shrimp <i>Always 8 on the skewer</i>				SHELLFISH		
Grilled Scallops	SCAL	Grilled scallop skewer brushed lightly with our Italian dressing. Our scallops are Cape Sea Scallops. The size is 20/30 meaning 20-30 scallops to a pound.	5oz Scallops <i>The number of scallops will very depending on size</i>				SHELLFISH		
Grilled Tuna	TUNA	Grilled tuna brushed lightly with our Italian dressing. Cooked Medium Rare (Cool Pink Center)	5oz Tuna				SHELLFISH (grill)	Can be broiled if they have a shellfish allergy	
1 Crab Cake	KRAB <i>we use this for crab to avoid confusion with other items</i>	Grilled crab cake	4oz Crab Cake				SHELLFISH DAIRY GLUTEN		
Lobster Meat	LOB	Cold tail and claw lobster meat mixed with a touch of mayonnaise	5oz Cold Lobster Meat				SHELLFISH	Can be served without mayonnaise. Can <u>NOT</u> be served hot	
Grilled Steak	STEAK	Grilled marinated steak tip skewer	6oz Steak Skewer				SHELLFISH (grill) GLUTEN (marinade)		

LOBSTER DINNERS

Menu Item	Micros Ticket Name	Description	Portion / Weight	Standard Sides	Included Sauce	Substitutions	Allergens	Comments	Photo
1 1/2# Lobster	11/2# LOB	Hard shell lobster is steamed and served "in the rough" which means the whole lobster is served in its shell.	1 1/2 Pound Lobster	Corn on the Cob	2oz Drawn Butter	Corn can be changed if the customer asks	SHELLFISH	Cooking times for a lobster are generally around 12 to 15 minutes per pound. It is good service to offer the customer a cup of chowder or a salad to enjoy as an appetizer while the lobster is cooking. Whenever you deliver a lobster, you should ask the customer if they know how to eat a lobster. If not, we need to show them. If you take an order from an elderly or disabled person, offer to have the lobster cracked in the kitchen. CLAMBAKE: Some customers may request to have the steamers come out as an appetizer. We can do this if it is requested	
1 1/2# Clambake	11/2#CLMBAKE	Hard shell lobster is steamed and served "in the rough" with 1# of steamers	1 1/2 Pound Lobster 1# Steamers	Corn on the Cob	2oz Drawn Butter 3oz Clam Broth	Mussels can be sub'd for steamers. By request only			
2# Lobster	2# LOB	Hard shell lobster is steamed and served "in the rough" which means the whole lobster is served in its shell.	2 Pound Lobster	Corn on the Cob	2oz Drawn Butter	Corn can be changed if the customer asks			
2# Clambake	2# CLMBAKE	Hard shell lobster is steamed and served "in the rough" with 1# of steamers	2 Pound Lobster 1# Steamers	Corn on the Cob	2oz Drawn Butter 3oz Clam Broth	Mussels can be sub'd for steamers. By request only			

Notes About Lobsters: We serve lobster that is caught in cold, deep water out of the Atlantic Ocean. Lobsters in this environment are known as "hard-shell" lobsters. A lobster has to shed its shell to grow, but because these lobsters come out of colder water, they do not shed until much later into the season. Because the lobster has grown into its shell for over a year, it is filled with more meat than a softer-shelled lobster. As the water warms through the summer, the lobsters will start to molt (shed their shell and grow into another bigger shell.) When this happens, we will be getting our lobster from more northern waters off of Canada. Sometimes we have larger than 2 pound lobsters, but you have to ask the kitchen as we do not routinely order them. For the real lobster lover, the 2 pound lobster is the best size. For someone with a lighter appetite or trying lobster for the first time, the 1 ½ size is better.

ABOUT OUR SEAFOOD

Codfish	<p>We serve "day boat hooked" cod. "Day boat" means the fishing boats go out and return everyday. "Hooked" means this is how the fish are caught. Fishermen throw out a long line with baited hooks. When they pull the line in, the fish are alive. They keep the larger fish and throw back the smaller fish. It is a more expensive, but more environmentally friendly way of fishing. This cod is the best and freshest you can get. Right now, cod fishing off of Cape Cod is very restricted due to low numbers of cod. Most of our cod is coming out of the Atlantic close to Iceland where it is plentiful.</p> <p>Cod is a mild, tender, medium textured fish. It is firmer than flounder or sole, but not as firm as swordfish or salmon.</p>
Scallops	<p>We serve sea scallops NOT bay scallops. Sea scallops are larger than bay scallops. The size we use is 20/30s. This means there are anywhere from 20 to 30 scallops in a pound. They come from the Wellfleet/Truro/Provincetown area. Scallops are a shellfish and come out of a large rounded shell. They are attached to the shell with a muscle. When we get our scallops, they have been taken out of the shell, but have the muscle still attached. Part of the prep every morning is that we pick off the muscle. Scallops have a medium to firm texture. They have a juicy, sweet rich flavor.</p> <p>Some people who have a shellfish allergy are allergic to scallops.</p>
Shrimp	<p>The shrimp is wild-caught from the Gulf of Mexico. Shrimp is not a native fish to Cape Cod. The shrimp from the Gulf of Mexico are the best we can get. They are a firmer shrimp than others produced in other parts of the world. We use the size of 21/25s so that means that there are 21 to 25 in a pound. One skewer is 5 oz. so that means around 8 shrimp. Shrimp are out of the shell and deveined, but the tail is still on. Leaving the tail on gives it a better appearance when served. When ordered Shrimp is printed as PIMP on the kitchen tickets. This is because once we get busy we found that often shrimp and strips were misread and this caused many mistakes. By changing the word to pimp on the kitchen tickets it helped to eliminate mistakes.</p>
Salmon	<p>Salmon is ocean-raised Atlantic salmon. Farm-raised salmon has gotten an undeserved bad reputation. We get our salmon from a very well-monitored and well-maintained clean facility. We serve an 8 oz. portion. Salmon has a medium-firm texture and pink colored meat.</p>
Swordfish	<p>Swordfish migrates so where it is caught depends on the time of year. It starts as far south as South America in the spring and ends up off the coast of Nova Scotia, Canada in the fall. Our swordfish is always fresh and is delivered everyday. We serve a 10 oz. portion that is grilled. It has a more distinctive flavor than cod and a firm texture. A customer may ask to have it "blackened" which means we put on some Cajun spices while it is cooking. We can do this with any seafood, but it is most popular with swordfish.</p>
Tuna	<p>Yellowfin Tuna migrates and is caught in many places. Our supplier purchases it in Boston. Tuna fishermen are dedicated people as it is a long trip out to sea to hopefully catch a tuna that will make the trip worthwhile. They often leave very early in the morning (4 am) and do not return until long after sunset. Some times they are denied a catch so then they do it all over again. Tuna is at its best when cooked medium rare. This means it will have a cold pink center. When tuna is ordered, it needs to be clarified that medium rare is okay. Some customers will not like their tuna that rare. We will be glad to cook it more, but inform the customer that the tuna will begin to dry out the more it is cooked.</p>
Striped Bass	<p>Striped bass is commercially fished and offered in restaurants for only a short time. The season usually runs from early to mid-July to early to mid-September. It can vary each year. It is caught right off of Cape Cod and is delivered daily. It falls somewhere in between cod and swordfish as far as flavor and texture. Firmer and more of a distinctive flavor than cod; not as firm or as distinctive a flavor as swordfish. It does not have a "fishy" flavor at all and is very enjoyable.</p>
Whole Belly Clams	<p>This is the same clam as the "steamer" clams. This clam is shucked out of the shell and fried. These are not to be confused with clam strips. The whole-belly clam has a neck and a belly. It has a more distinctive clam flavor than the clam strip. These clams are popular in the northeast area of the country. If a customer does not seem to know what a whole-belly clam is, they have probably always had clam strips. Clam strips are more widely available. Whenever any clam platter or clam roll is ordered, it must be clarified if the customer wants whole-bellies or clam strips.</p>
Clam Strips	<p>Clam strips come from a large sea clam which is then sliced into thin strips. The clam meat is a bit tough, but slicing it tends to tenderize it. These are different clams than the whole-belly clam. They have a firmer texture and not as a distinctive clam flavor.</p>
Frying Oysters	<p>The oysters on the platter are from the Mid-Atlantic region. These are excellent oysters, however, they are not Wellfleet oysters. Wellfleet oysters are considered a premium oyster so they are usually only served on the half shell.</p>

ABOUT OUR SAUCES - All are gluten free

Tarter Sauce	White, mayonnaise-based sauce for seafood. Contains sweet pickle relish. Our tartar sauce is a good mix of sauce to pickles so it is not too sweet or too bland. We do not make our own, but it is made by a company that specializes in sauces and salad dressings. Tartar sauce it served with most of our seafood.
Cocktail Sauce	Tomato/horseradish sauce for mostly shrimp, and raw oysters. The horseradish gives it a tangy "bite." Some people will ask for more horseradish which we have. This can also be called "Seafood Sauce."
Texas Petal Sauce	Mayonnaise, Cajun spices, and horseradish. It has a bit of a bite to it. Has an orange color. Served with our Outer Cape Onion, crab cakes and calamari.
Barbeque Sauce	A bit sweet and smoky. Served with chicken nuggets.

Important Things to Know

Frying Oil	Our oil is high quality soy bean oil. People will often ask if they have a nut allergy because they are concerned that we may use peanut oil. The most important component to good fried seafood is not only the quality of the seafood, but also the quality of the oil. We filter or clean our oil twice daily and change the oil frequently. How often we change the oil depends on how busy we are. During the high season (July and August), we will change our oil daily.
Clam Fry	Our clam fry is a lightly seasoned flour that contains eggs, milk and spices. If someone has a gluten, dairy or egg allergy they can NOT have any fried food or and food that is fried in the oil. All our fried food is lightly dusted with clam fry before we fry it. We do not batter any of our seafood.
Clam Broth	This is the shellfish flavored water that collects from the cooking of lobsters, steamers and mussels. We serve it with the steamer clams to be used for rinsing any remaining sand. The reason we use this clam broth is since it will not flavor or change the taste of the clams since it is from its cooking and juices.
Broiling	Broiling means that the heat comes from above rather than like a grill where the cooking is done from underneath the dish. We broil the seafood in a pan with lemon and butter. We can use olive oil or water instead of butter if the customer requests this. Since broiled food is cooked in its own pan, it is the only way we can cook foods for a person with a shellfish allergy since it does not come in contact with other foods or the cooking surface.
Grilling	Grilled food is cooked with a flame from below. Grilling is a very good way to prepare seafood. It adds a good color and flavor to the meat and enhances the appearance of the dish. We brush our grilled seafood with a light Italian dressing to help keep it moist.
Steaming	Steaming means we place the food in our steam machines where steam is forced into the cooking chamber. The food is NOT submerged in water, it is only exposed to the hot steam. We can turn the steam on and off with a switch, so the cooking process begins immediately, and there is no waiting for water to boil.

BROILED DINNERS - All are gluten free





Menu Item	Micros Ticket Name	Description	Portion / Weight	Standard Sides	Included Sauce	Substitutions	Allergens	Comments	Photo
Broiled Cod	BR COD	Half pound of codfish broiled with lemon juice and butter.	8oz	Corn on the Cob Baked Potato	Tarter Sauce Lemon Wedge 2 Butter Chips 1 Sour Cream	Side Items may be changed	DAIRY	Can be cooked in olive oil or water if they wish. Can NOT be grilled. If they want this fried then you must ring in the Fish and Chips platter and substitute the side for baked potato and corn	
Broiled Scallops	BR SCALLOPS	Half pound of scallops broiled with butter.	8oz	Corn on the Cob Baked Potato	Tarter Sauce Lemon Wedge 2 Butter Chips 1 Sour Cream	Side Items may be changed	DAIRY SHELLFISH	Can be cooked in olive oil or water if they wish. If they want grilled scallops you must ring in the Grilled Shrimp and Scallop meal and substitute Scallops for the shrimp *Do NOT use the BROILED modifier	
Broiled Salmon	BR SALMON	Half pound of salmon broiled with lemon juice and butter	8oz	Corn on the Cob Baked Potato	Tarter Sauce Lemon Wedge 2 Butter Chips 1 Sour Cream	Side Items may be changed	DAIRY	Not a common item. Rarely ordered. Can be cooked in olive oil or water if they wish. If they want grilled salmon ring in the Grilled Salmon Dinner. *Do not use the GRILLED modifier	
Broiled Shrimp	BR SHRIMP	Half pound of Shrimp broiled with olive oil and garlic *Not on the menu but is available by request	8oz	Corn on the Cob Baked Potato	Tarter Sauce Lemon Wedge 2 Butter Chips 1 Sour Cream	Side Items may be changed	SHELLFISH	Can be cooked in olive oil or water if they wish. If they want grilled scallops you must ring in the Grilled Shrimp and Scallop meal and substitute Scallops for the shrimp *Do NOT use the BROILED modifier	




Notes About Broiled Dinners: All broiled dinners are served with baked potato and corn. You do not have to indicate the side items when ringing in the order. We assume the standard side items. The Butter and Sour Cream for the baked potato are ALWAYS on the side, you do not need to indicate this. If they make a change to a side item you must indicate both side items they want, not just the substitution. For example, if they want to change the baked potato for French fries then you must ring in both French fries and corn as the side items (FF/CORN)


In the past, we served bread rolls with the dinners. We no longer automatically serve bread rolls with anything. Upon request, we will serve a roll. We usually ask for one roll per person when ordering rolls. When the order goes into the kitchen, it will take about 3-4 minutes for the rolls to be heated. Let the customer know this. There is no charge for bread rolls.

If a customer wants a broiled dinner cooked differently, fried or grilled, do not modify the broiled dinner but ring in the appropriate grilled or fried meal and change the side items if necessary. This is to ensure the meal will print to the appropriate station in the kitchen.





GRILLED DINNERS - All are gluten free


Menu Item	Micros Ticket Name	Description	Portion / Weight	Standard Sides	Included Sauce	Substitutions	Allergens	Comments	Photo
Grilled Shrimp & Scallops	GR SHMP/SCAL	1 skewer of shrimp and 1 skewer of scallops brushed with Italian dressing on the grill	10oz Total (5oz Shrimp) (5oz Scallops)	Corn on the Cob Baked Potato Lemon Wedge 2 Butter Chips 1 Sour Cream	Tarter Sauce & Cocktail Sauce	Can be all shrimp or all scallops. Use the Shrimp or Scallop modifier to indicate. Side Items may be changed	SHELLFISH	There is no charge if they do all shrimp or all scallops. Make sure when the guest orders you clarify that they want the Grilled Shrimp and Scallops and NOT the Seafood Kebobs.	 Grilled Shrimp & Scallops
Seafood Kebobs	KEBOB	We serve two skewers with swordfish, shrimp, scallops, red pepper, yellow summer squash, zucchini, and onion. Served over rice pilaf	About 4oz Sword, 3oz Scallops, 3oz Shrimp 2 pieces of each seafood on each skewer	Vegetables on Skewers & Rice Pilaf	None	Only the rice can be substituted. No changes to cooking process	SHELLFISH GLUTEN (Orzo in Rice)	This kebob cannot be altered as they are made up ahead of time. Often we do sell out. We prepare a limited number each day Make sure when the guest orders you clarify that they want the Seafood Kebobs NOT the Grilled Shrimp and Scallops.	 Seafood Kebobs
Grilled Swordfish	GR SWORD	Large 10oz cut of swordfish loin, grilled all the way through, brushed with Italian dressing on the grill	10oz	Corn on the Cob Baked Potato Lemon Wedge 2 Butter Chips 1 Sour Cream	Tarter Sauce	Side items can be changed. Can also be broiled by request	SHELLFISH (grill contact)	We recommend this fish cook well done. It can be broiled if the guest has a shellfish allergy. You can ask if they want this blackened, we will coat with Cajun spices before grilling.	 Gr. Swordfish Dinner
Grilled Salmon	GR SALMON	Half pound of salmon grilled medium well, brushed with Italian dressing.	8oz	Corn on the Cob Baked Potato Lemon Wedge 2 Butter Chips 1 Sour Cream	Tarter Sauce	Side Items may be changed	SHELLFISH (grill contact)	If they want broiled salmon ring in the Broiled Salmon Dinner, "Do not use the BROILED modifier" Must be broiled if the guest has a shellfish allergy.	 Grilled Salmon Dinner



Menu Item	Micros Ticket Name	Description	Portion / Weight	Standard Sides	Included Sauce	Substitutions	Allergens	Comments	Photo
Grilled Bass	GR BASS	Half pound of local striped bass grilled well, brushed with Italian dressing.	8oz	Corn on the Cob Baked Potato Lemon Wedge 2 Butter Chips 1 Sour Cream	Tarter Sauce	Side Items may be changed	SHELLFISH (grill contact)	Seasonal availability July & August Can be broiled if the guest has a shellfish allergy.	
Grilled Chicken	GR CHIX DIN	Two 6oz all natural, hormone and antibiotic free fresh chicken breasts grilled well, brushed with Italian dressing.	12oz	Corn on the Cob Baked Potato Lemon Wedge 2 Butter Chips 1 Sour Cream	None	Side Items may be changed	SHELLFISH (grill contact)	You can ask if they want this blackened, we will coat with Cajun spices before grilling. Must be broiled if the guest has a shellfish allergy.	
Steak & Shrimp	STEAK & SHP	1 skewer of pre-marinated steak tips, 1 Skewer of shrimp Steak is grilled Medium well, we do not ask cooking temp	11oz Total 6oz Steak 5oz Shrimp	Corn on the Cob Baked Potato Lemon Wedge 2 Butter Chips 1 Sour Cream	Cocktail Sauce	Side Items may be changed	SHELLFISH (grill contact) GLUTEN (Marinade)	Must be broiled if the guest has a shellfish allergy.	
Steak & Scallops	STEAK & SCAL	1 skewer of pre-marinated steak tips, 1 Skewer of scallops Steak is grilled Medium well, we do not ask cooking temp	11oz Total 6oz Steak 5oz Scallops	Corn on the Cob Baked Potato Lemon Wedge 2 Butter Chips 1 Sour Cream	Tarter Sauce	Side Items may be changed	SHELLFISH (grill contact) GLUTEN (Marinade)	Must be broiled if the guest has a shellfish allergy.	

Menu Item	Micros Ticket Name	Description	Portion / Weight	Standard Sides	Included Sauce	Substitutions	Allergens	Comments	Photo
Steak & Steak	STEAK DINNER	2 skewer of pre-marinated steak tips Steak is grilled Medium well, we do not ask cooking temp	12oz Total 2 - 6oz Steak	Corn on the Cob Baked Potato Lemon Wedge 2 Butter Chips 1 Sour Cream		Side Items may be changed	SHELLFISH (grill contact) GLUTEN (Marinade)	Must be broiled if the guest has a shellfish allergy. Photo shows a side substitution of rice and broccoli	
Grilled Tuna Dinner	TUNA DINNER	2 5oz tuna steaks, grilled medium rare brushed with Italian dressing.	10oz	Corn on the Cob Baked Potato Lemon Wedge 2 Butter Chips 1 Sour Cream	Dejon Horseradish Sauce	Side Items may be changed	SHELLFISH (grill contact)	Can be broiled if the guest has a shellfish allergy.	

FRIED PLATTERS

Menu Item	Micros Ticket Name	Description	Portion / Weight	Standard Sides	Included Sauce	Substitutions	Allergens	Comments	Photo
Seafood Special	COMBO	Codfish, whole-belly clams, scallops, and shrimp which totals 14 oz. It is almost a whole pound of seafood. Lightly floured and fried. We do not batter any of our seafood.	<u>14oz Total</u> 4oz Cod 3oz Scallops 3oz Shrimp 4oz Whole Belly Clams	French Fries Cole Slaw	2oz Tarter Sauce Lemon wedge	Clam strips for the whole belly clams. Seafood can be left off but no requests to replace it. Side items can be changed	SHELLFISH GLUTEN DAIRY EGG	Customers may ask for a "Fisherman's Platter" or a "Combination Platter" which is referring to this entrée. We <u>can not do this item broiled</u> . If a guest wants a non fried mix of seafood recommend the seafood kebob or grilled shrimp and scallops.	
Fish & Chips	F & C	Half pound of codfish floured and lightly fried	8oz	French Fries Cole Slaw	2oz Tarter Sauce Lemon wedge	Side items can be changed	SHELLFISH (frying oil) GLUTEN DAIRY EGG	If they want this broiled ring in Br. Cod and change the sides	
Scallop Platter	SCALL PLATE	Half pound of scallops floured and lightly fried	8oz	French Fries Cole Slaw	2oz Tarter Sauce Lemon wedge	Side items can be changed	SHELLFISH GLUTEN DAIRY EGG	If they want broiled or grilled, ring in Br. Scallops or Grilled Scallops and change sides	
Shrimp Platter	PIMP PLATE	Half pound of shrimp floured and lightly fried	8oz	French Fries Cole Slaw	2oz Cocktail Sauce Lemon Wedge	Side items can be changed	SHELLFISH GLUTEN DAIRY EGG	If they want broiled or grilled, ring in Br. Shrimp or Grilled Shrimp and change sides	

Menu Item	Micros Ticket Name	Description	Portion / Weight	Standard Sides	Included Sauce	Substitutions	Allergens	Comments	Photo
Oyster Platter	OYST PLATE	Half pound of oysters floured and lightly fried. <u>These are mid-Atlantic oysters NOT Wellfleet oysters</u>	8oz	French Fries Cole Slaw	2oz Tarter Sauce Lemon wedge	Side items can be changed	SHELLFISH GLUTEN DAIRY EGG	Can NOT be broiled. Only Fried	
Clam Platter	CLAM PLATE	Half pound of whole belly clams floured and lightly fried	8oz	French Fries Cole Slaw	2oz Tarter Sauce Lemon wedge	Side items can be changed	SHELLFISH GLUTEN DAIRY EGG	<p>Make sure to ask if they want the WHOLE BELLY CLAMS. <u>Whole belly clams and clam strips are very different.</u></p> <p>Can only be fried.</p> <p>Whole Belly Clams instead of Clam Strips is the most common mistake at the restaurant, it is easily avoided by asking the right questions. It is a VERY EXPENSIVE mistake. \$24 for Clams vs. \$12 for Strips</p>	 <p>Fried Whole Belly Clam Platter</p>
Clam Strip Platter	STRIP PLATE	Half pound of clam strips floured and lightly fried	8oz	French Fries Cole Slaw	2oz Tarter Sauce Lemon wedge	Side items can be changed	SHELLFISH GLUTEN DAIRY EGG	<p>Make sure to ask if they want the CLAM STRIPS. <u>Whole belly clams and clam strips are very different.</u></p> <p>Can only be fried.</p> <p>The person who wants clam strips will not want whole belly clams, and the person who wants whole belly clams will not want strips. They are very different</p>	
Chicken Nugget Platter	NUG PLATE	Half pound of fresh breaded white meat chicken pieces. Usually about 5 pieces of chicken	8oz	French Fries Cole Slaw	2oz Barbeque Sauce	Side items can be changed	SHELLFISH (frying oil) GLUTEN DAIRY EGG		





Menu Item	Micros Ticket Name	Description	Portion / Weight	Standard Sides	Included Sauce	Substitutions	Allergens	Comments	Photo
Crab Cake Platter	KRAB PLATE	2 of our signature jumbo lump crab cakes, "fried" on the flat top	8oz Total 2 - 4oz Crab Cakes	French Fries Cole Slaw	2oz Texas Petal Sauce Lemon wedge	Side items can be changed	SHELLFISH GLUTEN DAIRY EGG	These are cooked with butter on the flat top grill, not deep fried in the frying oil	
Calamari Platter	SQUID PLATE	Half pound of Calamari (Squid) rings and tentacles mixed, lightly floured and fried	8oz	French Fries Cole Slaw	2oz Texas Petal Sauce Lemon wedge	Side items can be changed	SHELLFISH GLUTEN DAIRY EGG	We do NOT have marinara sauce if asked. Can NOT be broiled.	



Notes about Fried Platters: Any of the above fried platters can be served without sides, this is called an ORDER of seafood. An ORDER is the same 8oz portion as the platter. Good as a shared appetizer

The COMBO (seafood special) is the only platter that we do not offer a half order.

*****IMPORTANT**** You may be asked about a Half and Half Platter, 2 different seafood's on the same plate, we do not do this BUT what we can offer is to order (2) HALF ORDERS and the side items a la cart. It will work out to be a little more expensive but they will get two 5oz portions of seafood (10oz Total) which is larger than the normal 8oz fried platter.

SEAFOOD SANDWICHES / LUNCH SPECIALS / BURGERS






Menu Item	Micros Ticket Name	Description	Portion / Weight	Standard Sides	Included Sauce	Substitutions	Allergens	Comments	Photo
Lobster Roll Platter	LOB ROLL PLT	Fresh cooked lobster tail and claw meat (the best meat from the lobster) taken out of the shell. Then it is cut up and tossed with just a touch of mayonnaise. 5 oz. is about the amount of meat that would come out of a 1¼ pound lobster. It is served on a New England style hot dog roll that is like a hot dog bun with the sides shaved off.	5oz	French Fries Cole Slaw	Mayonnaise (mixed in)	Sides can be changed Can be with out mayo Can NOT be served HOT	SHELLFISH GLUTEN	This is one of our most popular items. It is a regional favorite. A typical New England lobster roll is served cold. You may have requests for a hot lobster roll. Hot lobster rolls are the favorite in other parts of New England, but we do not serve this.	
Lobster Roll	LOB ROLL	Same as the Lobster Roll Platter but with no sides	5oz	None	Mayonnaise (mixed in)	Can be with out mayo Can NOT be served HOT	SHELLFISH GLUTEN	When a person orders this ALWAYS ask if they want the lobster roll platter. Its only 3 dollars more and you get 2 sides	
Codfish Sandwich	FISH SAND BR FISH SAND	5 oz. of codfish on a brioche bun with lettuce and tomato, lemon and tartar sauce are served on the side. We serve the fish either <u>fried or broiled</u> so you need to ask the customer which way they want it.	5oz	None <i>Try to sell a side item</i>	2oz Tarter Sauce Lemon Wedge		SHELLFISH (if fried) DAIRY (if fried) EGG (if fried) GLUTEN	You must ask if they want the sandwich fried or broiled. Always try to sell a side item with this, Fries or cole slaw since it does not come with any side	
Crab Cake Sandwich	KRAB SAND	One 4oz jumbo lump crab cake, fried, and served on a hamburger bun with lettuce and tomato.	4oz	None <i>Try to sell a side item</i>	2oz Texas Petal Sauce Lemon Wedge		SHELLFISH GLUTEN EGG DAIRY	The crab cake contains, egg, gluten and dairy. Always try to sell a side item with this, Fries or cole slaw since it does not come with any side	

Menu Item	Micros Ticket Name	Description	Portion / Weight	Standard Sides	Included Sauce	Substitutions	Allergens	Comments	Photo
Tuna Sandwich	TUNA SAND	Grilled yellow fin tuna steak served on a brioche bun with lettuce, tomato	5oz	None <i>Try to sell a side item</i>	2oz Dejon Horseradish Sauce Lemon Wedge		GLUTEN (bun) SHELLFISH (from grill)	Tuna is at its best when cooked medium rare (A cold pink center) When ordered, it needs to be clarified that medium rare is okay. Some customers will not like their tuna that rare. We will be glad to cook it more, but inform the customer that the tuna will begin to dry out the more it is cooked. A great suggestion is to add sliced avocado (1\$) and or Cajun (blackening) seasoning	
Scallop Roll	SCAL ROLL BR SCAL ROLL	5oz Cape sea scallops fried or broiled, served in a toasted New England Style Hot dog bun	5oz	None <i>Try to sell a side item</i>	2oz Tarter Sauce Lemon Wedge		SHELLFISH GLUTEN (if fried) EGG (if fried) DAIRY (if fried or broiled in butter)	This can be fried or broiled, make sure to ask. If a dairy allergy, make sure to say no butter when broiled. At lunch make sure to clarify that this is the plain scallop roll NOT the scallop sandwich lunch special (see next)	
Scallop Sandwich	SCALLOP SAND	5oz of Fried sea scallops, in a toasted philly roll, with melted Monterey Jack cheese and crispy bacon on top.	5oz	French Fries	2oz Tarter Sauce Lemon Wedge	Can be broiled by request Sides can be sub'd	SHELLFISH GLUTEN EGG DAIRY	This is a VERY popular lunch special. We advertise this on a special chalkboard but not the printed menu. Guests may say they want the scallop roll at lunch, but you MUST ask if they mean the special with cheese, bacon and French fries. This is what most people mean at lunch.	
Whole Belly Clam Roll	CLAM ROLL	5oz of fried whole belly clams in a toasted New England Style Hot dog bun.	5oz	None <i>Try to sell a side item</i>	2oz Tarter Sauce Lemon Wedge	None	SHELLFISH GLUTEN EGG DAIRY	Always ask if they want the whole belly clams and not the clam strips. Can NOT be broiled	

Menu Item	Micros Ticket Name	Description	Portion / Weight	Standard Sides	Included Sauce	Substitutions	Allergens	Comments	Photo
Clam Strip Roll	STRIP ROLL	5oz of fried clam strips in a toasted New England Style Hot dog bun.	5oz	None <i>Try to sell a side item</i>	2oz Tarter Sauce Lemon Wedge	None	SHELLFISH GLUTEN EGG DAIRY	Always clarify that they want clam strips not whole belly clams. Can NOT be broiled	
Oyster Roll	OYSTER ROLL	5oz of fried oysters in a toasted New England Style Hot dog bun. NOT WELLFLEET OYSTERS	5oz	None <i>Try to sell a side item</i>	2oz Tarter Sauce Lemon Wedge	None	SHELLFISH GLUTEN EGG DAIRY	Always clarify that they want clam strips not whole belly clams. Can NOT be broiled	
Calamari Roll	SQUID ROLL	5oz of fried calamari in a toasted New England Style Hot dog bun.	5oz	None <i>Try to sell a side item</i>	2oz Tarter Sauce Lemon Wedge	None	SHELLFISH GLUTEN EGG DAIRY	Always clarify that they want clam strips not whole belly clams. Can NOT be broiled	
Grilled Salmon Sandwich	SALMN SAND	5oz Salmon filet grilled, lightly brushed with Italian dressing. Served on a toasted brioche bun with lettuce & tomato	5oz	None <i>Try to sell a side item</i>	2oz Tarter Sauce Lemon Wedge		SHELLFISH (if grilled)	A great suggestion is to add basil pesto (1\$) or sliced avocado (1\$) Can be broiled if they want.	
Fish Tacos	CHOICE OF COD TACO BR COD TACO PIMP TACO CHIX TACO TUNA TACO STEAK TACO	5oz of selected seafood, grilled or fried served in 2 soft warmed flour tortillas. Each tortilla is filled with shredded lettuce, diced tomato, and a shredded 3 cheese Mexican blend. The seafood is served on top.	5oz	Corn and Black Bean Salad	2oz Medium Tomato Salsa Lime Wedge	Sides can be sub'd Any ingredient can be left out		Always ask if they want to add blackening spice or fresh sliced avocado (1\$) PHOTO is Grilled Shrimp Tacos "PIMP TACO"	
Oyster Po Boy	OYS PO BOY	5oz Fried mid-Atlantic oysters served in a toasted philly roll with shredded lettuce and tomato slices * This is an old lunch special ordered by request only, not advertised	5oz	French Fries	2oz Tarter Sauce Lemon Wedge		SHELLFISH GLUTEN EGG DAIRY	Only occasionally ordered by long time guests.	
Massachusetts Burger	MASS SPEC	Half pound (8 oz.) of fresh ground steak burger cooked medium well. Served with lettuce, tomato, and onion on a toasted brioche bun.	8oz Burger	French Fries	Mayonnaise Pickles	Fries can be sub'd	SHELLFISH (if grilled) Gluten	All burgers are cooked Medium Well unless THEY ask for a different temp. DO NOT ASK. Because the mayo and pickles are already on the side if a guest says they want it on the side, you do not have to do anything at the register. Can be broiled if they have a shellfish allergy	


[illegible]


SIDES

Menu Item	Micros Ticket Name	Description	Portion / Weight	Standard Sides	Included Sauce	Substitutions	Allergens	Comments	Photo
French Fries	FF	We use a 5/16 cut French Fry. These are a little thicker than a McDonalds Fry.	About 4oz. It is a VERY large portion. We only offer 1 size. It is enough to be shared.		Ketchup is on the table.		Shellfish (fried)	Our fries are all extra long and all from the north west area of the United States. They are not coated or seasoned. We do not salt our fries.	 French Fries / Moby Fries
Baked Potato	BAKER	A medium sized Idaho russet potato. Wrapped in aluminum foil and baked.	Medium Sized Potato		1 Sour Cream Cup 2 Butter Chips				
Cole Slaw	SLAW or CS	Shredded green cabbage with some purple cabbage and shredded carrots for color. Mixed with our cole slaw dressing. The dressing is creamy and a bit on the sweet side. This is NOT a vinegar based cole slaw dressing	About 4oz		Mixed with coleslaw dressing		Egg Dairy		
Corn on the Cob	CORN	Steamed yellow sweet corn served on the cob	1 Ear of Corn		Rolled in Butter	Can be no butter	Shellfish (steamed)	Is cross contaminated by shellfish when being cooked.	
Rice Pilaf	RICE	Long grain rice steamed with butter, toasted orzo (small pasta) and a blend of herbs and spices.	About 4oz			None	Dairy	Is cross contaminated by shellfish when being cooked.	
Apple Slices	APPLES	A two ounce bag of fresh sliced red apples	2oz - About half a small apple					Mostly served for kids meals, but can be substituted for any side.	
Broccoli	BROC	Steamed fresh broccoli crowns	About 5oz				Shellfish (steamed)	When substituted for another side item there is a \$2.00 substitution charge for this item Is cross contaminated by shellfish when being cooked.	
Grilled Asparagus	ASPARAGUS or ASP	Fresh Asparagus spears, rolled in olive oil and a little salt and pepper. Flame grilled until tender with a bit of char on them	About 4oz		Cooked with Olive Oil		Shellfish (grill)	When substituted for another side item there is a \$2.00 substitution charge for this item Is cross contaminated by shellfish when being cooked.	 Grilled Asparagus





NOTE: If a meal has two side items, and they want to change to Broccoli and Grilled Asparagus, the charge is \$3.00 total to substitute both.

KIDS MENU - Children Only ** ALL KIDS MEALS INCLUDE A FREE SMALL FOUNTAIN DRINK

Menu Item	Micros Ticket Name	Description	Portion / Weight	Standard Sides	Included Sauce	Substitutions	Allergens	Comments	Photo
Kids Fish & Chips	KIDS FISH	Five ounces of codfish floured and lightly fried	5oz	French Fries Apple Slices	2oz Tarter Sauce Lemon wedge	Side items can NOT be changed	SHELLFISH (frying oil) GLUTEN DAIRY EGG	If they want this broiled ring in Kid Br. Cod - Sides are still the same FF and Apples	
Kids Clam Strips	KIDS STRIP	Five ounces of clam strips floured and lightly fried	5oz	French Fries Apple Slices	2oz Tarter Sauce Lemon wedge	Side items can NOT be changed	SHELLFISH (frying oil) GLUTEN DAIRY EGG	Can only be fried. We do NOT do a kids whole belly clam platter	
Kids Fried Shrimp	KIDS PIMP	Five ounces of lightly floured fried shrimp	5oz	French Fries Apple Slices	2oz Cocktail Sauce Lemon wedge	Side items can NOT be changed	SHELLFISH (frying oil) GLUTEN DAIRY EGG	If they want this grilled ring in Kid Gr. Shrimp - Sides are still the same FF and Apples	
Kids Grilled Salmon	KID GR SALMN	Five ounce salmon filet, grilled well done. Not brushed with any dressing.	5oz	French Fries Apple Slices	2oz Tarter Sauce Lemon wedge	Side items can NOT be changed	SHELLFISH (grill)		
Kids Nuggets	KIDS NUGS	Five ounces of fresh breaded chicken breast pieces, lightly fried	5oz - About 3 Tenders	French Fries Apple Slices	2oz BBQ Sauce	Side items can NOT be changed	SHELLFISH (frying oil) GLUTEN DAIRY EGG	New for 2018, We can grill this also. Ring in Kids Gr. Chicken Sides are still the same FF and Apples	
Kids Hamburger Kids Cheeseburger	KIDS HB KIDS CB	A four ounce steak burger grilled all the way through, no pink. Served plain on a hamburger bun. Cheeseburger gets one slice of American Cheese	4oz Burger	French Fries ONLY		Side items can NOT be changed	SHELLFISH (grill) GLUTEN	Not served with any lettuce or tomato. Can be added by request.	
Kids Hot Dog	KIDS HOT DOG	100% all beef jumbo hot dog, grilled and served in a new England style hot dog bun.	4oz	French Fries ONLY		Side items can NOT be changed	SHELLFISH (grill) GLUTEN	Can be microwaved for shellfish allergy. This is the same hot dog as the adult just served with less fries	

Menu Item	Micros Ticket Name	Description	Portion / Weight	Standard Sides	Included Sauce	Substitutions	Allergens	Comments	Photo
Kids Mac & Cheese	MAC&CHEESE	Kraft macaroni and cheese. Elbow macaroni in a yellow cheese sauce	4oz	Apple Slices ONLY		Side items can NOT be changed	GLUTEN DAIRY	This is the same as the blue box Kraft Mac & Cheese in the grocery store. Kids love it. That's why we serve it.	
Kids Grilled Cheese	KID GR CHESE	Two pieces of toasted wheat bread (brown bread) 2 slices of American cheese.	N/A	French Fries ONLY	2 Pickle Slices	Side items can NOT be changed	GLUTEN DAIRY	We do NOT have white bread.	
THE FOLLOWING ITEMS ARE NOT ON THE PRINTED KIDS MENU BUT ARE AVAILABLE BY REQUEST ONLY									
Kids BLT (Bacon, Lettuce, Tomato)	KID BLT	Toasted wheat bread, with lettuce, tomato, bacon and mayonnaise.	N/A	French Fries ONLY	2 Pickle Slices Mayo on sandwich		GLUTEN DAIRY	By Request Only	
Kids Grilled Shrimp	KID GR PIMP	1 five ounce skewer of shrimp, grilled plain. No sauce is used on kids grilled foods	5oz - 8 Shrimp	French Fries Apple Slices	2oz Cocktail Sauce Lemon wedge	Side items can NOT be changed	SHELLFISH	By Request Only	
Kids Grilled Chicken	KID CHIX	Five ounces of fresh chicken breast pieces, grilled	5oz - About 3 Tenders	French Fries Apple Slices	2oz BBQ Sauce	Side items can NOT be changed	SHELLFISH (grill)	By Request Only	
Jr. Lobster Roll	3oz LOB ROLL	Three ounces of fresh lobster meat, mixed with mayo, served in a toasted new England hot dog bun with a little lettuce.	3oz	French Fries ONLY	Mayo mixed in with lobster meat	Side items can NOT be changed	SHELLFISH GLUTEN	By Request Only Can be served without mayo Can NOT be served HOT	
Cukes & Carrots	CUK&CRT APP	8 slices of cucumber, 8 Carrot Sticks	N/A		2oz Ranch Dressing	Can be all Cucumbers or Carrots		By Request Only A kids appetizer.	
Kids Broiled Cod	KID BR COD	Five ounces of cod broiled in lemon and butter	5oz	French Fries Apple Slices	2oz Tarter Sauce Lemon wedge	Side items can NOT be changed	DAIRY	By Request Only	


DESSERTS

Menu Item	Micros Ticket Name	Description	Portion / Weight	Standard Sides	Included Sauce	Substitutions	Allergens	Comments	Photo
Key Lime Pie Whole Key Lime Pie	KEY LIME	Key Lime Pie filling in a buttery graham cracker crust. It is creamy and smooth. Sweet, but a bit tart as well. A whole pie (8 slices) is available for take out only	1/8 of a Pie		Small Bit of Whip Cream		NUTS DAIRY GLUTEN	Our #1 Dessert. An Easy Sell This is one of our signature items and is very good after a seafood meal. We do not make this pie ourselves. It is made by a pie company in Georgia. Key limes grow in the southern part of the U.S. They are not like a regular lime. They are smaller and the juice is a pale yellow	
Moby Madness	MADNESS	A chocolate brownie with hot fudge, vanilla ice cream, whipped cream topped off with a chocolate sauce drizzle.	1 Brownie 5oz Ice Cream		Whip Cream Chocolate Sauce	Can Choose Ice Cream Flavor Anything can be left off or out	NUTS DAIRY GLUTEN	It is not so large that one person can't eat this, but it is one that can be shared. The brownie does not have nuts in it.	
Blueberry Crisp	BLUE CRISP	Maine blueberries baked with a crispy, buttery topping. We warm it up and serve it with whipped cream on top.	7.5 Ounces		Whip Cream		NUTS DAIRY GLUTEN	A scoop of ice cream (ala mode) is a very good suggestion with this dessert as ice cream goes well with the warmed blueberries. This is made in-house.	
Strawberry Shortcake	STRAW SHORT	Fresh strawberries in a sugar syrup and whipped cream on a buttermilk biscuit.	5oz Strawberries 1 Biscuit		Whip Cream		NUTS DAIRY GLUTEN	A scoop of ice cream (ala mode) is a good suggestion.	
Fudgie Wudgy Chocolate Cake	CHOC CAKE	It is layers of chocolate cake and chocolate frosting. Served with a bit of whipped cream on top.	1 Slice (1/12th)		Whip Cream		NUTS DAIRY GLUTEN	This dessert is made by The Cheesecake Factory. It is a not a dark, heavy chocolate cake, but has a nice medium chocolate flavor.	
Ice Cream	ICE CREAM	2 Large scoops of ice cream in a bowl Choice of: Vanilla, Chocolate, Coffee	5oz Ice Cream			Can add on any toppings	NUTS DAIRY	You can add on strawberries, chocolate sauce, or hot fudge and whipped cream. We get our ice cream from "The Ice Cream Machine." Made in Rhode Island.	
Lemon Sorbet	ICE CREAM	2 Large scoops of Lemon Sorbet in a bowl. It is a flavored ice, not ice cream. It is a choice under the ice cream button as a flavor choice	5oz Sorbet				NUTS	This is not an ice cream as it does not have the milkfat in it. It is cool and refreshing especially on a hot day. It is non-dairy, non-fat and gluten free.	

WHIP CREAM: We make our own whip cream for all desserts. It is just made with fresh heavy cream, vanilla extract and powdered sugar. All natural no chemicals.

ALLERGY NOTE: None of our desserts are safe for a guest with a nut allergy. While we do not have nuts in any of our desserts, all the desserts have at least one component that was produced in a facility that handles or processes nuts. Any of our desserts could have nuts from cross contamination.

DRINKS

Menu Item	Micros Ticket Name	Description	Portion / Weight	Standard Sides	Comments	Photo
Fountain Drinks / Soda	PEPSI SM PEPSI	Pepsi	16oz - Adult 12oz - Small / Kids	Ice in Cup Straw	Free Refills Small / Kids Cups served with a lid There is a soda gun in the Pavilion dining room for refills so you do not need to come down to the line. Iced Tea is also available upstairs and inside for refills.	
	DIET PEPSI SM DIET	Diet Pepsi				
	MIST SM MIST	Sierra Mist - Lemon lime soda like sprite or 7up Caffeine Free				
	ORANGE SM ORANGE	Orange Crush - Orange flavored soda, not orange juice				
	ROOT BEER SM RT. BEER	Mug Root Beer Caffeine Free				
	GINGER ALE SM GINGR AL	Ginger Ale Caffeine Free				
	SELTZER SM SELTZER	Plain Carbonated Water				
Lemonade	LEMONADE SM LEMONADE	Sweet <u>yellow</u> lemonade, not carbonated				
SoBe Water	SOBE SM SOBE	Pomegranate and Berry flavored water, with added Vitamin B & C. Zero Calorie, No Caffeine				
Half & Half	HALF & HALF SM HALF/HAF	Half Iced Tea Half Lemonade - also called and Arnold Palmer				
Iced Tea	ICED TEA SM ICED TEA	Black unsweet iced tea. Made by Tazo, Starbucks line of tea.			Free Refills Small / Kids Cups served with a lid Sugar Packets are in the dining rooms. Equal (Blue) / Splenda (Yellow) / Sugar (White)	
Milk	MILK	2% Milk	12oz Only Size	Cup with lid Straw	No Free Refill	
Chocolate Milk	CHOC MILK	2% Milk with three squirts of chocolate syrup	12oz Only Size	Cup with lid Straw	No Free Refill	
Iced Coffee	ICED COFFEE SM ICE COFF	Cold Regular or Decaf Coffee served over Ice	16oz - Adult 12oz - Small / Kids	2 creamer cups 2 each sugar packets 1 Coffee Stirrer	Free Refills Milk for coffee by request Small / Kids cup served with a lid	

Menu Item	Micros Ticket Name	Description	Portion / Weight	Standard Sides	Comments	Photo
Hot Coffee	HOT COFFEE HOT DECAF	Local coffee from Wellfleet / Eastham called Beanstock Coffee. Regular or Decaf	12oz Only Size	2 creamer cups 2 each sugar packets 1 Coffee Stirrer	<u>Always</u> served with a lid on the cup Free Refills	
Hot Tea	HOT TEA	We serve Lipton tea or Lipton decaf tea	12oz Only Size	2 creamer cups 2 each sugar packets 1 Coffee Stirrer	<u>Always</u> served with a lid on the cup Free Refills on Hot Water	
Bottled Water	AQUAFINA	Bottled Water	16oz Bottle	Cup of Ice	Any time a customer asks for water, offer bottled water. If then they ask for tap water, you can tell them we have water stations in the dining room. No Free Refill	
Apple Juice	APPLE JUICE	Bottle of Tropicana Apple Juice	8oz Bottle	Cup of Ice	No Free Refill	
Frappe	FRAPPE	It contains ice cream, a shot of flavored syrup, and milk. It is then blended together. The flavors we offer are: vanilla, chocolate, coffee, mocha, strawberry and black and white.	9oz Ice Cream 2/3 Cup Milk Served in a 16oz Cup	Spoon	This is the "New England" name for a milkshake. No Free Refill	
Float	FLOAT	This is a drink most traditionally made with root beer soda and vanilla ice cream. It can also be made with any other soda and ice cream combination.	8oz Soda 2 Scoops Ice Cream	Spoon	When ordering you must choose a Soda Flavor & an Ice Cream Choice. Most often Root Beer and Vanilla Ice Cream. No Free Refill	
Lemonade Freeze	LEM FREEZE	Lemon sorbet blended with lemonade to make a thick drink.	11oz Lemon Sorbet 1 cup Lemonade Served in a 16oz Cup	Spoon	No Free Refill	