



CAPE COD RESTAURANT WEEK
\$25 Three-Course Prix Fixe Menu
May 17-23 – Excluding Saturday Night

First Course

Roasted eggplant, tomato & fennel soup with parmesan & fresh basil

Oysters Rockefeller

Fire-roasted Wellfleet oysters with spinach, bacon & Sambuca cream

House Salad

Baby greens, tomato, carrot & cucumber dressed with maple balsamic vinaigrette

Caesar Salad

*Crisp hearts of romaine tossed with homemade Caesar dressing, garlic herb croutons
and shaved Romano cheese*

Entrées

Wood Roasted Chatham Cod

*Preserved lemon crumb topping, oven-roasted roma tomatoes, couscous, risotto
& lemon caper beurre blanc*

Barbeque Baby Back Ribs

*Slow-cooked in Cape Cod Porter & finished in our wood-fired oven with blood orange barbeque sauce,
served with jicama slaw & sweet potato chips*

Portuguese Steamed Littlenecks

Local clams steamed with chorizo, white wine, tomato, garlic, lemon & fresh herbs; served over linguini

Grilled Sirloin

With garlic mashed potatoes, broccolini, crispy fried onions & blueberry port wine demi

Desserts

Raspberry Sorbet

Italian Cannoli

Quantities limited, come early! Please, no substitutions or split plates.