

CENTRAL HOUSE

at the CROWN

Summer Lunch 2017

Executive Chef Michele Ragussis

Sous Chef Edwin Amaro

Salads:

Heirloom Lettuces – 10

Radish-cucumber-Red wine-Dijon vinaigrette

Caesar Wedge – 13

Romaine-parmesan-pickled red onion-
black pepper croutons

Cape Cobb – 22

Romaine-lobster-crab-bacon-cucumber-tomato-
onion-hard boiled eggs-Red wine-Dijon vinaigrette

Add to salads [Chicken- 7, Lobster- 13]

Oysters:

Wellfleet Oysters

Blueberry-jalapeño mignonette

Half dozen –\$ 16

Dozen - \$30

Soups:

Soup of the Day –9

Seasonal

Clam Chowder –11

Local Cape Cod Seafood:

Spicy Mussels – 16

Thai chili-coconut-basil-garlic-shallots-wine

Lobster Roll – 23

Herb aioli-lemon-diced celery-chives

Fish & Chips – 19

Beer battered cod-slaw-tartar sauce-herb fries

Baked Lobster Mac N' Cheese – 27

Fontina-gruyere-cheddar-parmesan

{Available without lobster – 18}

Lobster BLT – 25

Lobster-bacon- sugar laced tomatoes- herb aioli

Steamed Lobster – market price

French fries-slaw

Appetizers:

Buffalo Chicken Wings – 13

Roasted tomato blue cheese

Fried Calamari – 14

Chipotle aioli-banana peppers-olives

Mexican Shrimp Cocktail – 18

Avocado-cucumber-cilantro-tortilla chips

Beer Battered Onion Rings – 15

Truffle ketchup-horseradish sauce

Burgers & Sandwiches:

Pat Lafrieda Grass Fed Burger – 15

Lettuce-red onion-tomato-pickles

{Add cheese- 1, Add bacon- 2}

Bahn Mi Turkey Burger- 14

Daikon carrot slaw- Sriracha aioli

Northeast Farms Cheese Steak – 14

Shaved sirloin-mushrooms-beer braised onions-melted cheese

Shrimp Po Boy- 16

Cole Slaw-Sriracha aioli

Chicken Club – 14

Banana peppers-herb aioli

Fish Sandwich – 15

Lettuce-onion-tartar sauce

Veggie Burger – 13

Lettuce-tomato-pickles-onions

Pulled Pork Sandwich – 14

Spicy BBQ-slaw

All sandwiches & burgers come with herb fries or greens

Before placing your order please inform your server if a person in your party has a food allergy.