



BY SEA TO BEGIN

- Maine Peekytoe** 19
Crab Cocktail 19
Celery, Mayonnaise,
Spring Onion, Mustard, Relish
- Scallop Ceviche** 14
Provincetown Day Boat Scallops,
Orange, Lime Juice, Soy,
Ginger, Sweet & Spicy Chilis
- Lobster Cocktail** 21
Chopped Romaine,
Horseradish Cocktail Sauce
- Wellfleet Mussels** 14
Steamed in Coconut Curry Broth,
Ginger, Lime, Cilantro, Garlic Toast
- Jumbo Gulf Shrimp** 16.50
Crunchy Cocktail Sauce 4 per order

BY LAND TO BEGIN

- Deviled Eggs** 7
Bacon, Mustard Seeds, 4 per order
Top with Fried Oyster 2
- Spicy Chicken Wings** 14
Smoked, Grilled & Fried, Blue
Cheese Dipping Sauce. 8 pieces
- Guacamole** 12
Avocado, Cilantro, Red Onion,
Serrano Jalapeno, Lime Juice, House
Made Tortilla Chips
- Tempura Vegetables** 10
Cauliflower, Onion, Mushrooms
Dipping Sauce ~ Rice Wine Vinegar,
Cilantro Chili & Garlic
- Steak Tartare** 18
Lemon, Capers, Red Onion, Mustard,
Tabasco, Toast Points, Quail Eggs
- Edwin's Carnitas Tacos** 14
Pork Confit, Roasted Cipollini
Onions, Tomatillo, Avocado
Picadillo, Olive Oil & Lime Juice.
3 per order

SOUPS & SALADS

- Clam Chowder** 8/12
Clams, Leeks, Celery, Cream, Butter
- Avocado** 13
Red Onion, Cilantro, Lime Juice,
Olive Oil, Sambal, Mache,
Shaved Parmesan
- Pozole Verde** 9/14
Roasted Pork, Hominy, Onion,
Tomatillo, Cabbage, Radish,
Tortilla Chips, Chili Paste, Oregano
- Butter Lettuce** 12
Apples, Citrus Vinaigrette
- Little Gem** 13
Roasted Gold and Red Beets, Pickled
Cauliflower, Candied Pecan, Blue
Cheese, Olive Oil, Whole Grain
Mustard, White Balsamic Vinaigrette
- Chopped** 16
Romaine, Radicchio, Red Onion,
Celery, Apples, Pepperoncini,
Chickpeas, Sun Dried Tomatoes,
Creamy Vinaigrette
Add: Bacon 3 | Grilled Chicken 6 | Lobster 12

ENTRÉES

- Lobster Feast** 39
1 ¼ pound Boiled Lobster ~ Butter & Lemon
In the Net: Clams, Sausage, Fingerling Potatoes, Corn on the Cob with a side
of Creamy Coleslaw and Cup of Clam Chowder
- Grilled Rib-Eye Steak** 39
Au Poivre
- Pan Roasted Rosemary Chicken** 26
Garlic, White Wine, Lemon, Butter, Mashed Potatoes,
Roasted Cipollinis, Carrots
- Linguini & Clams** 28
Garlic, Shallots, White Wine, Butter, Olive Oil, Clam Broth, Chili Flakes
- Fish & Chips** 18
Beer Battered Cod, American Fries
- Chicken & Sausage Fajitas** 18
Italian Sausage, Bell Peppers, Anchos, Red Onion, Guacamole, Pico de Gallo,
Sour Cream, Flour Tortillas
- Roasted Provincetown Day Boat Scallops** 32
Cauliflower Puree, Crispy Garlic, Pomegranate Balsamic Reduction
- Pan Roasted Atlantic Cod** 24
Bloomsdale Spinach, Cherry Tomato Chutney
- Campanelle Cauliflower** 16
Tri-color Cauliflower, Onion, Garlic, Parsley, Capers, Bread Crumbs
- Local Market Fish** MP
Nightly Selection. Pan Roasted or Grilled

SANDWICHES

- Grilled Prime Rib Burger** 16
Lettuce, Tomato, Pickles,
American Fries
*Add: Bacon 2 | Avocado 2 |
Cheddar or Blue Cheese 2*
- Cape Cod** 16
Crispy Panko Crusted Cod, Creamy
Coleslaw with Butter Lettuce Salad or Fries
- Vegetarian** 14
Pickled Eggplant, Grilled Zucchini, Roasted
Tomato, Artichoke, Mozzarella, Balsamic
Dressing with Butter Lettuce Salad
- Chicken Club** 14
Roasted Chicken, Bacon, Lettuce,
Tomato, Banana Peppers, Coleslaw
- The Impossible Vegan Burger** 12
Lettuce, Red Onion, Tomato, Pickles
*Add Cheese: Cheddar, Swiss,
American or Blue Cheese 2*
- Maine Lobster Roll** 24
Celery, Chives, Lemon & Herb Dressing,
American Fries



DESSERTS 10

- Vanilla Crème Brulee**
Served with a scoop of
Strawberry Sorbet
- Key Lime Pie**
Served with a scoop of
Blueberry Sorbet
- Flourless Chocolate Cake**
Served with a scoop of
Vanilla Gelato

SIDES 8

- Bloomsdale Spinach**
Shallots & Garlic
- Sautéed Cauliflower**
Capers & Garlic
- Macaroni & Cheese**
Fontina, Cheddar,
Gruyere, Parmesan
- Brussels Sprouts**
Lardons, Parmesan
- Mashed Potatoes**
Olive Oil & Chives
- American Fries** 6
- Garlic Fries** 7

W I N E

COCKTAILS

Strawberry Infusion 12	Absolut Vodka infused with Fresh Strawberries
Blushing Monkey 14	Monkey 47 Dry Gin, Lillet Blanc, Rosé Champagne
Summer Pear Mule 12	Absolut Pears Vodka, Fresh Lime Juice, Ginger Beer
Dark Lady 14	Martell V.S. Cognac, Chilled Espresso, Brown Sugar Syrup, Lemon Twist
Blueberry Margarita 14	Avion Silver Tequila, House-made Blueberry Puree, Fresh Lime Juice
Raspberri Ginger Martini 12	Absolut Raspberri Vodka, Ginger Liqueur, Fresh Lemon Juice
Absolut Outrageous 12	Absolut Citron, Mandarin Vodka, Sprite, Splash of Cranberry
Crown Punch 14	Malibu Pineapple, Coconut Rums, Fruit Juices, Malibu Black Float
Lime Mojito 12	Malibu Lime Rum, Fresh Lime Juice, Mint, Sugar
Summer Collins 14	Absolut Elyx Vodka, St-Germain, Limoncello, Fresh Lemon Juice served up or on the rocks
Central House Julep 13	Jameson Caskmates IPA Edition, Mint Syrup, Fresh Lime Juice

FROZEN

Vanilla Mudslide 14	Absolut Vanilia Vodka, Kahlua, Bailey's Irish Cream, Vanilla Ice Cream
Tropical Lime Colada Malibu 12	Lime Rum, Lime Cordial, Colada Mix
Irish Lemonade 12	Jameson Irish Whiskey, Lemonade
Frozen Espresso 12	Avion Espresso, Vanilla Ice Cream, Chocolate Syrup

OTHER OPTIONS:

Strawberry Daiquiris,
Flavored Coladas & Frozen Margaritas

BY THE GLASS

WHITE

Chardonnay 12	Kenwood Sonoma, CA 2017
Pinot Gris 10	Horse & Plow Napa, CA 2016
Sauvignon Blanc 10	Allan Scott New Zealand 2016
Albarino 9	Ramon Bilbao Spain 2017

ROSÉ

Whispering Angel Rose 13/49	Chateau d'Esclans Provence 2017
Rosé 9/32	Underwood Oregon 2017
le Cigare 10 /36	Bonny Doon Central Coast, CA 2017
Bordeaux Rose 8/25	Chateau Nicot France 2017

RED

Cabernet Blend 11	Bonny Doon Proper Claret Central Coast, CA 2014
Pinot Noir 14	Acacia Napa, CA 2015
Tempranillo 10	Camp Viejo Spain 2015
Malbec 9	Graffigna Argentina 2016

CHAMPAGNE & SPARKLING

Rosé Brut 13	Mumm Napa, Napa NV
Brut Excellence 12	Scharffenberger Anderson Valley, CA NV
"Cuvée Léonie" Brut 15	Canard-Duchene France NV

WHITE WINE

Chardonnay 26	Saracina "unoaked" Mendocino, CA 2016
Chardonnay 55	Truchard Carneros, CA 2016
"La Hermana" Chardonnay 75	Liquid Farm CA 2015
Pinot Gris 34	A to Z Northwest Coast, OR 2016
Gruener Veltliner 35	Stift Göttweig Austria 2015
Sauvignon Blanc 28	Allan Scott New Zealand 2016
Sauvignon Blanc 32	Babich "Black Label" Marlborough, New Zealand 2017
Albarino 35	Ramon Belbao Spain 2017
Chenin Blanc 28	Vinum Cellars Monterey CA 2016/2017
Pouilly-Fuisse 56	Chateau Vitallis "Les Vignes du Chateau," France 2016
Chateauneuf du Pape 95	Domaine du Pegau Blanc, Rhone, France 2016

CHAMPAGNE & SPARKLING

"Cuvée Léonie" Brut 15/55	Canard-Duchene France NV
Rosé Brut 13/38	Mumm Napa Napa CA NV
Brut Excellence 12/36	Scharffenberger Anderson Valley CA NV
Champagne 38	Duval-Leroy NV 1/2 bottle 375ml
Brut Yellow Label 45	Veuve Clicquot NV 1/2 bottle 375ml
Brut Yellow Label 95	Veuve Clicquot NV
"Fleur de Champagne" 250	Perrier-Jouët 2002

RED WINE

Cabernet Sauvignon 35	Aviary Napa, CA 2015
Cabernet Sauvignon 27	Leese-Fitch Sonoma, CA 2015
Cabernet Sauvignon 65	Whitehall Lane Napa, CA 2014
Angeline Reserve Merlot 28	Paso Robles, CA 2016
Pinot Noir 35	Peter Yealands Marlborough, New Zealand 2014
Pinot Noir 48	Acacia Carneros, CA 2015
The Calling Pinot Noir 68	Dutton Ranch Russian River Valley, CA 2016
Petit Sirah Reserve 45	Parducci "True Grit," Mendocino, CA 2015
Malbec 28	Graffigna Argentina 2016
Red Blend 34	Federalist North Coast, CA 2015
Old Vine Zinfandel 46	Klinker Brick Lodi, CA 2014/2015
St. Emilion 75	Chateau Grand Barrail Lamarzelle Figeac 2015
M de Magnol 38	Bordeaux France 2015

BEER

DOMESTIC BOTTLES \$5

Sam Adams Light	Rolling Rock
Sam Adams Lager	Coors Light
Budweiser	Miller Light
Bud Light	O'Douls Non-Alcoholic

IMPORTED BOTTLES \$6

Corona	Heinekein
Amstel Light	

DRAFT \$7

Cisco Whale's Tale	Lagunitas IPA
Sam Adams New England IPA	Allagash White
Sam Adams Seasonal	Stella Artois
Sam Adams Boston Lager	Cape Cod Seasonal