



CENTRAL HOUSE BAR & GRILLE

In the late 1880s, the Central House advertised itself as the “only hotel in Provincetown situated on the beach”. Originally known as Ocean Hall and used as a public venue for shows and entertainment, the building was purchased in 1868 by Allen Reed, who enlarged it and converted it into a hotel.

In 1903, the hotel had become The New Central House, its covered porch extending around the east side of the building. It offered accommodations for 75 guests, a billiard and pool room, a ladies parlor and sitting room and a gents reading and smoking room.

In February of 1998, the entire building, with the exception of the front facade, was completely destroyed in Provincetown’s most devastating fire which also engulfed the adjoining Whaler’s Wharf Building. Were it not for the heroic efforts of the local fire departments, police departments, and much of the community, the entire town might have been lost.

The building was reconstructed over the next two years and reopened its doors for the 2000 season. In the winter of 2001, the building was purchased by locals. The new owners are dedicated to the restoration of this waterfront landmark.

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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
- Raspberry Ginger Martini** 12
Absolut Raspberri Vodka, Ginger Liqueur, Fresh Lemon Juice
- Absolut Outrageous** 12
Absolut Mandarin, Citron, Sprite, Cranberry, Fresh Lime, Cherry
- 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** 12
Malibu 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

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BY THE GLASS

WHITE

Chardonnay..... 12
Kenwood, Sonoma, CA 2017

Pinot Grigio 10
Rapido, Venezia 2017

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

Mumm Napa..... 13
Rosé NV Brut, NV Napa

Scharffenberger..... 12
NV Brut Excellence Anderson Valley, CA

Canard-Duchene..... 15
"Cuvée Léonie" Brut France NV



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RED WINES

Cabernet Sauvignon	35
<i>Aviary Napa, CA 2015</i>	
Cabernet Sauvignon	27
<i>Leese-Fitch Sonoma, CA 2015</i>	
Cabernet Sauvignon	65
<i>Whitehall Lane Napa, CA 2014</i>	
Angeline Reserve Merlot	28
<i>Paso Robles CA 2016</i>	
Pinot Noir	35
<i>Peter Yealands Marlborough, New Zealand 2014</i>	
Pinot Noir	48
<i>Acacia Cameros, CA 2015</i>	
The Calling Pinot Noir	62
<i>Dutton Ranch Russian River Valley, CA 2016</i>	
Petite Sirah Reserve	45
<i>Parducci "True Grit," Mendocino, CA 2015</i>	
Malbec	28
<i>Graffigna Argentina 2016</i>	
Red Blend	34
<i>Federalist North Coast, CA 2015</i>	
Zinfandel	46
<i>Boneshaker Lodi, CA 2015</i>	
St. Emilion	75
<i>Chateau Grand Barrail Lamarzelle Figeac 2015</i>	
M de Magnol	38
<i>Bordeaux France 2015</i>	

CHAMPAGNE & SPARKLING

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

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WHITE WINES

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

BEER

DOMESTIC BOTTLES 5

Sam Adams Light	Rolling Rock
Sam Adams Lager	Coors Light
Budweiser	Miller Light
Bud Light	O'Douls N.A.

IMPORTED BOTTLES 6

Corona	Heinekein
Amstel Light	

DRAUGHTS 7

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

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APPETIZERS

- Guacamole** 12
Avocado, Cilantro, Red Onion, Serrano Jalapenos,
Lime Juice, House Made Tortilla Chips
- Spicy Chicken Wings** 14
Smoked, Grilled & Fried, Blue Cheese Dipping
Sauce. 8 Per Order
- Fried Calamari** 14
Kalamata Olives, Spicy Banana Peppers,
Sriracha Aioli
- Beer Battered Onion Rings** 12
Truffle Ketchup-Horseradish Sauce
- Deviled Eggs** 8
Bacon, Mustard Seeds. 4 Per Order.
Top with Fried Oysters 2

SOUPS & SALADS

- Clam Chowder** 8/12
Clams, Leeks, Celery, Cream, Butter
- Pozole Verde** 9/11
Roasted Pork Stew—Hominy Corn, Onion,
Garlic, Cumin, Oregano, Poblano Peppers,
Tomatillos, Cabbage, Radish, Lime
- Mixed Field Greens** 9
Tomato, Cucumber, Champagne Vinaigrette
Add: Bacon 3 | Chicken 6 | Lobster 12
- Red & Gold Beet Salad** 12
Little Gem, Pickled Red Onion, Pecans,
Blue Cheese, Chives, Balsamic Vinaigrette
Add: Bacon 3 | Chicken 6 | Lobster 12
- Chopped** 16
Romaine, Radicchio, Red Onion, Celery,
Apples, Pepperoncini, Chickpeas, Sun Dried
Tomatoes, Creamy Vinaigrette
Add: Bacon 3 | Chicken 6 | Lobster 12

LOCAL CAPE SEAFOOD

- Wellfleet Oysters** 16/30
Pepper Mignonette, Cocktail Sauce
- Lobster Cocktail** 21
Little Gem, Tarragon, Tabasco, Lemon
- Shrimp Cocktail** 15
6 Per Order
- Wellfleet Mussels** 14
Steamed in Coconut Curry Broth, Ginger, Lime,
Cilantro, Garlic Toast

SIDES 8

- Green Beans
Mashed Potatoes
Mushrooms

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SANDWICHES

**ALL SANDWICHES SERVED
WITH FRIES OR SALAD**

- Grilled Prime Rib Burger** 16
Lettuce, Red Onion, Tomato, Pickles
Add: Bacon 2 | American, Cheddar or Blue Cheese 2
- Maine Lobster Roll** 26
Celery, Chives, Lemon & Herb Dressing
- The Impossible Vegan Burger** 12
Lettuce, Red Onion, Tomato, Pickles
Add Cheddar, American or Blue Cheese 2

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

- Pan Roasted Rib Eye** 32
Mashed Potatoes, Au Poivre Sauce, Sautéed Mushrooms
- Edwins Carnitas** 16
Pork Confit, Roasted Cipollini Onions, Tomatillos, Avocado, Salsa, Lime Juice.
3 Per Order
- Chicken & Sausage Fajitas** 20
Chicken, Italian Sausage, Bell Peppers, Poblano Peppers, Red Onion, Guacamole, Pico de Gallo, Sour Cream, Flour Tortillas
- Pan Roasted Rosemary Chicken** 26
Rosemary, Garlic, White Wine, Lemon, Butter, Mashed Potatoes, Green Beans
- Linguini & Clams** 28
Garlic Shallots, White Wine, Butter, Olive Oil, Clam Broth, Chili Flakes
- Sautéed Scallops** 27
Parsnip Puree, Portuguese Chorizo, Leeks, Garlic Chips
- Fish & Chips** 19
Beer Battered Cod, Cole Slaw, Herb Fries, Tartar Sauce
- Pan Roasted Cod** 24
Leeks, Capers, Potatoes, Green Beans, Butternut Squash
- Cavatelli Pasta** 18
Chef Mushrooms, Broccoli, Parmesan, Vegetarian Demi Glace
- Baked Mac N Cheese** 14
Fontina, Cheddar, Gruyere, Parmesan
Add Lobster 15

Please inform your server of any allergies. Consuming raw or undercooked food may be hazardous to your health

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DESSERT

10

Lemon Pudding Cake

Fresh Berries

Apple & Pear Cobbler

Autumnal Spices,
Whipped Cream

Flourless Chocolate Cake

Served with a scoop
of Vanilla Gelato

COFFEE DRINKS

11

Midnight Roast

Kahlua, Spiced Rum

Café Correcto

Gosling Rum, Jameson
Caskmates, Crème

Coco Café

Godiva Chocolate
Liqueur, Frangelico



CHEF DE CUISINE: EDWIN AMARO

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