

THE CROWN & ANCHOR

PROVINCETOWN

SOUPS & SALADS

- Clam Chowder** 8/10
Clams, Leeks, Celery, Cream, Butter
- Mixed Field Greens** 10
Tomato, Cucumber, Champagne Vinaigrette
Add: Bacon 3 | Chicken 6 | Lobster 12 | Steak 12
- Caprese Salad** 15
Fresh Mozzarella, Heirloom Tomatoes, Basil, Olive Oil, Balsamic Reduction
Add: Bacon 3 | Grilled Chicken 6 | Lobster 12 | Steak 12
- Nicoise Salad** 16
Mixed Greens, Haricots Verts, Beets, Cherry Tomatoes, Cucumber, Hard Boiled Eggs, White Anchovies, Kalamata Olives, Balsamic Vinaigrette
Add: Bacon 3 | Grilled Chicken 6 | Lobster 12 | Steak 12

SMALL PLATES

- Shrimp Cocktail** 16
Crunchy Cocktail Sauce
- Wellfleet Oysters** 17/32
Pepper Mignonette, Cocktail Sauce
Half dozen 17 | Dozen 32
- Scallop Cerviche** 16
Local Scallops, Marinated in Spicy Lime Juice, Mixed Peppers, Diced Papaya, Toasted Corn, Plantain Chips
- Guacamole** 12
Avocado, Cilantro, Red Onion, Serrano Jalapenos, Lime Juice, House Made Tortilla Chips
- Spicy Chicken Wings** 15
Smoked, Grilled & Fried, Blue Cheese Dipping Sauce
8 per order
- Fried Calamari** 15
Kalamata Olives, Spicy Banana Peppers, Spicy Marinara Sauce
- Deviled Egg** 10
Bacon, Pickled Mustard Seeds
Add: Oysters 4
- Edwins Tacos** 15
Marinated, Slow Cooked Pork Shoulder, Served with Pineapple, Grilled Scallions, Cilantro, Avocado Tomatillo Salsa
3 Per Order

MAINS

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 NY Strip** 36
12 oz. NY Strip, Mashed Potatoes, Mixed Seasonal Vegetables
- Linguini & Clams** 28
Garlic Shallots, White Wine, Butter, Olive Oil, Parsley, Chili Flakes, Parmesan Cheese
- Wellfleet Mussels** 18
Steamed in Coconut Curry Broth, Ginger, Lime, Cilantro, Garlic Toast
- Fish & Chips** 22
Beer Battered Cod, Cole Slaw, Herb Fries, Tartar Sauce
- Chicken & Sausage Fajitas** 24
Chicken, Italian Sausage, Bell Peppers, Poblano Peppers, Red Onion, Guacamole, Pico De Gallo, Sour Cream, Flour Tortillas
- Shrimp Fajitas** 34
Shrimp, Italian Sausage, Bell Peppers, Poblano Peppers, Red Onion, Guacamole, Pico De Gallo, Sour Cream, Flour Tortillas
- Pan Seared Scallops** 38
Seared Scallops, Parsnip Puree, Cherry Tomato Chutney
- Pan Roasted Chicken** 27
Mashed Potatoes, Mixed Seasonal Vegetables, Garlic, Rosemary, Lemon Wine Sauce
- Lobster Mac N Cheese** 35
Fontina, Cheddar, Gruyere, Parmesan
- Baked Mac N Cheese** 24
Fontina, Cheddar, Gruyere, Parmesan
Add: Bacon 2
- Market Fish** MP

SANDWICHES

ALL SANDWICHES SERVED WITH FRIES OR SALAD

- Maine Lobster Roll** 26
Celery, Chives, Lemon & Herb Dressing
- Cape Cod Sandwich** 16
Crispy Panko Breaded Cod, Creamy Cole Slaw, Lettuce on Brioche Bun
- Grilled Prime Rib Burger** 16
Lettuce, Red Onion, Tomato, Pickles
Add: Bacon 2 | American, Cheddar, Blue Cheese 2
- Chicken Club** 15
Grilled Chicken Breast, Bacon, Lettuce, Tomato, Banana Peppers, Lemon Herb Aioli on Ciabatta Bread
- Beyond Burger** 16
Lettuce, Tomato, Onion, Pickles
- Vegetarian Sandwich** 15
Grilled Zucchini, Roasted Peppers, Roasted Tomato, Grilled Portobello Mushroom, Basil Aioli on Ciabatta Bread

SIDES 8

- Sauteed Seasonal Vegetables
- Mashed Potatoes
- Garlic Fries
- French Fries

CHEF DE CUISINE: EDWIN AMARO

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

COCKTAILS

Strawberry Infusion 12
Absolut Pear Juice Spritzer 12
Absolut Outrageous 12
Blueberry Margarita 15
Blushing Monkey 15
Cosmo Elixir..... 15
Crown Lemonade 14
Crown Punch 15
Cucumbertini 14
Espresso Martini 14
Lime Mojito 12
Watermelon Caipirinha..... 14
Paloma 15
Perfect Storm 14
Summer's Sangria 12
Bulleit Manhattan 14

BY THE GLASS

WHITE
Chardonnay 12
Pinot Grigio 11
Sauvignon Blanc 11
ROSE
Whispering Angel Rosé..... 14/49
Rosé 11/34
RED
Cabernet 12/34
Pinot Noir 12/29
Tempranillo..... 11
CHAMPAGNE & SPARKLING
Mumm Napa..... 14
Scharffenberger 12
Prosecco 12

HALF BOTTLES

WHITE
Chardonnay 26
Pinot Gris Reserve..... 22
RED
Pinot Noir 26
Cabernet Sauvignon 26

WHITE WINES

Chardonnay 29
Chardonnay 85
Chardonnay 38
Chardonnay 45
Pinot Gris 38
Sauvignon Blanc 28
Sauvignon Blanc 35
Sauvignon Blanc 26
Sancerre..... 62
Chateauneuf du Pape 95
Pouilly- Fuisse 60
Le Cigare Blanc Reserve..... 125

CHAMPAGNE & SPARKLING

Mumm Napa..... 13/38
Scharffenberger 12/ 36
Veuve Clicquot 45
Veuve Clicquot 95
Perrier Jouet 250

RED WINES

Cabernet Sauvignon 34
Cabernet Sauvignon 36
Evolution Big Tiime Red 28
Merlot..... 32
The Calling Pinot Noir 62
Pinot Noir 36
Clos de los Siete..... 42
Petite Sirah Reserve..... 52
St Emilion 75
M de Magnol 38
Old Vine Zinfandel..... 34

BEER

DOMESTIC BOTTLES \$6

Sam Adams Light, Coors Light, Sam Adams Lager, Miller Light, Budweiser, O'Douls Non-Alcoholic, Bud Light, Provincetown Brewing Co. - Bearded Mistress, Rolling Rock

IMPORTED BOTTLES \$7

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

DRAFT \$8