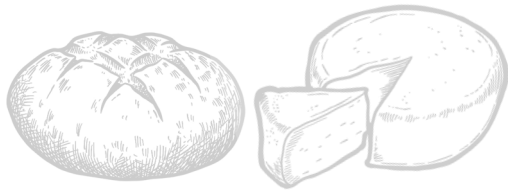


Snacks

- Roasted Farm Tomato Hummus (v)** 18
CBI Farm Vegetables. Grilled Flatbread. Basil Pistou.
- Garlic-Truffle Fries** 17
Truffle Salt. Parmesan. Rosemary-Garlic Aioli.
- American White Sturgeon Caviar** 80
CBI Farm Onion Dip. Chives. Cape Cod Chips.
- Lobster Nachos** 40
Corn Tortilla Chips. Jalapeño. Monterey Jack. Poached Lobster. Scallion. Black Bean Relish. Guacamole.
- Buttermilk Fried Calamari** 18
Pickled Pepper. Spicy Aioli. Herbs.



Soups

- New England Clam Chowder** 14
Common Cracker. Chives.
- Cucumber-Melon Gazpacho** 14
Compressed Melon Relish. Mint Oil.

Salads

Add-ons: Grilled Chicken 12, Lobster 46, Grilled Swordfish 20, Grilled Shrimp 16, Local Catch MP, Scallops MP

- CBI Farm Mixed Green Salad (v)** 16
Shaved Farm Vegetables. Pickled Blueberry. Coconut Crumble. Lemon Poppy Vinaigrette.
- Caesar Salad** 16
Romaine Hearts. Parmesan. Garlic Crouton.
- Nantucket Burrata** 19
CBI Farm Tomato. Basil Crumb. Compressed Cucumber. Basil-Balsamic Vinaigrette.
- Chopped Salad** 16
Chickpea. Cucumber. Tomato. Feta. Olive. Parsley. Oregano Vinaigrette.



Chilled Seafood

- Half Dozen Chatham Oysters** 24
CBI Gin and Tonic Mignonette. Cucumber. Lime.
- Half Dozen Littleneck Clams** 14
Hot Sauce Relish. Lemon.
- Old Bay Poached Shrimp** 25
Bloody Mary Cocktail Sauce. Lemon.
- Two Pound Poached Lobster** 90
Dill & Mustard Sauce. Lemon.
- Yellowfin Tuna** 24
Ginger Scallion Sauce. Persian Cucumber. Avocado. Radish. Rice Cracker.
- The Beach House Plateau** 150
2lb Poached Lobster. 5 Poached Shrimp. 6 Chatham Oysters. 6 Littlenecks. Tuna. American Caviar +\$80 Supplement



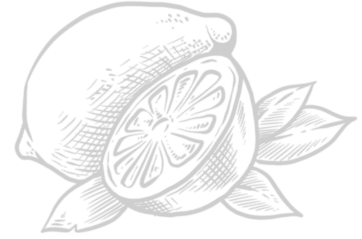
Entrees

Served with French Fries, House Salad or Slaw.

- Swordfish Tacos** 26
Southwest Rub. Honey Lime Cabbage. Radish. Chipotle Aioli.
- Jonah Crab BLT** 32
Toasted Country Bread. Bacon. Bibb Lettuce. CBI Farm Tomato. Basil Aioli.
- Chicken Caprese** 23
Mozzarella. Basil Aioli. Farm Tomato. Ciabatta Bun.
- Beach House Double Cheeseburger** 25
4oz Beef Patties. Pimento Cheese. Farm Tomato. Bibb Lettuce. Onion.
- Lobster Roll** 48
Chilled Lobster Salad. Brioche Bun. Bibb Lettuce.
- Fish & Chips** 29
Beer Battered Local Catch. House-made Tartar Sauce. Traditional Slaw.
- Fried Scallop Platter** 36
Traditional Slaw. House-made Tartar Sauce.
- Fried Clam Strip Roll** 30
Crispy Clam Strip. Brioche Bun. Bibb Lettuce. House-made Tartar Sauce.
- Impossible Burger (v)** 24
Iceberg. Tomato. Secret Sauce. Vegan "Cheddar". Potato Bun.

Local Catch (MP)

"A Daily Preparation, Highlighting The Freshest Cape Cod Seafood And Our CBI Farm Produce"



Beer

Draft | 9

Mayflower Coastal Encounter
Plymouth MA. 5.3% abv

Cape Cod Blonde
Hyannis MA. 4.9% abv

Hog Island Summer
Orleans MA. 4.8% abv

Devils Purse Kölsch
Dennis MA. 5.0% abv

Barnstable Brewing Jesuit Juice
Barnstable MA. 4.9% abv

Hog Island Outermost IPA
Orleans MA. 6.2% abv

Cans & Bottles

Aeronaut Hop Hop & Away 10
SIPA. Somerville MA. 4.6% abv

Progression Cape Time 10
IPA. Northampton MA. 4.8% abv

Whalers Rise APA 8
APA. Rhode Island. 5.5% abv

Aurora Little Lobster 10
IPA. Finger Lakes, NY. 6% abv

Wormtown Be Hoppy 10
APA. Worcester MA. 6.5% abv

Barnstable Brewing Blueberry Ale 10
Barnstable, MA. 5.3% abv

Night Shift Santilli 10
AIPA. Boston MA. 6.0% abv

Ciders

Stormalong Legendary Dry 10
Sherborn MA. 6.5% abv

Stormalong MASS APPEAL 10
Sherborn MA. 5.5% abv

Hard Seltzers | 12

High Noon
Black Cherry. Pineapple. Grapefruit.
Watermelon.

Cape COD'r
Perfect Storm. Bae Breeze. Ocean Break.

Signature Cocktails | 18

Bahama Mama

Coconut Oil Fat Washed White Rum.
Dark Rum. Orange. Pineapple.

Vacation Mode

Ten to One Dark and White Rum.
Mint Tea. Lime. Pineapple. Angostura.

Sea Bird

CBI Rum. Campari. Pineapple.
Lime. Agrical Rhum.

Don't Call Me Shirley

Hendrick's Gin. Cherry Shrub. Mint.
Cucumber. Ginger Beer.

Skip Intro

CBI Gin. CBI Tepache. Falernum.
Lemon. Basil. Simple.

Farm to Glass

Tasmanian Pure Vodka. Farm Basil.
Blackberry Compote. Simple. Lime.

Salted Watermelon Margarita

Olmecca Altos Plata. Watermelon.
Lime. Simple. Orange Bitters.

Cape Rosé Sangria

Lillet Rosé. Lychee. Guava.
Lime. Seasonal Berries. Ginger Beer.

Frozen Drinks | 20

Strawberry Daiquiri

Flor de Caña gran reserve.
Lime. Strawberry. Sugar.

Margarita

Reposado. Lime. Cointreau. Agave.

Mudslide

Tasmanian Pure Vodka.
Kahlua. Baileys. Chocolate.

Frozen Lemonade

Buffalo Trace Float.

Piña Colada

Plantation Pineapple. Coconut.
Pineapple. Lime.

Wines by the stem

Bubbles

Zardetto, **Prosecco** - ITA 16

Duval-Leroy, Brut, **Champagne** - Vertus, FRA 28

Pierre Sparr, Cremant D'Alsace, **Brut Rose**, Alsace, FRA 16

White

Domaine Merlin-Cherrier, **Sancerre** - Loire Valley, FRA 22

Domaine Arnaud Lambert, Clos de Midi, Saumur, **Chenin Blanc** - Brézé, FRA 17

Lawson's Dry Hills, **Sauvignon Blanc** - Marlborough, NZL 16

Joseph Carr, **Chardonnay** - Sonoma Coast, California, USA 16

Le Monde, **Pinot Grigio** - Friuli, ITA 16

Jorge Ordoñez, La Caña, **Albariño**, Galicia, Spain 15

Rosé

Saint Sidoine, **Grenache Gris** - Côtes de Provence, FRA 17

Château de Berne, Ultimate, **Syrah Blend** - Côtes de Provence, FRA 18

Red

Presqu'île, **Pinot Noir** - Santa Barbara, California, USA 18

Château Saint André Corbin, **Merlot** - St. Émilion, Bordeaux, FRA 16

Domaine Amirault Les Quarterons, **Cab. Franc** - Loire Valley, FRA 18

G.D. Vajra, Albe, **Nebbiolo**, Barolo - Piedmont, ITA 26

Crozes Hermitage, Chave, **Syrah** - Rhone Valley, FRA 19

Joseph Carr, **Cabernet Sauvignon** - Napa, California, USA 16