

RAW BAR

JUMBO SHRIMP COCKTAIL

Min. (4) \$15.50 (1/2 DOZ) \$21.50 Dozen \$40.50

EDGARTOWN SPEARPOINT OYSTERS

Min. (4) \$15.50 1/2 Doz. \$21.50 Dozen \$40.50

LITTLENECKS

1/2 Doz. \$12.50 Dozen \$21.50

RAW BAR SAMPLER

2 Jumbo Shrimp, 2 Littlenecks, 2 Oysters \$19.50

CHOWDER & BISQUE

NEW ENGLAND CLAM CHOWDER

Cup - 10.50 Bowl - 11.50

CREAMY LOBSTER BISQUE

w/ fresh lobster meat added

Cup - 13.50 Bowl - 14.50

APPETIZERS

FRENCH FRIES 12.50

Cajun Style w/ Blue Cheese 13.50

SWEET POTATO FRIES BASKET 13.50

w/ Honey Mustard 14.50

HOUSE MADE CHIPS 11.50

w/ Ranch Dressing 12.50

BREADED CHICKEN WINGS 18.50

Habanero Mango Sauce - 19.50

Buffalo Style w/ Blue Cheese - 20.50

FRESH BREADED CHICKEN FINGERS 17.50

Buffalo Style w/ Blue Cheese - 19.50

STEAK SKEWERS 20.50

Marinated in a Jack Daniels Hoisin Sauce served w/ Horseradish Cream Sauce

CRAB CAKES 20.50

House made w/ a Spicy Mango Salsa

FRIED CALAMARI 17.50

Sweet & Spicy chili sauce w/ mild banana peppers

POPCORN SHRIMP 17.50

Breaded & fried w/ tartar sauce

Buffalo Style w/ Blue Cheese Dressing - 18.50

FRIED WHOLE BELLY CLAMS Market Price

CLAM STRIPS Market

Fresh, battered & deep-fried w/ tartar sauce

COCONUT SHRIMP 19.50

w/ Orange Horseradish Marmalade Sauce

FISH BITES 13.50

Beer Battered w/ tartar sauce

SNOW CRAB CLUSTER Market Price

w/ butter (Chose 1 or 2 clusters)

SAUTEED MUSSELS 19.50

1 lb. w/ Garlic, Lemon, Butter, White Wine & Thyme

COCONUT CURRY MUSSELS 20.50

w/ Coconut/ Curry Broth

FRIED CAJUN OYSTERS Market Price

w/ Spicy Aioli

STEAMERS Market Price

1.5 lb w/ Butter & Broth

BEST OF

CAPE COD LIFE

THE CAPE & ISLANDS

VOTED BEST LOBSTER ROLLS

2012 2013 2014 2015 2016 2017 2018 2019 2020 2021 2022

LOBSTER ROLLS

- VOTED BEST OF THE VINEYARD -

Served on a Buttered & Grilled Brioche Roll w/ House Chips

JUMBO TAVERN LOBSTER ROLL

Claw & Knuckle Meat w/ a touch of Mayo 33

JUMBO SAUTEED LOBSTER ROLL

Claw & Knuckle Meat sauteed in butter & served warm 35

LOBSTER BLT

Claw & Knuckle Meat w/ a touch of Mayo w/ Lettuce, Tomato & Bacon on a Potato Roll 35

LOBSTER DINNER MARKET

1 1/2 lb Lobster Steamed served w/ Broccoli Slaw, Fries & Drawn Butter

BATTERED & FRIED

BEER BATTERED FISH & CHIPS 24

Beer Battered Haddock fried

SCALLOP PLATE 32

SHRIMP PLATE 26

WHOLE BELLY CLAMS MARKET

CLAM STRIP PLATE MARKET

FRIED OYSTER PLATE MARKET

FISHMAN'S PLATTER MARKET

Whole Belly Clams, Haddock, Scallops, Shrimp

COMBO PLATE

Combine any two plate items....add \$5 to higher priced item.

BURGERS

Fresh, Lean Angus Beef on a Potato Roll w/ Lettuce, Tomato, Onion & Pickle w/ Fries (\*except where noted) Add Gluten Free Roll - \$2

CHEESEBURGER w/ Swiss, Provolone, American or Cheddar 18

TEXAS BURGER w/ Cheddar, BBQ Sauce & Fried Onions 20

B.B. KING w/ Smoked Bacon & Blue Cheese 20

HONEY MUSTARD w/ Smoked Bacon, Honey Mustard & Provolone Cheese 20

\*PATTY MELT Caramelized Onions, Melted Swiss, 1,000 Island Dressing on Marble Rye 19

\*SURF N TURF Topped w/ Lobster Salad, Mixed Greens & Avocado 27

\*BEYOND BURGER 6 oz. Plant based burger made w/ beets, peas, beans, rice w/ pomegranate, lemon & apple extracts w/ sliced avocado 20

\*ITALIAN CAPRESE Tomato, sliced mozzarella, pesto w/ a balsamic glaze served on a ciabatta roll 20

MIKES BURGER Owner's Favorite! w/ Boursin Cheese, fried egg & capers 23

CHEF SPECIALTIES

choose (2) items from the substitution list below (\*except where noted)

SIRLOIN TIPS 31

Balsamic House Marinade

CAJUN MAHI MAHI 26

Topped w/ Mango Salsa

GRILLED SALMON 29

w/ a Sweet Chili Sauce

GRILLED JUMBO SHRIMP (6) 27

w/ a Honey Lime Marinade

\*GUAVA BBQ RIBS 32

St. Louis Style, 1/2 Rack Ribs slow cooked & grilled, served w/ fries, Broccoli Slaw & Jalapeño Corn Bread

\*MAC & CHEESE 24

Baked w/ Buttered Crumb Topping & Jalapeno Bacon served w/ Garlic Bread

\*LOBSTER MAC & CHEESE 36

Served w/ Garlic Bread

\*BUFFALO CHICKEN MAC & CHEESE 29

Served w/ Garlic Bread

TACOS

(2) Served w/ house made chips - choose soft corn or soft flour tortilla

CHICKEN 19

Grilled w/ Smoked Poblano Aioli, Sautéed Onions, Peppers, Cheddar Jack & Cabbage

MAHI MAHI 20

Grilled Blackened Mahi, Mango Salsa, Cabbage & Smoked Poblano Aioli

TUNA 20

Grilled w/ Edamame Rice Noodle Salad & Wasabi-Ginger Mayo

STEAK 21

Grilled Sirloin, Smoked Poblano Aioli, sautéed Onions, Peppers, Cheddar Jack & Cabbage

SANDWICHES

Served w/ lettuce, tomato, onions & house made chips - Add Gluten Free Roll -\$2

FISH SANDWICH 18

Beer Battered Fried Haddock w/ American Cheese & tartar sauce on a Potato Roll

CAJUN MAHI 21

Lettuce, Tomato & Mango Sauce on a Ciabatta Roll

GRILLED YELLOWFIN TUNA 21

Brushed w/ Sesame Soy Sauce & Topped w/ Wasabi-Ginger Mayo on a Ciabatta Roll

SALMON BLT 23

Grilled on Ciabatta Roll w/ Lettuce, Tomato, Applewood Smoked Bacon w/ spicy mayo

JUMBO HOT DOG 16

Dietz & Watson mild all beef hot dog served on a buttered & grilled brioche hot dog roll w/ fries

GRILLED REUBEN 18

Corned Beef, Sauerkraut, Swiss, 1,000 Island Dressing on Rye

CRANBERRY-WALNUT CHICKEN SALAD 17

Fresh chicken breast, cranberries & walnuts w/ a touch of mayo on Whole Wheat Berry bread

CALIFORNIA TURKEY 17

w/ Avocado, Tomato, Swiss & Mayo on Whole Wheat Berry Bread

GRILLED CHICKEN CLUB 20

Swiss, Avocado, Smoked Bacon, Lettuce, Tomato & Mayo on Ciabatta Roll

GRILLED CHICKEN BREAST 18

on a Potato Roll w/ Lettuce, Tomato, Onion & Mayo

BUTTERMILK CRISPY FRIED CHICKEN BREAST 19

on a Potato Roll w/ Ranch Dressing

CHICKEN IN PARADISE 21

Jamaican Jerk Chicken, Cheddar, Bacon, Avocado & Coconut Curry Mayo on a Ciabatta Roll

GRILLED PORTABELLA MUSHROOM 21

Roasted Red Peppers, Goat Cheese & Spinach finished w/ a Balsamic Glaze on a Ciabatta Roll

PANINI

Served on Pressed Panini Bread w/ House made Chips (\*Except where noted)

\*TURKEY FLATBREAD 18

Sliced Turkey Breast, Cheddar, Lettuce, Tomato, Avocado & Wasabi Mayo wrapped in Naan Bread

CAPRESE 18

Fresh Mozzarella, Tomato & Pesto Sauce w/ a Balsamic Reduction

CHICKEN PESTO 19

Grilled Chicken Breast, Provolone, Pesto Sauce & Tomato

ORIGINAL CUBAN 20

Fresh Roasted Pork, Ham, Swiss, Pickles & Dijon Mustard

TUNA MELT 17

Tuna Salad w/ Tomato & Swiss Cheese -Add Banana Peppers & Bacon 19

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SALADS

W/ CHOICE OF DRESSING

LOOKOUT SUMMER SALAD 17.50

Mixed Greens, Tomato, Watermelon, Feta Cheese & Radishes w/ choice of dressing

CAESAR SALAD 15.50

Hearts of Romaine tossed in our homemade dressing w/ shaved Parmesan & Garlic Croutons

COBB SALAD 22.50/ 17.50 w/out Chicken

Mixed greens, fresh Grilled Chicken, Bacon Bits, Blue Cheese Crumbles, Avocado, Sliced Black Olives, Sliced Egg & Tomato

CLUB HOUSE SALAD 20.50

Mixed Greens, Tomato, Cucumber, Red Onion, Ham, Turkey, Swiss Cheese & Crispy Chicken Tenders

SPINACH SALAD 18.50

Baby Spinach, Green Apples, Warm Goat Cheese, Cranberries, Walnut & Egg

GARDEN SALAD 14.50

Mixed Greens, Cucumbers, Tomato, Carrots, Green Pepper & Red Onion w/ choice of dressing

\*DRESSINGS

GOLDEN ITALIAN, RANCH, HONEY MUSTARD, BLUE CHEESE & CAESAR

\*VINAIGRETTE'S

FAT FREE RASPBERRY, BALSAMIC, HONEY LIME

SALAD ADD ONS

LOBSTER MEAT 20.50

GRILLED SALMON 12.50

GRILLED CHICKEN 9.50

GRILLED TUNA 12.50

CAJUN MAHI 11.50

GRILLED SIRLOIN TIPS 14.50

GRILLED JUMBO SHRIMP 12.50

CRAN-WALNUT CHICKEN SALAD 10.50

TUNA SALAD 9.50

TRY CAJUN STYLE 2

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.

Alert your server if you have special dietary requirements.

7-1-2023

SUBSTITUTIONS :  
DESSERT:

SWEET POTATO FRIES \$5  
BROCCOLI SLAW \$3

SIDE SALAD \$4  
SHOESTRING FRENCH FRIES \$4

Godiva Chocolate Cheesecake - 15