

BREAKFAST

Served daily 8am–12pm.

EGGS

EGGS ANY STYLE 6

Served with home fries and toast

Add Bacon, Sausage, Taylor Ham, Linguica and Tofu 3

HASH “O” DAY MP

Ask your server. Served with two eggs any style, home fries and toast

CORNERED BEEF HASH AND EGGS 13

Served with toast

SAUSAGE AND BISCUITS 12

Two Eggs any style, country sausage gravy and biscuit. Served with home fries

OMELETTES

Served with home fries and toast

LOW COUNTRY 12

3 Egg omelette, sausage, onion, bacon and cheddar cheese

CALI 12

3 Egg omelette, pico de gallo, avocado, queso fresco and crispy corn tortilla

Veggie 12

3 Egg omelette, local greens, tomato, mushrooms and American cheese

Greek 12

3 Egg omelette, spinach, Farmer’s cheese and olive aioli

SWEET TREATS

BEIGNETS 6

Lemon and ricotta donuts, local honey, dusted with powdered sugar

BUTTERMILK GRIDDLE CAKES

Short stack 7 or Tall 9 :: Single griddle cake 3

Add Blueberry, Chocolate chip, Strawberry or Bananas 2 ea

FRENCH TOAST 9

Cinnamon and vanilla battered thick cut Challah bread

Single French Toast 3

FRENCH TOAST MUFFIN “O” DAY 11

Grilled cinnamon battered muffin topped with local fruit compote and served with a side of pure maple syrup

SIDES

Toast, Muffin of the day or Stone and Skillet muffin 2 :: Gluten free bread 3

Fresh fruit, yogurt, or granola 4 :: Home fries, hashbrowns or corn beef hash

3 :: Single egg 2 :: Side of hollandaise 1 :: Bacon, Taylor ham, sausage or

Linguica 3 :: Side of pure maple syrup 2

BENNYS

2 poached eggs served with home fries on a toasted Stone and Skillet muffin

THE C★SHORE BENNY 17

Crab cake, pea tendrils and lobster infused hollandaise

CLASSIC 12

Canadian Bacon and hollandaise

LOBSTER 19

Native lobster, spinach and Classic Newburgh hollandaise

JERSEY 13

Taylor Ham, Hash Brown with American cheese topped with hollandaise

HASH 15

Hash “O” Day Or Corned beef hash and hollandaise

FARMER 13

Local wilted greens, tomato and herbed hollandaise

MAKE YOUR OWN OMELETTE

Served with home fries and toast.

Choice of two ingredients 10 Each additional add 1

CHEESE: American, Vermont Cheddar, Monterey Jack and Swiss

MEATS: Bacon, Sausage, Taylor Ham and Linguica

Vegetables: Pico, tomato, spinach and Local greens wilted

Caramelized onions, Tofu and mushrooms

Seafood: Crab add 7 Lobster add 9 Egg Whites add 1

SANDWICHES

Served with home fries

THE JERSEY GIRL 9

Fried egg, Taylor Ham, American Cheese on a Bulkie roll

PIG ON A STRETCHER 10

Fried egg, bacon, sausage, Taylor Ham and a hash brown with American cheese on a Bulkie roll

BARBIE’S BREAKFAST TACOS 9

Scrambled egg, pico, jack and cheddar cheese, home fries, avocado and flour tortilla

SHAREABLE BOARDS

MORNING BREAD 9

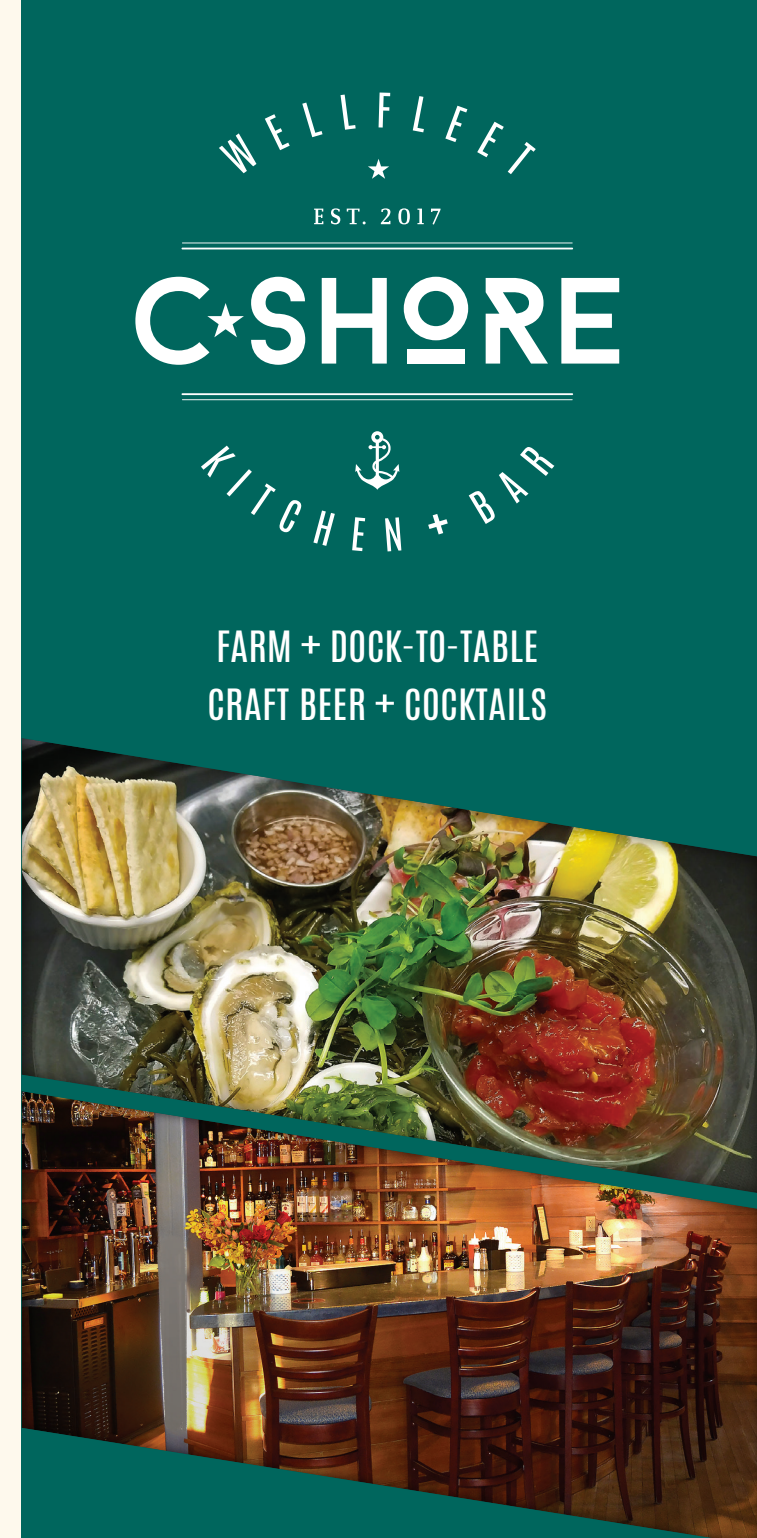
Cornbread, biscuit and muffin with honey butter and hot pepper jam

CRUNCHY 10

Fresh fruit, Local granola and Yogurt

SWEET 9

Kelly’s apple caramel cake, Fruit Danish and homemade donut



C★SHOREWELLFLEET.COM • 508.349.7500
554 ROUTE 6, WELLFLEET, MA

DINNER Served daily 5pm–10pm.

SOUPS + STEWS

CLAM CHOWDAH

New England of course
Cup 6 Bowl 9

OYSTER STEW 13

Locals, shallot, sherry, cream and Gauffrette potato

SHAREABLE BOARDS

CHEF'S WHIM 17

3 items from Bob and Kelly's inspirational beach walk

"FINELY" GLUTEN FREE 17

Assorted charcuterie with cheese and veggies

3 LITTLE PIGS 15

Candied bacon, pork belly, Pork sausage, peach onion jam,
coastal honey and micro greens

BREAD 9

Cornbread, biscuit and hush puppies served with
maple honey butter and hot pepper jam

BITES

CRAB CAKES 16

Mango tartar and micro greens

MUSSELS AND FRITES 14

Hog Island White Shark Wheat and saffron aioli

HUSH PUPPIES 7

Corn, Jack and Cheddar cheese with local maple honey butter

FIRE CRACKER CALAMARI 15

Wasabi cornmeal crusted, bellpeppers with citrus aioli

DAY BOAT SEA SCALLOPS 19

Old Bay dusted, pan seared with pea tendrils
and cheesy stone ground grits

COOL FRIES 6

Ranch dusted and served with cool cucumber sauce

SPRING ROLLS 10

Aunt Consuelo's chicken, queso fresco, pico and jicama slaw

HOUSE MADE DUMPLINGS 14

Wagyu Beef, peanut soy drizzle, and local sprouts

RAW

WELLFLEET OYSTERS 1/2 dz 15 / 1 dz 27

Served with champagne mignonette, cocktail sauce and crackers

TUNA TARTAR 18

Ginger soy sambal, crunchy Sumac chips and seaweed salad

CEVICHE "O" DAY 17

Ask your server

THE C★SHORE TASTE 19 or THE Big Fish 37

Sampling of oysters, tuna and ceviche.

Order the big fish to feed four or more

TOFU 9

Thai peanut ginger soy, heirloom tomatoes, mint, and basil

BEEF CARPACHIO 15

Tenderloin, manchego, rocket, capers, red onion, and citrus aioli

POKE BOWLS

Thin noodles, ginger, sambal soy, citrus, water chestnuts and pea shoots

Add Lobster 19 Crab or Tuna 17 tofu 13

SALADS

HOUSE 9

Mixed greens, farm tomatoes, cucumber, local radish
and lemon vinaigrette.

BABY GEM 11

Grilled Baby Gem, candied bacon, cornbread croutons
and buttermilk ranch dressing

CANDIED BEET 13

Arugula, toasted hazelnuts, ricotta salata and balsamic vinaigrette

Add to any salad: lobster, crab meat, or steak tips 13

chicken or linguica 7 tuna or scallops 9

Make them Angry 2

SLIDERS

2 sliders served on toasted bun, sauce and garnish

Lobster 19 or crab 16

Beef, local catch, oyster 12

Make them Angry 2

THE C★SHORE slider tasting 18

1 of each crab, catch and oyster

Make them Angry 2

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have a food allergy, please tell your server. 20% gratuity added to parties of 6 or more

TACOS

Shredded lettuce, pico, queso fresco, jicama and avocado drizzle
with a watermelon margarita

Local catch or chicken 17

Add tequila 5 :: Make them Angry 2

BURGERS

Served with French fries and LTP on a toasted roll :: Make them Angry 2

THE KELLY 14

80/20 Angus beef burger. Add Vermont cheddar, American or Swiss cheese

CRAB BURGER 17

Jumbo lump crab cake served with mango tartar

PIG'S FLY BURGER 16

Pork belly, crispy fried onions and Vermont cheddar

DINNERS

THE C★SHORE BAKE 29

1/2 lobster, clams, mussels, local catch, linguica, corn,
fingerling potatoes, Pernod and saffron aioli

FRESH CATCH "O" DAY

Ask your server for today's preparation market price

CHATHAM BEER COMPANY BATTERED FISH 23

Spinach coleslaw and tartar sauce

BAKED CODFISH 26

Lobster, crab meat, and cracker crumb stuffing with spinach
and Swiss cheese. Served with Veggies "O" Day

BBQ'D STEAK TIPS 27

Dry rubbed and basted with Wash Ashore Pale Ale
BBQ mashed potatoes, watermelon and cornbread

MAC AND CHEESE 14

"Marconi" pasta, 5 cheese blend and cracker crumb topping

Add: lobster or Crab meat 11, Chicken or linguica 7

CHICKEN SCHNITZEL 21

Herb crusted chicken paillard, local mixed greens, Farmer's tomatoes,
capers local cow's cheese and balsamic drizzle

PORK TENDERLOIN 23

Candied bacon wrapped medallions, local green wilt,
peach onion jam and Cheesy stone ground grits

SIDES

French fries, mashed potatoes, local green wilt, 5
Watermelon, Cornbread, House made biscuits 4

Cheesy Stone Ground Grits 4

