

LANDFALL

Waterfront Dining on Woods Hole Harbor

...The Story

"What was here before Landfall was here?"

Well, there really was nothing here except a sandy beach and a sea wall. But over the years, Landfall has been constructed of wood taken from old shipwrecks and boards from old buildings.

A removable wall divides our dining room in the spring and fall so we can keep our customers comfortable from the outside elements. The small windows over the French doors in the front of the restaurant were once the transom windows in the Breakwater Hotel - a hotel that once stood on Penzance Point here in Woods Hole. The big gothic window came from a library. The stained glass window showing the wharf and waterfront scene came from the Prosser mansion of Penzance Point.

The Grecian urn, called an amphora, which hangs from the rafters, came from the Aegean Sea, off the coast of Greece. It was pulled up in a fisherman's net beside the island of Evvia, and is over 2,000 years old.

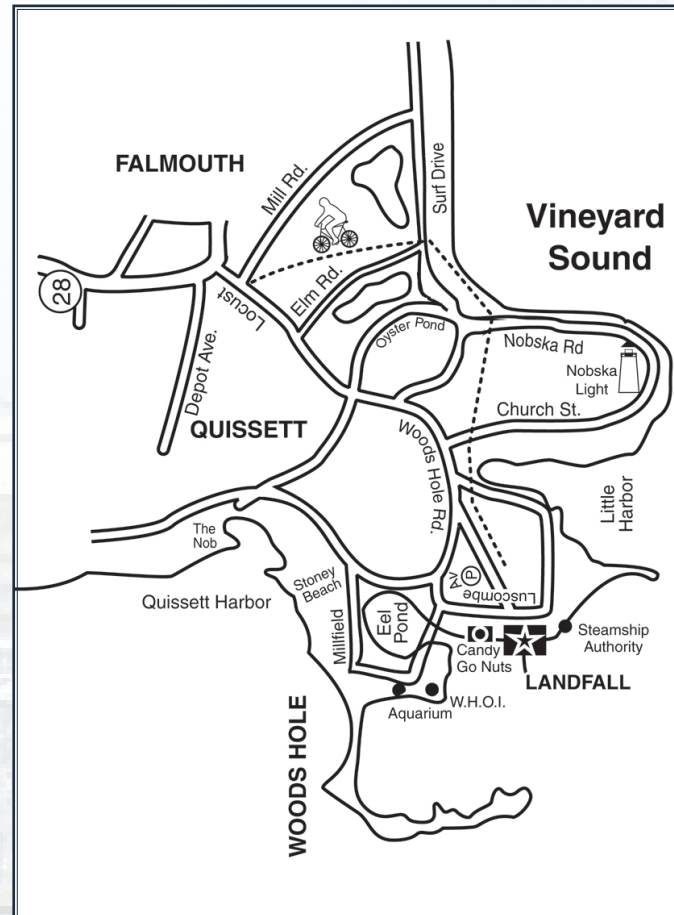
The curved pieces of wood at the top of each piling which butt up against the overhead beams are called "ship's knees." These are the ribs of an old schooner which broke up on the shores of Cuttyhunk Island.

The authentic lobster pots, harpoons, buoys, oars, lamps and other seagoing paraphernalia that are festooned from the beams, were gifts from some very special friends.

Landfall was started in 1946 by a man who grew up around here in the summertime. His sons now own and run it.

...Our Neighbors

1. The United States Coast Guard Base...Buoy tenders, cutters, and air/sea rescue operations
2. Woods Hole, Martha's Vineyard & Nantucket Steamship Authority... Life-line to The Islands with frequently scheduled ferries
3. Woods Hole Oceanographic Institution...Research vessels, scientific exploration of the world's oceans
4. NOAA National Marine Fisheries...Marine research in support of sustainable fisheries
5. Marine Biological Laboratory...Marine biology field and laboratory investigations
6. National Academy of Sciences...Jonsson Conference Center, Special Projects Think Tank
7. Sea Education Association...S.S.V. Robert B. Seamans and S.S.V. Corwith Cramer...Sailing school and marine education research vessels
8. U.S. Geological Survey...Coastal and marine geology research, seafloor mapping
9. Woods Hole Research Center...Global studies of forests, terrestrial ecology, and climate change
10. Woods Hole Historical Museum...Woods Hole Maritime History
11. Penikese Island School...Saving the world one boy at a time. Effective treatment and sensible policies for troubled youth since 1973



Directions:

Landfall is located on Woods Hole Harbor, 50 yards from the Steamship Authority. Parking is available - metered parking and two neighborhood parking lots. Also during the season trolleys run frequent trips from Falmouth to Woods Hole.

Open beginning of April until late December

Waterfront Dining

LANDFALL

Est. 1946



Cape Cod's Oldest Family Owned Restaurant

508-548-1758

www.landfallwoodshole.com

**CALL FOR TODAY'S PRICING
Reservations Available**

Menu subject to change

**9 Luscombe Ave.
Woods Hole**

APPETIZERS

Landfall Clam Chowder	Cup 6.95	Mug 9.95
Homemade Onion Soup Au Gratin	Cup 6.00	Mug 7.00
Lobster Bisque	Cup 6.95	Mug 9.95
Shrimp Cocktail (per shrimp)		3.99
Oysters (each)		2.50
Little Necks (per clam)		2.00
Local Steamed Clams (could be sandy)	Sm. 18.00	Lg. 22.00
Fried Calamari Marinara	Sm. 8.00	Lg. 13.00
Clams Casino		14.95
Stuffed Quahog		4.25
Cheese, Fruit, and Cracker Tray	Sm. 8.00	Lg. 13.00
Chicken Wings (Hot or Not)		Sm. (6) 7.00
Onion Rings	Sm. 5.00	Lg. 8.00
Mozzarella Sticks		6.00
Fish Bites (per bite)		1.25

SALADS

Tossed Green Salad		9.00
Caesar Salad	Sm. 10.00	Lg. 12.00
Cobb Salad - Dijon Vinaigrette		17.00
Nobska Salad - Romaine lettuce, strawberries, blueberries, honey roasted pecans, feta cheese		17.00
Any Above Salad w/ - fish bites, grilled chicken, Cajun swordfish, salmon, or steak tips		Add 11.00
w/lobster salad or scallops		Add 14.00

SAMPLE DESSERTS

Chocolate Cake		8.00
Mud Pie		8.00
Homemade Apple Crisp		8.00
Strawberry Shortcake		7.00
Key Lime Pie		8.50
Summer Berry Cobbler		8.00
Cheesecake		9.00
Brownie Sundae		9.00

LUNCH

SEAFOOD

Lobster Roll		26.00
Boiled Lobster		28.00
Broiled Seafood Medley		16.00
Swordfish Sandwich		16.50
Grilled Salmon		16.00
Broiled Scrod		16.00
Fish & Chips		16.00
Fried Bellied or Strip Clams		25.00
Fried Scallops		18.00
Fried Seafood Trio (Shrimp, Scrod, Clams)		18.00

*Above Served with choice of Macaroni Salad, French Fries,
Cole Slaw, Fresh Fruit, Sweet Potato Fries*

SANDWICHES

Hamburger	4 oz. 13.50	8 oz. 15.00
Cheeseburger	4 oz. 13.50	8 oz. 15.00
Veggie Burger		14.00
Steak Tips		20.00
Club Sandwich (Turkey or Hamburger)		14.00
Grilled Cheese and Tomato Sandwich		10.00
BLT with Avocado		15.00
Grilled Chicken Sandwich		14.00
w/Boursin Cheese and Roasted Red Peppers		14.00
Caprese Ciabatta		14.00

*Above Served with choice of Macaroni Salad, French Fries,
Cole Slaw, Fresh Fruit, Sweet Potato Fries*

FULL BAR AVAILABLE - COCKTAILS, BEER & WINE

**Consuming Raw or Uncooked Meats or Seafood May increase
Your Risk of Foodborne Illness**

DINNER

LOBSTER - DINNER

1 ¼ lbs. Boiled Lobster	40.00
Baked Stuffed Lobster w/Seafood Stuffing	43.00
Savannah Lobster A lobster filled to capacity with chunks of lobster, mushrooms, and shallots in a Jarlsberg sherried cream sauce	45.00
Lobster Pie Casserole	43.00

ENTREES

*Served with hot Portuguese toast with Garlic Butter, a House Salad,
and your choice of Seasonal Vegetable, French Fries, Sweet Potato
Fries, Macaroni Salad, Baked or Garlic Mashed Potatoes,
Fresh Fruit (add. 25 cents)*

Broiled or Fried Fresh Seafood	33.50
Fresh Nantucket Swordfish	35.00
- With Lobster Hollandaise and asparagus	36.00
Broiled or Fried Scallops	37.00
Broiled Seafood Platter	33.50
Grilled or Cajun Salmon	33.00
Seafood Newburg	33.50
Fried Fisherman's Platter	33.50
Filet Mignon	43.00
Landfall Steak	39.00
Baked Chicken	31.50
Vegetarian Sauté	20.00

LIGHTER SIDE

Hamburger or Cheeseburger	15.00
Veggie Burger	14.00
Club Sandwich	15.00
Fish & Chips	21.00
Lobster Roll	26.00
Fried Clams	25.00
Steak Tips (8 oz.)	22.00

All Salads Available at Dinner