

The Chatham Squire

Soups Cup/Bowl

Clam Chowder 7./9.

Lobster Bisque 9./11.

French Onion Soup 9.

Salads* Small/Large

Harvest Salad 13.

Fall Medley 13.

Green Goddess 14.

Roasted butternut squash, beets, baby kale, chive goat cheese, spiced pepitas, thyme orange citronette

Arugula, cinnamon caramelized apples, candied pecans, blue cheese, pomegranates, bacon, maple ginger dressing

Quinoa, edamame, zucchini, avocado, cucumber, Tahini lemon dressing

Garden Salad 9./15.

Mixed field greens, tomatoes, cucumbers, onions and choice of dressing

Caesar Salad 9./15.

House made dressing, croutons, parmesan, anchovies

Raw Bar

Chatham Oysters 2.75 / 15. / 29.

Littleneck Clams 1.75 / 10. / 20.

Shrimp Cocktail 2.25 / 12. / 24.

Raw Bar Combo 4 of Each 27.

Appetizers

Poke 19.

Tuna or Salmon, Wakame salad, cucumber, onion, rice

Clams Or Mussels 18.

Tomato, basil, Italian sausage, white wine, charred lemon

Lobster Arancini 15.

Grated parmesan, marinara, ricotta, micro basil

Maple Beets 13.

Goat cheese, Aleppo, fried sage, balsamic, crushed pistachio

Meatballs In Marinara 14.

Mozzarella, parmesan, ricotta, garlic bread

Squash Succotash 12.

Delicata, butternut, corn, black beans, zucchini, tomatoes,

Fried Calamari 14.

Pickled Jalapeños, Chipotle

Thai Chicken Wings 13.

Peanuts, scallions, cilantro, Fresno Sesame seeds

Honey Roasted Carrots 12.

Baby Carrots, Warm burrata

Chicken Fingers 11.

Sweet & sour sauce

Stuffed Clam 10.

~ Also available Plain or Buffalo

Coco Shrimp 12.

Raspberry dipping sauce

Truffle Fries 10.

Scallions, Rosemary aioli

Squire Sandwiches

LB Grilled Cheese- Lobster, bacon, gruyere, tomato 28.

Hot Lobster Roll- Warm butter, herbs, brioche28.

Cold Lobster Roll- Lettuce, celery, mayo, brioche28.

Fishwich- Lettuce, tomato, tartar sauce.....15.

Cubano- Pulled pork, mustard, pickles, Virginia ham, chipotle aioli.....15.

Tuna Melt- Tuna salad, cheddar, lettuce, tomato, avocado spread.....13.

Cheeseburger- Lettuce, tomato, cheddar.....15.

Impossible Burger- Lettuce, tomato, Vegan.....16.

Meatball Sub- Garlic bread, provolone, parm ricotta, micro basil.....14.

Chicken Cheddar Bacon- Lettuce, marinated tomatoes, scallions, cilantro, rosemary aioli.....14.

Steak Sandwich- Fontina cheese, caramelized onion bacon jam, marinated tomatoes, Arugula.....23.

Steamed Shellfish Served w/ drawn butter & broth

1-1/2 lb. Monomoy Steamers 24. 1-1/2 lb. Mussels 20. Dozen Chatham Clams 23.

Fried Seafood Coleslaw, Fries & Tartar Sauce

Fish & Chips 22. Whole Belly Clams 28. Clam Strip 26. Oysters 28.
Shrimp 26. Scallops 29. Calamari 23. Mate's Plate 35.

Entrees Available after 4pm

Seafood

Angry Lobster 32

Blistered Tomatoes, Garlic, Red Pepper,
Fettuccini

Cioppino 29.

Clams, Mussels, Shrimp, Scallops, Grilled Fish,
Tomato Broth, Crostini

Seared Sea Scallops 29.

Cannellini Bean Stew, Wilted Spinach,
Crispy Leeks

Lobster Mac & Cheese 20. / 30.

Three Cheese Sauce, Fresh Lobster Meat, Sea-
soned Bread Crumbs

Grilled Salmon 27.

Farroe Island Salmon, Fall Squash Succotash

Chef's Carbonara 19. / 31.

Scallops, Shrimp, Smoked Salmon, Pancetta,
Cream, Fettuccini

Snowy Halibut 32.

Herb Couscous, White Haricots, Parsnip Soubise,
Olive Oil Snow

Linguini & Clams 27.

White Wine, Garlic, Parsley, Linguini

Sole Francaise 28.

Filletts, Parmesan Egg Batter, Lemon Beurre
Blanc, Rice

Baked Cod 26.

Rice, Vegetables

Off The Grill

New York Strip 35.

Grass Fed, Au 'gratin, Asparagus, Red Wine
Demi

Double Bone-In Pork Chop 28.

Polenta, Whisky Raisins, Broccolini, Pork
Demi

Main Line

Gnocchi Bolognese 26.

Short Rib, Ground Beef, Italian Sausage, Pearl Onions,
Shaved Parmesan, Kale, Ricotta, Micro Basil

Short Rib 28.

Truffle Mashed Potatoes, Chives, Asparagus,
Portobello Ju' Braised Cipollini Onions

Chicken Parmigiana 24.

Breaded Cutlet, Red Sauce, Provolone Cheese,
Linguini

BBQ St. Louis Ribs 28.

Pineapple BBQ Sauce, Coleslaw, Fries

Boiled Lobster Dinner 37.

1- 1/2 lb. Lobster, 1/2 lb. Steamers, Corn,
Drawn Butter

Chef's Signature Dish

32oz. Bone In Tomahawk Steak
50.

**Grilled To Your Liking, Bordelaise Sauce,
A La Carte.**