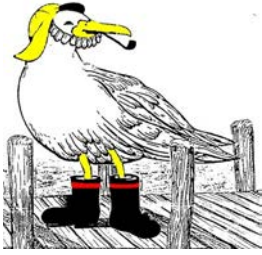


The Chatham Squire Lunch Menu



Soups Cup/Bowl

Clam Chowder 7./9.

Lobster Bisque 9./11.

Salads* Small/Large

Garden Salad 9./15.

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

Chopped Salad 18.

Romaine lettuce, bacon, cherry tomatoes, red onion, boiled egg, crumbled

Squire Caesar 9./15.

House made Dressing, Croutons, Parmesan, Anchovies

Raw Bar* Each / 1/2 Doz. / Doz.

Chatham Oysters 2.75/15./29.

Littleneck Clams 1.75/10./20.

Shrimp Cocktail 2.25/12./24.

Dozen Combo 27.

Appetizers

Clams or Mussels in Broth 18.

White rum broth, roasted tomatoes, crostini *

Poke 19.*

Sushi-grade Tuna or Salmon, wakame salad, cucumber, onion, sticky rice

Fried Calamari 14.

Pickled jalapenos, chipotle aioli

Truffle Fries 10.

Scallions, basil, rosemary aioli

Summer Succotash 9.*

Broccoli, peppers, edamame

Charred Broccoli 12.*

Almonds, lemon butter vinaigrette, Romano

Sandwiches*

Seared Sesame Tuna 18.

Pickled carrot & cucumber, wasabi aioli

Cold Lobster Roll 28.

Toasted roll, bibb lettuce, celery, brioche

Cheeseburger 15.

Lettuce, tomato, cheddar

Fishwich 15.

Lettuce, tomato, onion tartar sauce

Thai Chicken 15.

Asian greens, pickled onions, radishes

Hot Lobster Roll 28.

Toasted roll, warm butter, herbs, brioche

Impossible Burger 16.

Lettuce, tomato, Vegan

Pulled Pork 15.

Zesty sauce, slaw, pickles

Steamed Shellfish*

Lobster Dinner 37.

1-1/2 lb. lobster, 1/2lb. Steamers, corn, drawn butter

Monomoy Steamers 24.

One and a half pound steamers, drawn butter

Mussels 20.

One and half pound mussels, drawn butter

Chatham Clams 23.

Dozen littleneck clams, drawn butter

Fried Seafood Coleslaw, Fries & Tartar Sauce

Fish & Chips 22.

Whole Belly Clams 28.

Clam Strip 26.

Calamari 23.

Shrimp 26.

Oysters 27.

Scallops 29.

Mate's Plate 35.

Cod, Shrimp, Scallops, Oysters, Clams, Calamari

Sides & Toppers

Lobster Salad 18.

Sesame Tuna 13.

Tuna/Salmon Poke 12.

Fries 6.

Grilled Shrimp 13.

Pulled Pork 7.

Chicken Salad 7.

Coleslaw 3.

Grilled Salmon 12.

Burger 7.

Tuna Salad 7.

GF Bun 2.

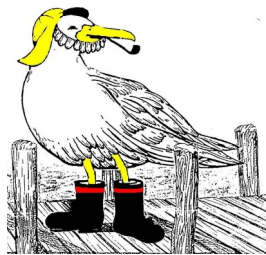
Roast Chicken 7.

Vegan Burger 9.

Side Salad 4.

Certain items served raw. Consuming raw or undercooked shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy. ***Available Gluten Free**

The Chatham Squire Dinner Menu



Soups Cup/Bowl

Clam Chowder 7./9. Lobster Bisque 9./11.

Salads* Small/Large

Garden Salad 9./15.

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

Squire Chopped Salad 18.

Romaine lettuce, chopped bacon, cherry tomatoes, red onion, chopped boiled egg, crumbled bleu cheese

Caesar Salad 9./15.

House made Dressing, Croutons, Parmesan, Anchovies

Raw Bar Each/ 1/2 Doz/Doz

Chatham Oysters 2.75/15./29. Littleneck Clams 1.75/10./20. Shrimp Cocktail 2.25/12./24.

Combo 4 Each 27.

Appetizers

Poke 19.

Tuna or Salmon, Wakame Salad, Cucumber, Onion, Sticky Rice

Clams Or Mussels 18.*

Great White Rum, Roasted Tomatoes, Crostini

Fried Calamari 14.

Pickled Jalapenos, Chipotle Aioli

Summer Corn Succotash 9.

Broccoli, Peppers, Edamame

Truffle Fries 10.

Scallions, Basil, Rosemary Aioli

Charred Broccoli 12.

Almonds, Lemon Butter Vinaigrette, Pecorino Romano

Sandwiches*

Seared Sesame Tuna 18.

Pickled Carrot & Cucumber, Wasabi Aioli

Cold Lobster Roll 28.

Lettuce, Celery, Mayo, Brioche

Cheeseburger 15.

Lettuce, tomato, Cheddar,

Fishwich 15.

Lettuce, tomato Tartar Sauce

Thai Chicken 15.

Asian Greens, Pickled Onions, Radishes

Hot Lobster Roll 28.

Warm Butter, Herbs, Brioche

Impossible Burger 16.

Lettuce, tomato, Vegan

Pulled Pork 15.

Zesty Pineapple BBQ Sauce, Slaw, Pickles

Steamed Shellfish*

Lobster Dinner 37.

1-1/2 lb. lobster, 1/2lb Steamers, corn, drawn butter

Monomoy Steamers 24.

One and a half pound steamers, drawn butter

Mussels 20.

One and a half pound mussels, drawn butter

Chatham Clams 23.

Dozen littleneck clams, drawn butter

Fried Seafood Coleslaw, Fries & Tartar Sauce

Fish & Chips 22.

Shrimp 26.

Whole Belly Clams 28.

Scallops 29.

Clam Strip 26.

Calamari 23.

Oysters 28.

Mate's Plate 35.

Cod, Shrimp, Scallops, Oysters, Clams, Calamari

Entrees Available after 4pm

Angry Lobster 32*

Blistered Tomatoes, Garlic, Red Pepper, Fettuccini

Grilled Salmon 27*

Sweet Pea Risotto, Broccoli, Lemon Pepper Beurre Blanc

NY Strip 35*

Grass Fed New York Strip, Charred Broccoli, Truffle Fries

Seared Local Scallops 29.*

Lightly Seasoned, Crispy Shallots,

Linguini & Clams 27.*

White Wine, Garlic, Parsley, Linguini

BBQ St. Louis Ribs 28.*

Pineapple BBQ Sauce, Coleslaw, Fries

Sides & Toppers

Lobster Salad 18.

Grilled Shrimp 13.

Grilled Salmon 12.

Roast Chicken 7.

Sesame Tuna 13.

Pulled Pork 8.

Burger 7.

Impossible 9.

Tuna Or Salmon Poke 12.

Chicken Salad 7.

Tuna Salad 7.

Sub Salad 4.

Truffle Fries 8.

Fries 4.

Coleslaw 3.

GF Bun 2.

‡Are served raw. Consuming raw or undercooked shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy.

*Gluten Free variation available

CHATHAM SQUIRE COCKTAILS

487 SPRITZ \$11

APEROL, BORG PROSECCO, SPLASH OF SODA WATER

THE CHATHAM CUCUMBER \$11

PEARL CUCUMBER INFUSED VODKA, SODA WATER & A SPLASH OF LEMONADE

DALY'S LADY \$11

PINK WHITNEY VODKA & UNSWEETENED ICE TEA

THE PINK LEMONADE \$11

ABSOLUT CITRÓN VODKA, LEMONADE & A SPLASH OF CRANBERRY JUICE

GRAPEFRUIT MIMOSA \$12

BORG PROSECCO, SPLASH OF ABSOLUTE GRAPEFRUIT VODKA & GRAPEFRUIT JUICE

CAPE COD MARGARITA \$13

CASAMIGOS BLANCO TEQUILA, LIME JUICE, LEMONADE & CRANBERRY JUICE

GIN & JUICE \$12

HENDRICK'S GIN, ST. GERMAIN, LIME JUICE & SODA WATER

KING RICHARD'S PUNCH \$11

MALIBU RUM, PINEAPPLE JUICE, OJ, SPLASH OF GRENADINE W/A MYERS DARK RUM FLOAT

DARK & STORMY \$10

GOSLINGS GINGER BEER & GOSLINGS DARK RUM

THE SOU'WESTER \$13

BULLEIT BOURBON, ORANGE BITTERS, SIMPLE SYRUP TOPPED W/GINGER BEER

CQX BLOODY \$10

OYSTERVILLE VODKA W/OUR HOUSE MADE BLOODY MARY MIX

LAST BUT NOT LEAST:

OUR CHATHAM SQUIRE FAVORITE - THE MIND ERASER \$10

ABSOLUT VODKA, KALHÚA & SODA WATER

DRAFT BEERS

SQUIRE LAGER, CHATHAM, MA	\$7
DEVIL'S PURSE, KÖLSCH, DENNIS, MA	\$7
DEVIL'S PURSE, POLLOCK RIP IPA, DENNIS, MA	\$7
SAM ADAMS, SUMMER ALE, BOSTON, MA	\$7
CAPE COD, RED ALE, HYANNIS, MA	\$7
WACHUSETT, BLUEBERRY ALE, WESTMINSTER, MA	\$7
CISCO BREWERY, WHALES TALE PALE ALE, NANTUCKET, MA	\$7
HOG ISLAND, OUTERMOST IPA, ORLEANS, MA	\$7
BLUE MOON, "BELGIAN WHITE", BELGIAN STYLED WHEAT ALE	\$7
GUINNESS, STOUT	\$7

CANNED BEER, CIDER \$ HARD SELTZERS

BUDWEISER	\$5
BUD LIGHT	\$5
CORONA	\$6
MICHELOBE ULTRA	\$5
COORS LIGHT	\$5
MILLER LIGHT	\$5
STELLA ARTOIS	\$6
HEINEKEN	\$6
PABST BLUE RIBBON (16OZ)	\$4
SHOVEL TOWN BREWERY, "FLYAWAY", NEW ENGLAND STYLED IPA (16oz)	\$7
STORMALONG "LEGENDARY DRY" CIDER (16oz) SHERBORN, MA	\$9
SHOAL HOPE CIDERWORKS "MONUMENT" (16oz) PROVINCETOWN, MA	\$8
WHITE CLAW HARD SELTZER, BLACK CHERRY (12oz)	\$7
BUD LIGHT HARD SELTZER, MANGO (12oz)	\$7

WHITE WINES

PRINCIPATO, PINOT GRIGIO, ITALY	\$8/\$31
A to Z, PINOT GRIS, OREGON	\$10/\$39
CHAMISAL, CHARDONNAY, CENTRAL COAST	\$10/\$39
LA CREMA, CHARDONNAY, SONOMA COAST	\$14/\$55
LOBSTER REEF, SAUVIGNON BLANC, NEW ZEALAND	\$9/\$35
BLONDEAU SANCERRE, SAUVIGNON BLANC, FRANCE	\$15/\$59
VANDEPUMP, ROSÉ, FRANCE	\$13/\$51
BORGO MAGREDO, PROSECCO, ITALY	\$10 SPLIT

GLASS/BOTTLE**RED WINES**

BAR DOG, CABERNET SAUVIGNON, CALIFORNIA	\$9/\$35
JOSEPH CARR, CABERNET SAUVIGNON, NAPA VALLEY	\$14/\$55
MURPHY GOOD, PINOT NOIR, CALIFORNIA	\$9/\$35
JOSH CELLARS, PINOT NOIR, CENTRAL COAST	\$11/\$43
LA FLORENCIA, MALBEC, ARGENTINA	\$9/\$35
"R" COLLECTION BY RAYMOND, MERLOT, CALIFORNIA	\$9/\$35
ENRICO SERAFINO, GAVI DI GAVI, PIEDMONT, ITALY	\$10
SIN ZIN, RED ZINFANDEL, SONOMA COUNTY	\$12/\$47

GLASS/BOTTLE**FROZEN DRINKS**

MUDSLIDE	\$12/\$13/\$14
PIÑA COLADA	\$10/\$11/\$12
STRAWBERRY DAIQUIRI	\$10/\$11/\$12
SQUIRE FROSE'	\$13

WELL/CALL/PREMIUM**NON-ALCOHOLIC**

VIRGIN FROZEN DRINKS	\$8
BOTTLED WATER (16oz)	\$2
SODA - COKE, DIET COKE, SPRITE, GINGER ALE, ICED TEA, LEMONADE	\$2
GINGER BEER, ROOT BEER, RED BULL (12oz CAN)	\$4
JUICES - CRANBERRY, APPLE, GRAPEFRUIT, ORANGE, PINEAPPLE	\$2

*** ALL DRINKS WILL BE SERVED IN PLASTIC CUPS ON THE PATIO***

CANS 12oz. DRAFTS 16oz. WINES 6oz. LIQUOR DRINKS 12oz. FROZEN DRINKS 12oz

THANK YOU FOR VISITING THE CHATHAM SQUIRE!

**DO NOT FORGET TO CHECK OUT OUR NEW SQUIRE SHOP LOCATED
ACROSS MAIN STREET.**



Squire Desserts

Triple Chocolate Mousse

Hazel nut crunch

Tiramisu

Carrot cake (GF)

Strawberry Cream Cup

Pistachio Angel Cake w/ Raspberry Mascarpone

Chocolate Molten Lava Cake w/ Vanilla ice cream

New York Style Cheesecake w/ Strawberry Sauce

\$8.

Not Hungry For Dessert?

Try Our New Squire Frose' Cocktail

Little Matie's Menu

Healthy Meal (Fruit, Vegetables, Cheese and Crackers)

Grilled Cheese Sandwich

Hamburger & Fries

Cheeseburger & Fries

Hot Dog

Fish & Chips

Chicken Fingers & Fries

Served w/ Soda, Juice or Milk

All Kids Meals \$9.

