

# SIGNATURE COCKTAILS

## 487 SPRITZ \$11

*Aperol, Borgo Prosecco & Topped With Soda Water*

## GRAPEFRUIT MIMOSA \$12

*Borgo Prosecco, Splash of New Amsterdam Grapefruit & Grapefruit Juice*

## THE CHATHAM CUCUMBER \$ 11

*Pearl Cucumber Infused Vodka, Soda Water & Splash of Lemonade*

## DALY'S LADY \$11

*Pink Whitney Pink Lemonade Vodka & Un-Sweetened Ice Tea*

## THE PINK LEMONADE \$11

*New Amsterdam Lemon, Lemonade & Splash of Cranberry Juice*

## CAPE COD MARGARITA \$13

*Casamigos Blanco Tequila, Lime Juice, Lemonade & Cranberry Juice*

## GIN & JUICE \$12

*Hendricks Gin, St. Germain. Lime Juice & Soda Water*

## COCONUT MOJITO \$12

*Rumhaven Organic Coconut Water Rum, Mint Simple Syrup, Lime Juice & Soda Water*

## KING RICHARD'S PUNCH \$11

*Rumhaven Organic Coconut Water Rum, Pineapple Juice, OJ, Splash of Grenadine & Myers Float*

## SPICY PALOMA \$10

*Ghost Tequila, Grapefruit Juice & Soda Water*

# WINE SELECTIONS

Glass / Bottle

## SPARKLING WINES

Prosecco, Borgo (Italy) \$10 (split)

## WHITE WINES

Pinot Grigio, Principato (Italy)	\$8	\$31
Pinot Gris, A to Z (OR)	\$10	\$39
Sauvignon Blanc, Lobster Reef (NZ)	\$9	\$35
Sancerre, Blondeau (FR)	\$15	\$59
Chardonnay, Chamisal (C.Coastl, CA)	\$10	\$39
Chardonnay, La Crema (Sonoma, CA)	\$14	\$55

## ROSE WINE

Rosé, Vanderpump (France) \$13 \$51

## RED WINE

Pinot Noir, Murphy Goode (CA)	\$9	\$35
Pinot Noir, Josh Cellars (C.Coastl,CA)	\$11	\$43
Merlot, "R" Raymond Collection (CA)	\$9	\$35
Malbec, La Florencia(Argentina)	\$9	\$35
Zinfandel, Sin Zin (Sonoma County)	\$12	\$47
Enrico Serafino "Gavi di Gavi" (Italy)	\$10	
Cabernet Sauvignon, Bar Dog (CA)	\$9	\$35
Cabernet Sauvignon, Joseph Carr (Napa)	\$14	\$55

# BEER SELECTIONS

## DRAFT BEERS

Squire Lager (Chatham, MA)	\$7
Devils Purse // Kölsch (Dennis, MA)	\$7
Sam Adams // Seasonal ( Boston, MA)	\$7
Cape Cod // Red Ale (Hyannis, MA)	\$7
Cisco// Grippa IPA (Nantucket, MA)	\$7
Cisco // Whales Tale Pale Ale (Nantucket, MA)	\$7
Hog Island // Outermost IPA (Orleans, MA)	\$7
Allagash // Belgian Wheat Ale	\$7
Guinness // Stout	\$7

## CANNED // BOTTLED BEER

Budweiser	\$5
Bud Light	\$5
Corona	\$5
Mich	\$5
Coors Light	\$5
Miller Light	\$5
Stella Artois	\$6
Heineken	\$6

## SELZTER // CIDER

High Noon // Watermelon	\$8
White Claw // Black Cherry	\$7
Stormalong Cider // Legendary Dry	\$8

# CHATHAM SQUIRE

EST. 1968

# APPS

## Poke Bowl \$19

Choose Tuna or Salmon, Wakame salad, Cucumber, Avocado, Onion, Rice

## Chicken Fingers \$11

with Sweet and Sour Sauce

## Wing Dings \$13

Choose Plain or Buffalo

## Fried Calamari \$14

with Chipotle Aioli

## Truffled Fries \$10

with Rosemary Aioli

## Bang Bang Popcorn Shrimp \$12

with Sriracha Aioli

## Squire Nachos \$13

Pico de Gallo, Red Onion, Scallions, Cheddar Blend

(\$ Add Beef // Add Chicken // Add Pulled pork

## Stuffed Quahog \$10

## Fennel Succotash \$12

Roasted Fennel, Roasted Tomatoes, Edamame, Black Beans,

Corn Blend, Radish, Pickled Red Onion, Cilantro

# SALADS

## Caesar SM \$9 // LG \$15

Romaine, Parmesan, House Croutons, Caesar Dressing, White Anchovies

## Garden SM \$9 // LG \$15

Mixed greens, Red Onion, Cherry tomatoes, Cucumber, Shredded

Carrots, House Vinaigrette

## Greek \$13

Mixed greens, Red Onion, Cucumber, Cherry Tomatoes, Kalamata Olives,

Feta, Greek Dressing

## Fennel & Citrus \$14

Arugula, Roast Fennel, Orange Segments, Cranberries, Pomegranate,

Bacon, Mint, Maple Ginger Vinaigrette

# SOUPS

**New England Clam Chowder** Cup \$7 // Crock \$9

**Lobster Bisque** Cup \$9 // Crock \$11

# SANDWICHES

(Served with French Fries)

## Tuna Salad \$13

Tuna Salad, Tomato, Lettuce, Avocado Spread, Cheddar Cheese

## Chicken Salad \$13

Chicken Salad, Tomato, Lettuce, Cheddar

## Fishwich \$15

Fried Cod, Lettuce, Tomatoes, Tartar

## Hot Lobster Roll \$29

Butter Poached Lobster

## Cold Lobster Roll \$29

Cold Lobster Salad

## Steak Sandwich \$23

Grilled NY strip, Tomato Onion Bacon Jam, Arugula, Fontina, Garlic Aioli,

Sourdough

## Chicken Bacon Pesto \$14

Grilled chicken, Smoked Applewood Bacon, Pesto, Cheddar, Brioche bun

## Cheeseburger \$15

6oz Beef patty, American cheese, Brioche bun

## Impossible Burger \$16

Vegan patty, Romaine, Red onion, Tomato, Brioche Bun

# SEAFOOD

## RAW BAR

**Oysters** \$2.75(each) // \$15(Half Dozen) // \$29(Dozen)

**Littlenecks** \$1.75(each) // \$10(Half Dozen) // \$20(Dozen)

**Shrimp Cocktail** \$2.25(each) // \$12(Half Dozen) // \$24(Dozen)

## STEAMED FISH

**Steamers** \$MKP

**Littlenecks** \$23

**Mussels** \$20

# FRIED SEAFOOD PLATTERS

(Served with French Fries and coleslaw)

**Shrimp** \$26

**Calamari** \$23

**Scallops** \$29

**Whole Belly Clams** \$32

**Clam Strips** \$26

**Fried Oysters** \$29

# ENTREES

## Chefs Carbonara SM \$19 // LG \$31

Shrimp, Scallops, Smoked Salmon, Pancetta, Cream, Fettucine

## Angry Lobster \$32

North Atlantic Lobster Meat, Roasted Tomatoes, Red pepper, Basil, Chives,

Broth Over Fettuccine

## Linguine & Clams \$27

Littleneck Clams, White Wine & Butter Broth, Herbs, Linguine

## Chicken Parmigiana \$24

Breaded Cutlet, Provolone, Marinara, Linguine

## Lobster Dinner \$37

Steamed Lobster, Littleneck Clams, Corn on the Cob, Clam Broth, Drawn

butter

## Fish N' Chips \$22

Fried Cod, Fries, Squire Coleslaw, Tartar Sauce

## Scallops \$29

Seared Scallops, Fennel Succotash, Crispy Prosciutto, Radish, Cilantro

## Cod \$26

Herb & White Wine Baked Cod, Steamed Broccoli, Cilantro rice, Lemon Beurre

Blanc

## Salmon \$27

Grilled Faroe Island Salmon, Summer Quinoa Pilaf, Steamed Broccoli, Fennel

Beurre Blanc, Fried Capers

## NY Strip \$35

Grilled 14oz NY Strip, Truffled Fries, Steamed Broccoli

## Cioppino \$29

Grilled cod, Shrimp, Scallops, Mussels, Clams, Roasted tomatoes, White Wine

Broth, Garlic Bread

# SIDES

**Baked Potato** \$4

**French Fries** \$4

**Rice** \$4

**Slaw** \$4

**Veg of the Day** \$4

**Side Salad** \$7

**Roasted Chicken** \$7

**Chicken Salad** \$7

**Lobster Salad** \$18

**Tuna or Salmon Poke** \$12

**Grilled Shrimp** \$12

**Grilled Salmon** \$12

**Burger Patty** \$7

**Impossible Patty** \$7

**Pulled Pork** \$5

**Gluten Free Bun** \$2

# CHATHAM SQUIRE

EST. 1968

# LUNCH MENU

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**Rotating Daily**

**Veggies** \$4

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