

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.**

SQUIRE BREAKFAST

BREAKFAST SANDWICHES

BACON EGG AND CHEESE

SAUSAGE EGG AND CHEESE

HAM EGG AND CHEESE

REGULAR OR TRIPLE DOUBLE

\$6 or \$10

SPECIALTY SANDWICHES

***Drewbano**

Pulled Pork, Ham, Swiss Cheese, Mustard, Chipotle Aioli, Over easy Eggs 15.

***Monte Cristo**

Ham, Gruyere, Dijon Aioli, on Brioche French Toast 15.

***Healthy Amigo**

Egg whites, Onion, Peppers, Pico, Guacamole,
Cheddar Cheese, Wheat Wrap 13.

Breakfast Sides

Bacon, Ham, Sausage, Avocado 3.

American, Swiss, Cheddar, Provolone, Onions,

Mushrooms, Peppers, Salsa, Broccoli,

Tomatoes, Olives, Jalapenos 1.50

French Toast

French Toast 11.

Nutella Stuffed French Toast 13.

French Toast Bites 13.

Crunchy French Toast, Maple Syrup dip

Bread Choices

White, Wheat, Rye, Kaiser Rolls, English Muffin, Bagel (Everything, Plain, Cinnamon raisin)

Gluten Free Bun-add 2.

Pancakes

Regular 10. Chocolate Chip 11.

Blueberry 11. Coconut Banana 13.

Strawberry 12. M&M'S. 13.

Reese's 13. Oreos 13.

Berry Mama (Strawberries, Blueberries, Blackberries) 14.

Additional Toppings 2.

Omelets

Home fries or salad, Choice of toast

Regular Omelet 10. **Additional topping** 2.

Harding Lane Omelet 13.

Bacon, Cheddar, Onion, Jalapeno

Moonpenny Lane Omelet 11.

Steak, Avocado, Onions, Tomatoes, Peppers, Spinach

Emery Lane Omelet 28.

Lobster, Onion Bacon Jam, Cheddar

Eliphamets Omelet 14.

Pesto, Tomatoes, Mozzarella

Eggs Your Way (served with home fries and toast)

One Egg 7.

Two Eggs 8.

Three Eggs 9.

Bacon, Sausage or Ham 3.

Squire Coffee

Espresso 3.

Espresso Double 3.50

Cappuccino 4. Latte / Decaf Latte 4.

Mocha 4.

Mochaccino 4. Coffee 3./4./5.

Decaf Coffee 3. Hot Chocolate 4.

Beverages

Fresh Squeezed O.J. 5.

Cranberry Juice 4.

Apple Juice 4.

Tomato Juice 4.

Brunch-Available Saturdays and Sundays

Biscuits and Gravy 19.

Huevos Rancheros 20.

Lobster Bennies 28.

Hash Bennies 19.

Traditional Bennies 21.

Breakfast Nachos 20.

NY Strip and Eggs 26.

Breakfast Beast

**3 eggs, choice of 2 meats, home fries, toast, pancakes or french
toast \$26**

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
BORGIO 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.

