

# DINNER

## STARTERS

### LINGUICA STUFFED QUAHOG

HOUSE RECIPE NEW ENGLAND STYLE  
WITH LINGUICA SAUSAGE, PEPPERS AND ONIONS 6.5

### CLASSIC BUFFALO WINGS

FRESH CHICKEN WINGS, DEEP-FRIED  
SMOTHERED IN BUFFALO SAUCE 9.5

### SKINS-OUR-WAY

HOMEMADE WITH BACON, LINGUICA,  
MONTEREY JACK AND CHEDDAR CHEESES,  
SCALLIONS AND SOUR CREAM 9

### CALAMARI

LIGHTLY BATTERED, DEEP-FRIED WITH PEPPERONCINI  
WITH MARINARA SAUCE 11

### MOZZ STICKS

DEEP-FRIED BREADED MOZZARELLA CHEESE  
WITH MARINARA 9

### OVEN BAKED CRAB DIP

WILD-CAUGHT CRAB, CREAM CHEESE, TOPPED WITH  
PARMESAN, WARMED BAGUETTE FOR DIPPING 12

### CRISPY CHICKEN TENDERS

CHICKEN TENDERS CRUMB COATED, FRIED,  
WITH HONEY MUSTARD 9

### GUINNESS BEER PRETZEL

BEER BRUSHED SALTED WARM PRETZEL  
WITH A BREWPUB MUSTARD SAUCE 6

### CAJUN SHRIMP KABOBS

SKEWERS OF CAJUN SEASONED GRILLED SHRIMP,  
RED ONION, ZUCCHINI SQUASH,  
WITH CHIPOTLE RANCH DRESSING 12

## SOUP & SALADS

### NEW ENGLAND

**CLAM CHOWDER** CUP 5.5 BOWL 7  
HOMEMADE, OUTSTANDING, WHAT CAN WE SAY!

**SOUP DU JOUR** CUP 5 BOWL 6

ASK ABOUT WHAT'S COOKING TODAY

### IN OUR HOUSE

MIXED GREENS, CUCUMBERS, CHERRY TOMATOES,  
CARROTS, SLICED ONION, GARLIC CROUTONS 8.5

### CLASSIC CAESAR

ROMAINE, SHAVED PARMESAN,  
GARLIC CROUTONS, CAESAR DRESSING 8.5

### CHICKEN SALAD SALAD

MIXED GREENS, CUCUMBER, DRIED CRANBERRIES,  
CHOPPED WALNUTS, TOPPED WITH OUR HOMEMADE  
CHICKEN SALAD AND FRESH PEA SHOOTS 12

### GRILLED CHICKEN AVOCADO

PARMESAN PEPPERCORN GRILLED CHICKEN OVER  
SPRING GREENS, CUCUMBERS, CHERRY TOMATOES,  
WHITE CHEDDAR CHEESE, TOPPED WITH AVOCADO 14

### SALMON CHIPOTLE

OUR HOUSE OR CAESAR SALAD TOPPED WITH  
SPICY FIRE-GRILLED SALMON  
DRIZZLED WITH CHIPOTLE AIOLI 17

### SIRLOIN BLEU\*

OUR HOUSE OR CAESAR SALAD TOPPED WITH  
A GRILLED 6OZ SIRLOIN,  
SMOTHERED IN BLEU CHEESE 15.5

## SANDWICHES

*SERVED WITH CHIPS OR FRIES*

### FRIED FISH-WICH

LIGHTLY COATED HADDOCK DEEP FRIED UNTIL GOLDEN  
ON A BRIOCHE ROLL WITH TARTAR SAUCE 11

### YUMMY FISH TACOS

CRISPY HADDOCK, PICO DE GALLO, SHREDDED CABBAGE,  
ZESTY YUM YUM SAUCE ON FLOUR TORTILLAS 12

### CHICKEN PARM

OUR FRIED CHICKEN SMOTHERED IN MARINARA SAUCE,  
MOZZARELLA AND PARMESAN CHEESES  
ON A BUTTERY BRIOCHE ROLL 10

### STEAK N' CHEDDAR\*

GRILLED, SLICED, TOPPED WITH GRILLED PORTABELLA  
MUSHROOMS, MELTED CHEDDAR CHEESE  
ON A BRIOCHE ROLL 14

### CAJUN CHICKEN

BLACKENED SEASONED CHICKEN BREAST, GRILLED,  
TOPPED WITH PICO DE GALLO, AVOCADO  
ON A BRIOCHE ROLL WITH YUM YUM SAUCE 8.5

### CAÇOILA NOSSA

AN EAST END TRADITION!  
SLOW-COOKED, SPICY STEWED PORK  
ON A BRIOCHE ROLL 9

## ENTREES

### STEAKHOUSE STEAK TIPS\*

TENDER TIPS MARINATED, CHAR-GRILLED  
WITH YUKON MASHED POTATOES AND ASPARAGUS 20

### LOGLINE FISH AND CHIPS

LIGHTLY COATED LINE CAUGHT HADDOCK FRIED  
TO PERFECTION WITH FRIES, COLESLAW  
AND TARTAR SAUCE 17

### FRIED SCALLOP PLATE

DEEP-FRIED LOCAL SEA SCALLOPS, WITH FRIES  
HOMEMADE COLESLAW AND TARTAR SAUCE 18

### HAND-CUT RIBEYE\*

14OZ CHOICE CUT, FIRE GRILLED AND TOPPED  
WITH HOMEMADE STEAK BUTTER  
WITH YUKON MASHED POTATOES AND ASPARAGUS 21

### BAKED LEMON HADDOCK

TOPPED WITH SEASONED BREAD CRUMBS,  
BAKED UNTIL GOLDEN SERVED OVER RICE  
WITH FRESH VEGETABLE AND TARTER SAUCE 18

### SPICE RUB SALMON

COATED IN BLEND OF ZESTY SEASONING, FIRE GRILLED  
WITH RICE AND FRESH VEGETABLE 18

### CHICKEN PARMESAN

BREADED CHICKEN DEEP-FRIED, SMOTHERED IN  
MARINARA SAUCE AND MOZZARELLA CHEESE  
OVER A BED OF LINGUINI TOPPED WITH PARMESAN  
SERVED WITH GARLIC BREAD 15

### LINGUINI & CLAMS

TENDER CLAMS SAUTÉED IN OLIVE OIL WITH A  
WHITE WINE SAUCE, FRESH GARLIC, PARSLEY AND  
GRAPE TOMATOES OVER LINGUINI,  
SERVED WITH GARLIC BREAD 16

### SHRIMP PESTO PASTA

PAN SAUTÉED SHRIMP, PORTABELLA MUSHROOMS AND  
SCALLIONS IN A CREAMY PESTO SAUCE, OVER LINGUINI,  
TOPPED WITH FRESH BASIL AND PARMESAN  
SERVED WITH GARLIC BREAD 17

### LINGUICA MAC AND CHEESE

HOUSE MADE MACARONI AND CHEESE PAN-FRIED  
WITH LINGUICA, ROASTED RED PEPPERS, TOPPED WITH PANKO  
BREAD CRUMBS 14

### CHICKEN TENDER PLATTER

OUR HOUSE CHICKEN TENDERS SERVED PLAIN  
OR CHOICE OF FEATURED SAUCES  
WITH COLESLAW AND FRIES 15

## BURGERS

*½ POUND, FRESH GROUND CERTIFIED ANGUS CHUCK,  
BRIOCHE ROLL, PICKLE, FRIES  
SUBSTITUTE GRILLED CHICKEN*

### STEAKHOUSE\*

FIRE GRILLED THEN TOPPED WITH MELTED WHITE CHEDDAR  
CHEESE, MUSHROOM SAUTÉED IN STEAKHOUSE GARLIC BUTTER  
SAUCE, DEEP FRIED ONION STRINGS  
ON A TOASTED GARLICKY BRIOCHE ROLL 13.5

### CLASSIC CHEESE\*

TOPPED WITH MELTED AMERICAN CHEESE,  
LETTUCE, TOMATO AND ONION 11.5

### BBQ BACON CHEDDAR\*

CHEDDAR CHEESE, OUR HOMEMADE BBQ SAUCE, BACON,  
LETTUCE, TOMATO AND ONION 12.5

### MUSHROOM SWISS\*

MELTED SWISS CHEESE,  
SAUTÉED PORTABELLA MUSHROOMS,  
LETTUCE, TOMATO AND ONION 12.5

### CHIPOTLE RANCH PEPPER\*

FRIED BANANA PEPPERS, SHREDDED LETTUCE,  
DRIZZLED WITH A CHIPOTLE RANCH DRESSING 12

### JUSTA BURGER\*

TOPPED WITH LETTUCE, TOMATO, AND ONION 10.5

### CHEDDAR CHIPOTLE BLACK BEAN\*

TOPPED CHEDDAR CHEESE, CHIPOTLE AIOLI,  
LETTUCE, TOMATO AND ONION 11.5

#### SIDES:

FRIES	YELLOW RICE
CAPE COD CHIPS	ONION RINGS (ADD 1.5)
FRESH VEGETABLE	SIDE SALAD (ADD 1.5)
HOMEMADE COLESLAW	ASPARAGUS (ADD 1.5)
HOUSE YUKON MASHED POTATOES	SWEET POTATO FRIES (ADD 1.5)

## HOMEMADE DESSERTS

### CARROT CAKE

GOLDEN RAISINS, CHOPPED WALNUTS, ICED AND  
LAYERED WITH CREAM CHEESE FROSTING 6.5

### BROWNIE DECADENCE

FROM SCRATCH FUDGE BROWNIE  
TOPPED WITH ICE CREAM,  
CAMEL AND CHOCOLATE SAUCE 7.5

### DEEP-DISH KEY LIME PIE

OUR OWN TANGY AND TART  
IN A HOMEMADE GRAHAM CRACKER CRUST 6.5

*PLEASE INFORM YOUR SERVER IF YOU OR  
ANYONE IN YOUR PARTY HAS FOOD ALLERGIES.*

*SPICY STUFF*

*\*CONSUMING RAW OR UNDERCOOKED MEATS  
INCREASE THE CHANCE OF FOOD BORNE ILLNESS.*



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