

LUNCH

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 A MARINARA SAUCE 11

MOZZ STICKS

DEEP-FRIED BREADED MOZZARELLA CHEESE
WITH MARINARA 8

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,
WITH CHIPOTLE RANCH DRESSING 12

SOUP & SALADS

NEW ENGLAND

CLAM CHOWDER CUP 5.5 BOWL 6.5
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

ENTREES

STEAKHOUSE STEAK TIPS*

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

LONGLINE 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

SPICE RUB SALMON

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

CHICKEN TENDER PLATTER

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

 **SPICY STUFF**

BURGERS

*1/2 POUND, FRESH GROUND CERTIFIED ANGUS CHUCK,
BRIOCHE ROLL, PICKLE, FRIES
SUBSTITUTE GRILLED CHICKEN FOR ANY BELOW*

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, MELTED MOZZARELLA CHEESE
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

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

TURKEY CLUB WRAP

OVEN ROASTED SLICED TURKEY WITH
BACON, LETTUCE, TOMATO, MAYO
WRAPPED IN A FLOUR TORTILLA 10

CAJUN CHICKEN

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

CHICKEN SALAD

HOMEMADE CHICKEN SALAD, LETTUCE, TOMATO
ON CHOICE OF BREAD 8

BLT & A

BACON, LETTUCE, TOMATO, AVOCADO AND MAYO
ON CHOICE OF BREAD 8

GRILLED REUBEN

CORNED BEEF BRISKET, SWISS CHEESE,
SAUERKRAUT, THOUSAND ISLAND DRESSING
ON MARBLE RYE BREAD 9.5

TWIN KRAUT DOGS

TWO GRILLED ANGUS HOTDOGS COVERED IN SAUERKRAUT,
ON MUSTARD BRUSHED BUTTERED GRILLED BUNS 8

SIDES:

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| 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,
CARAMEL 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.*

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



LUNCH



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