



SNACKS

NORTHERN WHITE BEAN & PIQUILLO PEPPER HUMMUS	15
<i>Farm Vegetables, Grilled Flat Bread, Olive Oil</i>	
GARLIC TRUFFLE FRIES	15
<i>Truffle Salt, Parmesan, Herbs</i>	
LOBSTER NACHOS	29
<i>Corn Tortilla Chips, Jalapeño, Jack Cheese, Lobster Meat, Scallion, Corn and Black Bean Salsa</i>	
POINT JUDITH CALAMARI	15
<i>Charred Peppers, Crispy Basil, Smoked Paprika and Lemon Aioli</i>	

SALADS

Add-on's: Grilled Chicken 10, Lobster Salad 19, Grilled Swordfish 16, Local Catch MP

CAESAR SALAD	14
<i>Romaine Hearts, Parmesan Cheese, Garlic Croutons</i>	
MAPLE BROOK FARM BURRATA	19
<i>Assortment of Seasonal Tomatoes, Compressed Farm Cucumber, Champagne-Basil Vinaigrette</i>	
ROOTS & SHOOTS	14
<i>Roasted Heirloom Beets, Shaved Root Vegetables, Herb Shoots, Sunflower Seeds, Lemon Mint Yogurt</i>	

LOCAL CATCH & HARVEST MP <i>Celebrating the freshest ingredients on Cape Cod with seafood from the Chatham Fish Pier and produce from the CBI Farm</i>

CHILLED SEAFOOD

LOCAL OYSTERS (1/2 DOZ.) 18, (FULL DOZ.) 36	
<i>Barrel Aged Red Wine Mignonette with Green Peppercorns</i>	
POACHED JUMBO SHRIMP (5)	18
<i>Shaved Fennel, Grapefruit and Dill Salad, Tomato-Horseradish Vinaigrette</i>	
POACHED CHATHAM LOBSTER	(HALF) MP, (FULL) MP
<i>Blood Mary Cocktail Sauce</i>	
AHI TUNA TARTARE	17
<i>Avocado, Togarashi, Sea Bean Salt, Crispy Poppadum</i>	

SANDWICHES

Served with Fries, House Salad or Grain Salad

SWORDFISH TACOS	24
<i>Seared Swordfish, Pickled Red Onion, Avocado, Shredded Cabbage, Queso Fresco, Crispy Jalapeños</i>	
CHICKEN AVOCADO WRAP	18
<i>Farm Greens, Pepper Jack Cheese, Tomato, Smoked Bacon</i>	
BEACH HOUSE BURGER	22
<i>8oz Prime Burger, Local Cheddar, Smoked Onion Aioli, Shaved Lettuce, Farm Tomato, Sesame Bun</i>	
BLACK BEAN & QUINOA VEGGIE BURGER	18
<i>Tomato, Farm Shoots and Sprouts, Smashed Avocado Spread</i>	

CLAM SHACK CLASSICS

NEW ENGLAND CLAM CHOWDER	12
<i>Common Crackers, Chives</i>	
FRIED SCALLOP ROLL	30
<i>Local Scallops, Brioche Bun, Bibb Lettuce, Traditional Slaw, Tartar Sauce</i>	
FISH & CHIPS	28
<i>Local Catch, Traditional Slaw, French Fries, Malt Vinegar Aioli</i>	
LOBSTER ROLL	MP
<i>Chatham Lobster, Toasted Brioche Bun, Butter Lettuce, French Fries, Cole Slaw</i>	



CHATHAM BARS INN
 RESORT AND SPA
 CHATHAM, CAPE COD

<i>With the purchase of Chatham Bars Inn Farm, we are committed to providing our guests with the freshest farm-to-table ingredients available.</i>
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Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.



SOFT DRINKS

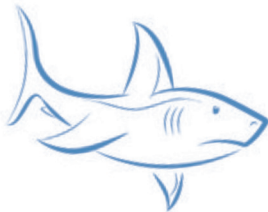
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COKE, DIET COKE, SPRITE,
GINGER ALE, ORANGE SODA,
SPINDRIFT SPARKLING
HALF & HALF
SPINDRIFT SPARKLING
CRANBERRY & RASPBERRY
SPINDRIFT SPARKLING
BLACKBERRY
SPINDRIFT SPARKLING
GINGER BEER
APPLE JUICE, ORANGE JUICE
CRANBERRY JUICE,
LEMONADE, ICED TEA
VITACOCO 6
CAPE COD COFFEE
"COLD BREW" 6

NON-ALCOHOLIC SMOOTHIES

8

Strawberry, Raspberry, Mango, Vanilla,
Chocolate, Piña Colada



FROZEN DRINKS

15

STRAWBERRY DAIQUIRI
*Captain White, Lime,
Strawberries, Sugar*
ROSE
*Grenache Rosé, Strawberries,
Lemon, Sugar*
MARGARITA
*Dolce Vida Blanco, Lime,
Agave*
PIÑA COLADA
*Captain Coconut, Pineapple,
Lime, Coconut Water, Sugar*

BEERS

DRAFT

DEVILS PURSE, *Dennis, MA* 8
HANDLINE KOLSCH 8
HOG ISLAND BREWERY, *Orleans, MA* 8
WHITE SHARK WHEAT 8
CISCO BREWERS, *Nantucket, MA* 8
INDIE IPA 8
CISCO BREWERS, *Nantucket, MA* 8
SHARK TRACKER LIGHT LAGER 8
SAMUEL ADAMS, *Boston, MA* 8
SUMMER ALE 8
ALLAGASH BREWING, *Portland, ME* 8
WHITE WHEAT 8

CANNED

CAPE COD BEER,
BEACH BLONDE ALE 7
MAYFLOWER BREWING,
SUMMER ALE 7
BUDWEISER,
PALE LAGER 6
BUD LIGHT,
LAGER 6
CORONA,
LAGER 7
BLUE POINT,
TOASTED LAGER 9
BALLAST POINT,
SCULPIN IPA 7
JACK'S ABBEY,
BLOOD ORANGE 7
ANGRY ORCHARD,
HARD CIDER 8
FARMER WILLIE'S,
GINGER BEER 8

SIGNATURE COCKTAIL 15

CAPE ROSE SANGRIA
*Lillet Rose, Soho Lychee, Guava, Lime, Ginger
Syrup, Seasonal Berries*

NORTH BEACH LEMONADE
Ketel One Citroen, Lemonade, Raspberries

MONOMOY RUM PUNCH
*Captain Coconut, Mt. Gay Eclipse, Pineapple,
Lime, Sugar, Bitters*

AUNT LYDIA'S MARGARITA
*Tres Agaves, Ancho Reyes, Lime Agave, Sea
Bean Salt*

THE "WHYDAH" COLADA
*1800 Coconut Agave Tequila, Pineapple,
Coconut Water, Lime*

DAYSAILOR
Keel Vodka, Aperol, St. Germain, Fresh Lime

CUCUMBER COOLER
Deacon Giles Gin, Cucumber, Basil, Lime

NAUSET SUNRISE
Sombra Mezcal, Campari, Lime, Agave

CHATHAM SWIZZLE
*Cape Cod "Great White" Rum, Twenty Boat
Amber Rum, Cranberry-Plum Jam, Orange,
Pineapple*

PLEASANT BAY BREEZE
*Belvedere Pink Grapefruit, L'Aperativo,
Cranberry, Lemon, Honey*

WINES

BUBBLES

	GLS	BTL
117 CORVEZZO, TERRA DI MARCA, PROSECCO - Veneto, Italy NV	13	50
110 VEUVE CLICQUOT PONSARDIN, BRUT, CHAMPAGNE - Reims, France NV	19	100
134 GRUET, BRUT, SPARKLING ROSÉ - Middle Rio Grande Valley, New Mexico	15	60
135 MOET & CHANDON ICE IMPERIAL - Epernay, France		180

WHITE

396 ROMAIN REVERDY, SANCERRE - Loire, France	16	65
377 ESK VALLEY, SAUVIGNON BLANC - Marlborough, New Zealand	14	55
370 ALVERDI, PINOT GRIGIO - Veneto, Italy 2015	12	45
357 J.J. CRISTOFFEL, RIESLING - Mosel, Germany	18	95
315 DOMAINE DES BAUMARD, CHENIN BLANC - Loire, France	14	60
235 JOSEPH CARR, CHARDONNAY - Sonoma Coast, California	13	50

ROSÉ

396 DOMAINE DE FONTSAINTE, GRENACHE - Corbieres, France	14	60
358 CHATEAU DE PIBARNON, MOURVEDRE - Bandol, France	19	95

RED

414 HERON, PINOT NOIR - Monterey, California	13	50
546 VIETTI, BARBERA D'ASTI - Piedmont, Italy	13	50
510 JOSEPH CARR, MERLOT - St. Helena, California 2011	12	45
437 JOSEPH CARR, CABERNET SAUVIGNON - Napa Valley, California 2011	14	55
606 DOMAINE DE LA CHAPELLE DES BOIS, FLEURIE GRAND PRE, GAMAY - Beaujolais, France	14	55
504 L'ECOLE, SYRAH - Columbia Valley, Washington 2011	18	95



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