



Appetizers

Shrimp Cocktail

Five Colossal U-12 Atlantic Shrimp with
Cocktail Sauce - \$12.00

Stuffed Quahogs

(Pronounced "Ko-Hogs")
Two Local Cherrystone Clams with a spicy
bread stuffing served in the shell with drawn
butter. - \$8.00

Calamari Fritte

Super Tender Calamari Rings and Tentacles
tossed with sliced Banana Peppers and
served with Chipotle Aioli and warm Marinara
Sauce. - \$12.00

Crab Cakes

Fresh North Atlantic Lump Crabmeat with a
savory bread stuffing, served with a Dill and
Chive Aioli. - \$13.00

Native Steamers

The Cape's Best! Local Soft Shell Clams
served with Broth and Drawn Butter. - \$15.00

Onion Rings

A heaping basket of golden fried thick cut
sweet onions. - \$7.00

Nachos

Tri-Color Corn Tortilla Chips smothered with
Jack and Cheddar Cheeses, Fresh Jalapeno
Peppers, and served with Salsa, Guacamole,
and Sour Cream. - \$9.00

With Grilled Chicken \$12.00
With Ground Beef \$12.00

Boneless Wings

Tender Breaded Nuggets tossed in Buffalo
Style Hot Sauce, served with Blue Cheese
Dressing and Celery Sticks. - \$9.00

Soup and Salad

New England Clam Chowder

A Rich and Creamy broth loaded with Native Clams,
hints of Fresh Herbs and Smoked Bacon.

Cup - \$5.00 Bowl - \$7.00

Chef's Daily Soup Creation

Cup - \$4.50 Bowl - \$6.50

Mixed Baby Greens Salad

Tossed with Balsamic Vinaigrette, topped with
Cucumber, Tomato, and Roasted Peppers

Side - \$7.00 Entrée - \$12.00

Caesar Salad

Crisp Romaine, Shredded Parmesan Cheese, Foccacia
Croutons, and Creamy Dressing

Side \$7.00

Entrée \$12.00

With Grilled Chicken \$14.00

With Grilled Shrimp \$16.00

Seafood Cobb Salad

Baby Greens tossed with Cranberry Vinaigrette and
topped with: Avocado, Hard Boiled Egg, Grilled
Asparagus, Tomato, Smoked Bacon, Gorgonzola, and a
grilled trio of Shrimp, Scallops, and Swordfish. - \$17.00

Grilled Steak Salad

Chopped Romaine tossed with Blue Cheese Dressing,
Caramelized Onions, and Sautéed Mushrooms, topped
with Tomato and Grilled Skirt Steak. - \$16.00

Children's Offerings

Available for Children under 12 years old

Grilled Cheese Sandwich <i>French Fries and Pickle Spear</i>	\$5.00
Macaroni and Cheese <i>Served with Steamed Broccoli</i>	\$5.00
100% All Beef Hot Dog <i>French Fries and Pickle Spear</i>	\$6.00
PB & J <i>Served on White Bread with Carrot and Celery Sticks and French Fries</i>	\$5.00
Fluff 'n' Nutter <i>A New England Classic, Peanut Butter and Marshmallow Fluff on White Bread with Carrot and Celery Sticks and French Fries</i>	\$5.00
Chicken Fingers <i>Ranch Dipping Sauce, Carrot and Celery Sticks, French Fries</i>	\$8.00
Certified Angus® Burger <i>Topped with American Cheese, and served with Lettuce, Tomato, Pickle Spear, and French Fries</i>	\$8.00
Cape Cod Fish Sticks <i>Fresh Schrod battered and fried, served with French Fries, Tartar Sauce, and Steamed Broccoli</i>	\$8.00
Spaghetti and Meatballs <i>Thin Spaghetti Topped with Marinara Sauce, 2 Meatballs, and Shredded Parmesan Cheese</i>	\$7.00
Individual Cheese Pizza <i>Topped with Tomato Sauce and Shredded Cheese Blend</i>	\$6.00

Each Meal includes a Small Beverage

Consuming Raw or undercooked meat, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

An 18% Gratuity will be added to parties of 8 or more.



Pizza

12" Pizza Crust with Tomato Sauce and Blended Shredded Italian Cheeses

Triple Cheese - \$10.00

Pepperoni – \$12.00

Buffalo Chicken

Our base pizza topped with Grilled Chicken tossed in Buffalo Style Hot Sauce, Crumbled Blue Cheese - \$14.00

Garden Vegetable

Topped with Onions, Mushrooms, Peppers, and Fresh Tomatoes - \$13.00

Grilled Shrimp

Herb and Garlic Marinated Shrimp with sautéed Bell Peppers. - \$15.00

The Clam Shack

Fried Clam Plate

Tender Local Clam Bellies and Strips, lightly breaded and deep fried, served with Fries and Tartar Sauce. - \$23.00

Fish & Chips

Beer Battered Cod Fillets served with Fries and Tartar Sauce. - \$16.00

Fried Sea Scallops

Lightly Breaded and served with Fries and Tartar Sauce. - \$22.00

Fried Shrimp Plate

Lightly Breaded Tiger Shrimp, served with Fries and Cocktail Sauce. - \$19.00

Sandwiches

Each Served with Cole Slaw and a choice of French Fries, Cape Cod Potato Chips, or Baby Greens Salad

Smoked Turkey Sandwich

With Tomatoes and Avocado served on Sourdough Bread - \$10.00

Lobster Roll

Quintessential Cape Cod perfection.... Fresh Lobster, a bit of Celery and Mayonnaise on a freshly Toasted Roll. - \$21.00

Certified Angus Beef® brand Prime Burgers

Each Served with Lettuce, Tomato, and Red Onion, with Pickle Spear

Cheeseburger

Topped with Vermont Cheddar Cheese - \$10.00

Mushroom Swiss

Assortment of Sautéed Exotic Mushrooms and aged Swiss Cheese - \$11.00

BBQ Burger

Basted in a Zesty BBQ Sauce, topped with Vermont Cheddar Cheese and Caramelized Onions - \$11.00

Bacon Double Cheeseburger

Twin ¼ Pound Patties layered with Smoked Bacon and American Cheese - \$11.00

Fish Sandwich

Battered and Golden Fried Local Cod, served on Bakery Roll with Tartar Sauce, Lettuce, Tomato, and Red Onion. - \$14.00

Crab Cake Sandwich

Pan Seared and served on a Grilled Roll with Cajun Remoulade. - \$14.00

The Reefsternator

Grilled Breast of Chicken with Caramelized Onions, Sautéed Mushrooms, Smoked Bacon, and Monterey Jack Cheese, served on Grilled Ciabatta with Chipotle Aioli. - \$11.00

Dinner Entrees

Available after 5:00pm

Baked Scrod

Topped with Ritz Cracker Crust, and served with a Sun-Dried Cranberry Wild Rice Pilaf and Steamed Summer Vegetables. - \$18.00

Grilled Swordfish Steak

Fire Grilled to perfection, served with Lemon Basil Chantilly Cream, Red Bliss Smashed Potatoes, and Steamed Summer Vegetables. - \$21.00

Grilled Chicken Linguini

Tender Breast of Chicken, Fire Grilled, and tossed with Fresh Tomatoes, Exotic Mushroom Blend, Asparagus in a Roasted Garlic and Basil Cream Sauce. - \$16.00

Grilled Scallop and Shrimp Skewer

Marinated in Lemon, Garlic, and Fresh Herbs, served over Cranberry Wild Rice Pilaf with Summer Vegetables. - \$21.00

NY Strip Steak

12oz. Sirloin, grilled to your liking, served with Peppercorn Brandy Sauce, Red Bliss Smashed Potatoes, and Summer Vegetables. - \$20.00

Roasted Fillet of Salmon

Basted with Raspberry BBQ Sauce, and served with Wild Rice Pilaf, and Summer Vegetables. - \$19.00

Surf and Turf

6oz. NY Sirloin Steak with Peppercorn Brandy Sauce, Shrimp and Scallop Scampi, Red Bliss Smashed Potatoes, and Summer Vegetables. - \$23.00

Cranberries Cafe

We Proudly Brew
STARBUCKS COFFEE



Join us each morning for
your daily eye openers:

- ☉ Toasted Bagels
- ☉ Freshly Baked Muffins, Danish, and Croissants
- ☉ Fresh Fruit
- ☉ Yogurts/Smoothies
- ☉ Breakfast Sandwiches
- ☉ Cereals
- ☉ Daily Newspapers

Or

Pick-up your "Beach Bag"
Snacks:

- ☉ Potato Chips
- ☉ Tortilla Chips
- ☉ Bottled Sodas and Water
- ☉ AMP Energy Drinks
- ☉ Candy
- ☉ Ice Cream Bars

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Signature Cocktails

Beach Ball

Malibu, Orange Juice, Pineapple Juice, Grenadine

Tropical Tea

Amaretto Di Soronno, Stoli, Triple Sec, Freshly Brewed Iced Tea

Sandy Palmer

Captain Morgan, Iced Tea, Lemonade

Reef Slide

Absolut, Bailey's, Kahlua, Ice Cream, Chocolate

Cape-a-Rita

Cuervo Gold, Grand Manier, Sour, and Cranberry Juice

Tidal Wave

Souza Tequila, Grand Manier, Blue Curacao

Sweet Caroline

Stoli Razberri, Lime Juice, Club Soda, Fresh Raspberries

Blueberry Dream

Stoli Blueberry, Spritz, Fresh Blueberries

Draft Beer

Stella Artois

Sam Adams Seasonal

Cape Cod Red

Guinness

Bottled Beer

Budweiser

Bud Light

Amstel Light

Heineken

Corona

Sam Adams Lager

Smithwick's

Miller Lite

O'Doul's (Non-Alcoholic)

Wines by the Glass

Sparkling Wine

'08 Collabrigio Brut Prosecco, Veneto \$8

White

'08 Copolla Bianco Pinot Grigio, California \$8

'09 Seaglass Sauvignon Blanc, Napa \$9

'07 Oceana Estates Riesling, Monterey \$9

'08 Rodney Strong Chardonnay, Sonoma \$8

'07 Lander Jenkins Chardonnay Spirit Hawk, California \$9

'09 Montinore Borealis, Italy \$8

Blush

'08 Beringer White Zinfandel, Napa \$8

Red

'07 Angeline Pinot Noir, Sonoma-Mendocino \$10

'06 St. Hallet Gamekeepers Shiraz, Barossa \$8

'07 Da Vinci Chianti, Italy \$10

'08 Rodney Strong Merlot, Sonoma \$8

'07 Red Rock Merlot, Napa \$9

'08 Rodney Strong Cabernet Sauvignon, Sonoma \$8

'07 Lyeth Meritage, Napa \$10

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