

GF gluten free
 VG vegan
 VGO vegan option
 GFO gluten free optional



4380 STATE HIGHWAY
 EASTHAM, MA 02642

774 - 801 - 2331

DINNER

raw bar

BUCK A SHUCK OYSTERS DAILY!
 3:30 - 5:00

wellfleet oysters	3.00 each
little necks	2.25 each
chilled jumbo shrimp	2.25 each
served with cocktail sauce and mignonette sauce	

wines

sparkling & pink

Carpene Malvolti Prosecco	12/48
Veuve Clicquot Yellow Label Brut	125
Veuve Clicquot Yellow Label 1/2 Bottle	65
M de Minuty Rose, Provence	13/52
Villa Wolf Pinot Noir Rose, Germany	10/40

white wines

Riff Pinot Grigio, Italy	9/36
Dashwood Sauvignon Blanc, NZ	10/40
La Cana Albariño, Spain	13/52
Cave de Lugny Unoaked Chardonnay, France	11/44
Chalk Hill Chardonnay, Russian River	12/48
Silverado Sauvignon Blanc, Napa	14/56

red wines

Banshee Pinot Noir, Sonoma	13/52
Nieto Sentiner Malbec, Argentina	9/36
Cline Cabernet Sauvignon, Sonoma	11/44
Angels and Cowboys Red Blend, Sonoma	14/56
Route Stock Cabernet Sauvignon, Napa	15/60

beer

draft beer

Allagash White	9/12
Bud Light	6/9
Be Hoppy IPA	9/12
Patriot Pilsner	9/12
Maine Beer Company - Lunch	12/16
Sam Seasonal	9/12
Whale's Tail	9/12
Shovel Town Brewing - Flyaway IPA	9/12

dinner sides

tempura battered asparagus	12
ponzu sauce	
sautéed spinach <i>GF</i>	7
corn on the cob <i>GF</i>	4
mashed potatoes	6
basmati rice <i>GF</i>	4
french fries	5
cole slaw <i>GF</i>	-

salads

caro's house <i>GF, VG</i>	10
arugula, cherry tomatoes, cucumber, pickled red onion, balsamic vinaigrette	
caprese <i>V, GF</i>	18
tomatoes, burrata, basil, balsamic glaze	
classic caesar <i>V, GFO</i>	14
romaine, croutons, parmesan	
baby kale & mint <i>V, VGO, GFO</i>	14
pickled jalapeño, shaved parmesan, croutons, citrus & olive oil dressing	
the wedge <i>GF, VGO</i>	16
baby iceberg, crumbled blue cheese, bacon, blue cheese dressing, balsamic glaze	

salad add-ons

lobster salad	24
grilled chicken breast	12
grilled shrimp (5)	12
grilled salmon	18
steak tips	16
1/2 grilled lobster	16

simply grilled

all dishes served with wilted summer greens, asparagus and a choice of mashed potatoes or basmati rice

filet mignon, 8oz	39
black peppercorn demi glaze	
rib eye, 14oz pineland farms, boneless prime	46
house steak sauce	
swordfish	32
lemon caper butter sauce	
salmon steak	32
herb marinated, sauce vierge	

caro's classics

grilled halibut or steak tacos	26
cabbage slaw, cilantro lime mayo, tostada sauce, guacamole, pico de gallo, corn tortillas, mixed greens, balsamic dressing	
lobster roll	32
warm & buttery or cold & crisp! grilled brioche bun, french fries, cole slaw	
cheeseburger & fries	18
8oz custom blend, lettuce, tomatoes, pickle add on for \$2 each: bacon, caramelized onions	
beer battered fish & chips	24
french fries, cole slaw, tartar sauce	
fried whole belly clams	MP
french fries, cole slaw, tartar sauce	
fisherman's platter	MP
cod, whole bellies, shrimp, scallops, french fries, cole slaw, tartar sauce	
boiled lobster dinner	MP
1 1/4lb, corn on the cob, new potatoes, drawn butter	

starters

new england clam chowder	10
lobster bisque	10
creamy french classic	
fried calamari	16
corn meal fried, banana peppers, basil, garlic, tomatoes	
today's ceviche <i>GFO</i>	16
wonton chips	
tempura vegetable roll	15
ponzu sauce	
chatham mussels <i>GF</i>	18
white wine, garlic, lemon, fresh herbs, butter	
chilled gazpacho of the day <i>GF, V, VGO</i>	10
tuna tartare <i>GFO</i>	18
guacamole, smoked red pepper coulis, seaweed salad, tobiko, wonton chips	
monomoy steamers <i>GF</i>	MP
1 1/2 lb, drawn butter, broth	
baked oysters	18
smoked bacon & jalapeño butter, panko crumbs	
oysters rockefeller <i>GF</i>	18
spinach, fennel, cream, parmesan	
beef carpaccio <i>GFO</i>	18
truffle oil, goat cheese, capers, shallots, tempura fried asparagus, micro arugula	
crab cake <i>GF</i>	16
tartar sauce, cardamom summer vegetable slaw	

dinner entrees

lobster fettuccini <i>GFO</i>	38
fresh peas, brandy, basil, cream sauce	
portuguese stew <i>GFO</i>	44
lobster, haddock, scallops, mussels, clams, linguica, potatoes, peppers, tomatoes, white wine, garlic toast	
pistachio & basil crusted halibut	36
blood orange butter sauce, wilted summer greens, asparagus, mashed potatoes	
sweet & spicy noodles	28
tofu, shrimp, or chicken bok choy, snow peas, napa cabbage, shiitake mushrooms, asian noodles	
catch of the day	MP
preparation varies	
panko crusted chicken scallopini	26
lemon caper butter sauce, arugula, balsamic dressing	
linguini & clams <i>GFO</i>	32
littlenecks, steamers, razor clams, garlic, parsley, white wine sauce	
summer vegetable arrabiata <i>VGO, GFO</i>	22
wilted summer greens, zucchini, mushrooms, penne, spicy tomato sauce	
roasted half chicken <i>GF</i>	26
tamari and brown sugar brine, wilted summer greens, asparagus, mashed potatoes	

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meat or seafood may increase your risk for food born illness.