

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



4380 STATE HIGHWAY
 EASTHAM, MA 02642
 774 - 801 - 2331

DINNER

raw bar

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

wellfleet oysters GF	3.00 each
little necks GF	2.25 each
chilled jumbo shrimp GF	2.25 each
served with cocktail & mignonette sauces	
lobster cocktail GF	16
half a chilled lobster served with cocktail sauce	
seafood sampler GF	46
6 wellfleet oysters, 6 local little necks, 6 chilled jumbo shrimp, 1/2 chilled lobster, seaweed salad, cocktail sauce, mignonette sauce	

wines

sparkling & pink	
Villa Sandi Prosecco	12/48
Charles de Fer Sparkling Brut Rose	12/48
Veuve Clicquot Yellow Label Brut	125
Veuve Clicquot Yellow Label 1/2 Bottle	65
Chateau D'Estoublon "Roseblood" Rose, Provence	14/56
white wines	
St. Michael-Eppan Pinot Grigio, Italy	10/40
Dashwood Sauvignon Blanc, NZ	11/44
La Cana Albariño, Spain	15/60
Cave de Lugny Unoaked Chardonnay, France	12/48
Chalk Hill Chardonnay, Russian River	13/52
Silverado Sauvignon Blanc, Napa	14/56
red wines	
Banshee Pinot Noir, Santa Barbara	13/52
Nieto Sentiner Malbec, Argentina	10/40
Cline Cabernet Sauvignon, Sonoma	12/48
Roth Cabernet Sauvignon, Alexander	16/64
Poggio Badiola "Super Tuscan Blend"	13/52

beer

draft beer		
Devil's Purse Kolsch	5% ABV	9/12
Patriot Pilsner	5.2% ABV	9/12
Allagash White	5.2% ABV	9/12
Sam Adams Summer Ale	5.3% ABV	9/12
Whale's Tale Pale Ale	5.6% ABV	9/12
Be Hoppy IPA	6.2% ABV	9/12
Maine Lunch IPA	7% ABV	12/16
Flyaway IPA	7.2% ABV	9/12

sides

truffle fries	15
sautéed spinach GF	12
corn on the cob GF	7
mashed potatoes GF	7
basmati rice GF	7
french fries	7
cole slaw GF	4

salads

caro's house GF, VG	10
mixed greens, cherry tomatoes, cucumber, pickled red onion, balsamic vinaigrette	
caprese GF	18
crisp prosciutto, tomatoes, burrata, basil, balsamic glaze	
classic caesar V, GFO	14
romaine, croutons, parmesan	
baby kale & mint V, VGO, GFO	14
pickled jalapeño, shaved parmesan, croutons, citrus & olive oil dressing	
the wedge GF	16
baby iceberg, Great Hill blue cheese, bacon, blue cheese dressing, balsamic glaze	
cape cobb	38
lobster salad, avocado, cucumber, bacon, cherry tomatoes, hard-boiled egg, Great Hill blue cheese, lemon black pepper yogurt dressing	
salad add-ons	
lobster salad 24	grilled salmon 18
grilled chicken breast 12	steak tips 16
grilled shrimp (5) 12	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	42
black peppercorn demi glaze	
rib eye, 14oz Pineland Farms, boneless prime	48
house steak sauce	
swordfish	34
lemon caper butter sauce	
salmon steak	34
herb marinated, salsa verde	
halibut steak	38
lemon caper butter sauce	
2 lb lobster	MP
lemon caper butter sauce	

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 available with tofu too!	
lobster roll	34
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	26
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	12
vegetable white bean soup GF	11
chilled gazpacho of the day	10
fried calamari	16
corn meal fried, banana peppers, basil, garlic, tomatoes	
clam and corn fritters	15
cocktail & tartare sauces	
today's ceviche GFO	16
wonton chips	
tempura vegetable roll	16
ponzu sauce	
chatham mussels GF	22
white wine, garlic, lemon, fresh herbs, butter	
tuna tartare GFO	22
guacamole, smoked red pepper coulis, seaweed salad, tobiko, wonton chips	
monomoy steamers GF	MP
1 1/2 lb, drawn butter, broth	
baked oysters	18
smoked bacon & jalapeño butter, panko crumbs	
oysters rockefeller GF	18
spinach, fennel, cream, parmesan	
beef carpaccio GFO	18
truffle oil, goat cheese, capers, shallots, tempura fried asparagus, micro arugula	
crab cake	18
"angel hair" cucumber & tomato salad, tartare sauce	
dinner entrees	
lobster fettuccini GFO	44
fresh peas, brandy, basil, cream sauce	
portuguese stew GFO	44
lobster, haddock, octopus, mussels, clams, linguica, potatoes, peppers, tomatoes, white wine, garlic toast	
pistachio & basil crusted halibut	38
blood orange butter sauce, wilted summer greens, asparagus, mashed potatoes	
sweet & spicy noodles	32
choose smoked duck, shrimp, or tofu 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 GFO	34
littlenecks, garlic, parsley, white wine sauce	
pan seared scallops with summer sweet potato hash	42
grilled corn, smoked bacon, jalapeno, garlic, rosemary, thyme, roast corn butter sauce, seafood demi glacé	
summer vegetable arrabbiata VGO, GFO	24
wilted summer greens, zucchini, mushrooms, penne, spicy tomato sauce, parmesan cheese	
roasted half chicken GF	28
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.