

# OCEAN TERRACE

## SNACKS

<b>CHATHAM MUSSELS</b> CHORIZO, SCALLIONS, TOMATO GARLIC BROTH, GRILLED CROSTINI	14
<b>SCALLOPS</b> PORK BELLY, BRUSSELS SPROUTS SLAW, CRANBERRY BBQ	18
<b>AUTUMN EMPANADAS</b> ROASTED MUSHROOMS, SWISS CHARD, CARAMELIZED ONIONS, QUESO, CREMA	12
<b>CRAB CAKES</b> HARISSA AIOLI, CHARRED PINEAPPLE	20
<b>TUNA TARTAR</b> SESAME MARINATED BLUEFIN TUNA, WAKAME, SRIRACHA AIOLI, SESAME CRACKER	18
<b>HALIBUT CEVICHE</b> TOMATO, AVOCADO, MANGO, TORTILLA CRISPS	14
<b>HUMMUS PLATE</b> HERB MARINATED OLIVES, TOASTED PINE NUTS, GRILLED VEGETABLES, PITA	14
<b>POTATO SKINS</b> SHREDDED BEEF, FIG JAM, GREAT HILL BLUE CHEESE, CHIVE CREMA	12
<b>DUCK WINGS</b> CHILE ORANGE GLAZE	15
<b>CHEESE &amp; CHARCUTERIE BOARD</b> HONEYCOMB, CASHEWS, STRAWBERRIES, BLACK CHERRY JAM VARIETY OF REGIONAL CHEESES, PROSCIUTTO, ITALIAN SALAMI, COPA GRAIN MUSTARD, CORNICHON, CROSTINI	20
<b>LOBSTER MAC-N-CHEESE</b> ORZO, 3-CHEESE BECHAMEL, RITZ CRACKER CRUST	23
<b>STEAK TACOS</b> CHARRED TENDERLOIN, ROASTED TOMATO SALSA, PICKLED RED ONIONS	16

CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF A  
FOOD BORNE ILLNESS  
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## SOUP AND SALAD

<b>NEW ENGLAND CLAM CHOWDER</b>	10
<b>BUTTERNUT SQUASH AND APPLE SOUP</b> TOASTED PEPITAS, OLIVE OIL	9
<b>BABY LETTUCES</b> CRANBERRY VINAIGRETTE, SPICED PEPITAS, ROASTED BABY BEETS, GOAT CHEESE	13
<b>PEAR &amp; FIG SALAD</b> TOASTED PECANS, GREAT HILL BLUE CHEESE, PANCETTA CRISP, AGED BALSAMIC	14

## LARGE PLATES

<b>BEEF TENDERLOIN*</b> MASHED GOLDEN POTATOES, ROASTED CIPOLLINI, ROASTED BETA CARROTS, ZINFANDEL DEMI-GLACE	40
<b>HALIBUT</b> SAFFRON CAROLINA GOLD GRITS, HARICOT VERT, HONEY TRUFFLE BEURRE BLANC	39
<b>RAMEN BOWL</b> ROASTED MUSHROOMS, LEEKS, GREEN ONIONS, BABY BOK CHOY, LEMONGRASS BROTH	28
<b>12 HOUR LAMB SHANK</b> GOLDEN POTATO PUREE, ROASTED CARROTS, NATURAL JUS	38
<b>ROASTED COD LOIN</b> LOBSTER ORZO MAC-N-CHEESE, BLISTERED LATE HARVEST TOMATOES	42
<b>CIDER ROASTED CHICKEN</b> SWEET POTATO MASH, BACON BRAISED BRUSSELS SPROUTS, APPLE & PEAR COMPOTE	32
<b>SHORT RIB "POT ROAST"</b> BABY POTATOES, ROOT VEGETABLES, RED WINE JUS	38
<b>SALMON</b> SWEET CORN NAGE, BRAISED FENNEL AND SWISS CHARD, ROASTED TURNIP	34

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## WINE LIST

### CHAMPAGNE AND SPARKLING WINE

Brut, Ocean Edge, California	10/40
Prosecco, La Marca, Trevigiana, Italy (187mL)	13/44
Champagne, Veuve Clicquot, Reims, France	18/95
Rose, Veuve Clicquot, Reims, France	18/100

### PINOT GRIGIO/GRIS

Di Lenardo, 2017 Pinot Grigio, Italy	10/40
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### SAUVIGNON BLANC

William Hill, 2017, North Coast	11/44
Emmolo, 2016, Napa Valley	14/48
Duckhorn, 2017, Napa Valley	16/72

### CHARDONNAY

Ocean Edge, California	10/40
Macon-Villages, Joseph Druiin, France	13/46
Talbott 'Kali Hart', 2016, Monterey	14/52
Beuhler Vineyards, 2016, Russian River	16/64

### ROSE

Triennes, 2018, Provence, France	12/48
Miraval, 2018, Provence, France	15/54

### PINOT NOIR

Elouan, 2016, Oregon	12/48
Soter Vineyards, Planet Oregon, 2017, Oregon	14/56

### RED BLENDS

Conundrum, 2016, California Ltr <i>Petit Syrah, Cabernet Sauvignon, Zinfandel, among others</i>	13/68
Duckhorn Decoy, 2016, Sonoma County <i>63% Merlot, 18% Cabernet Sauvignon, 8% Syrah, 6% Cabernet Franc, 5% Petit Verdot</i>	14/56

### CABERNET SAUVIGNON

Ocean Edge, CA	10/40
Louis Martini, 2016, Alexander Valley	13/48
Rodney Strong, 2016, Estate Vineyards, Knight's Valley	17/68

### DRAFT BEER

Seasonal Brew, Sam Adams, Boston	8.5
OttoBahn Lager, Mayflower Brewing, Plymouth	8.5
IPA, Harpoon Brewery, Boston	8.5
Handline "Kolsch", Devil's Purse, South Dennis	8.5
Pale Ale, "Bayzo's Brew", Cape Cod Beer, Hyannis	8.5
Red Ale, Cape Cod Beer, Hyannis	8.5
Day Sail Session IPA, Hog Island, Orleans	8.5
Stout, Guinness, Ireland	9.5

### BOTTLED BEER

Budweiser, St. Louis	6.5
Bud Light, St. Louis	6.5
Michelob Ultra, St. Louis	6.5
Stella Artois, Belgium	7.5
Corona Extra, Mexico	7.5
O'Doules	7
Hard Cider, Stormalong, Connecticut	9

### OT'S VINTAGE COCKTAILS

Blueberry Lemonade <i>Cold River Blueberry Vodka, Limoncello, Blueberries, Lemon</i>	16
Cape Cod Cranberry Mojito <i>Smirnoff Cranberry, Mint, Cranberries, Soda</i>	16
Cool as a Cucumber <i>Hendricks Gin, St. Germain, Cucumber, Simple Syrup</i>	17
Rum Punch <i>20 Boats Spiced Rum, Real McCoy 5yr, Pineapple, Lime</i>	17
Tommy Margarita <i>Strawberry Hibiscus Tea Infused Volcan Tequila, Lime, Bitter Agave</i>	18
Sangria <i>Rose, Tanqueray Gin, Lemon, Cherry Fruitations, Citrus Soda</i>	16
Frozen Mudslide <i>Tito's Vodka, Bailey's, Kahlua</i>	17

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