

OCEAN TERRACE

SNACKS

AUTUMN EMPANADAS ROASTED MUSHROOMS, SWISS CHARD, CARAMELIZED ONIONS, QUESO, CREMA	12
CRAB CAKES HARISSA AIOLI, CHARRED PINEAPPLE	19
SPIRAL POTATO BACON, RED PEPPER AIOLI, ROSEMARY	12
CLAM & CORN FRITTERS CHILE CAPER REMOULADE	14
OYSTERS ON THE HALF SHELL* MIGNONETTE, LEMON	18
STEAK TACOS CHARRED TENDERLOIN, ROASTED TOMATO SALSA, PICKLED RED ONIONS	16

SOUP AND SALAD

NEW ENGLAND CLAM CHOWDER	10
BUTTERNUT SQUASH AND APPLE SOUP TOASTED PEPITAS, OLIVE OIL	9
CAESAR SALAD* ROMAINE, SHAVED PARMESAN, GRILLED CIABATTA ADD GRILLED CHICKEN BREAST	12 +8
RED QUINOA BOWL AVOCADO, PICKLED ONIONS, GRILLED BROCCOLINI, ROASTED SWEET POTATOES, BABY KALE	14
ARTISAN LETTUCES HEIRLOOM TOMATOES, ROASTED CORN, DRIED CRANBERRIES, TOASTED PINE NUTS, GOAT CHEESE, ROASTED GARLIC VINAIGRETTE ADD GRILLED STEAK TIPS	12 +12

SANDWICHES

SERVED WITH HAND CUT FRIES OR SALAD

BURGER* AIOLI, SMOKED CHEDDAR, CHERRY WOOD BACON, LETTUCE, TOMATO, ONION, BRIOCHE BUN	18
LOBSTER ROLL MAINE LOBSTER, TARRAGON AIOLI, BRIOCHE	29
ROAST TURKEY SLOW ROASTED, ORANGE CRANBERRY MAYO, BLT	16
GRILLED CHEESE ROASTED MUSHROOM AND CARAMELIZED ONIONS, GRUYERE, GOUDA, SOURDOUGH BREAD	15

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

BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF YOU OR ANYONE IN YOUR PARTY HAS A FOOD ALLERGY

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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 Druin, 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 syr, 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