

AVAILABLE LUNCH & DINNER

RAW BAR

Wellfleet Oysters on the Half Shell* 6 for \$10, 12 for \$18
 Wellfleet Littlenecks on the Half Shell* 6 for \$5.95, 12 for \$10.95
 Jumbo Shrimp Cocktail \$3 each
 Raw Bar Sampler*
 Two of each of the above \$10.50 Six of each \$29
 Add Tuna poke topping to oysters and clams \$1/per

APPETIZERS

Tuna Poke "Martini"\$11
 Scallop Ceviche "Martini"\$12
 Oysters Rockefeller\$12
 Wellfleet's finest oysters baked with spinach & blended cheeses.
 Clams Casino\$9
 Wellfleet littlenecks with a blend of onion, peppers and garlic and topped with bacon.
 Artichoke Dip\$9
 Artichoke hearts and baby spinach blended with a creamy cheese sauce served with grilled pita bread.
 Steamed Littlenecks\$11
 Steamed with an herb and white wine butter broth, served with toasted French bread.
 Belgian Mussels.....\$12
 Steamed in Belgian pale ale with butter, garlic, and herbs, served with seasoned fries and black pepper-truffle aioli.
 Steamers\$13
 Local steamers served with drawn butter & flavorful broth.
 Caribbean Crab Cake and Shrimp\$13
 Griddled Creole-Style crab cake and Jamaican jerk shrimp skewers, mango-chipotle catsup, sweet pepper coulis, and marinated vegetables.
 Fried Seafood Sampler.....\$15
 Assortment of wholebelly clams, scallops and shrimp.
 Calamari\$9
 House pickled chili pepper rings, lemon-herb aioli.
 Chicken Satay\$9
 Skewered boneless strips in house lemongrass marinade char-grilled & served with cucumber pickle and zesty peanut sauce.
 Smoked Salmon.....\$11
 Caper cream cheese, deviled egg aioli and shaved red onion pickle on crostini.
 Artisanal Cheese Plate\$13
 Choose three of the following: Great Hills Blue, Vermont Chèvre, Fontina, Manchego, Chef's artisanal selection.
 Served with assorted fruits, chutneys & crisps.

SIDE DISHES

Cole Slaw\$3 Potato Salad (lunch)\$3
 Basket of Fries\$5 Potato Du Jour (dinner).....\$3
 Bread Basket\$2.25

SOUPS

Clam ChowderCup..\$4Bowl\$6
 Seafood ChowderCup..\$5Bowl\$7
 Oyster Stew Made to order with fresh oysters\$12
 French Onion\$7
 Baked with buttery crouton, Swiss, and mozzarella cheese.

SALADS

Dressings: Cranberry Vinaigrette, Tamarind-Lime, Sweet Balsamic Vinaigrette, Bleu Cheese
Mayo Beach\$10
 Crisp mixed greens, our refreshing tamarind-lime dressing, shaved Manchego cheese, sliced Granny Smith apple, and house-made spiced candied pecans.
The "Wedge"\$11
 Buttery Boston lettuce topped with crumbled Great Hills bleu cheese dressing, ripe tomatoes, crisp bacon and shaved red onion.
Lobster Salad Plate\$19
 Freshly prepared lobster salad atop crisp greens with toasted almonds, hearts of palm, pickled asparagus, cucumbers, tomatoes, and choice of dressing.
Classic Caesar\$7
Add... Grilled or Cajun chicken\$5
 Grilled or Cajun Shrimp.....\$3/ea.
 Grilled or Cajun salmon.....\$8
 Grilled Burgundy beef tips\$7
 Marinated white anchovies\$1.50
Salade Niçoise\$16
 House cured fresh yellow fin tuna confit, crisp green beans, new potatoes, tomatoes, boiled egg, olives, and herbed Dijon vinaigrette.
Caprese Salad\$10
 Sliced ripe tomatoes, fresh mozzarella cheese, and shredded basil with cold-pressed olive oil, balsamic syrup, and cracked peppercorn medley.
Kendrick Ave. Cobb\$13
 Mixed greens topped with rows of grilled marinated chicken, smoked bacon, Great Hills bleu cheese, egg, avocado, dried cranberries, and tomato. Choice of dressing.

**Please note consuming raw or undercooked meats or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.*

Menu items, prices and hours are subject to change.

Gluten Free items available.



Major Credit Cards accepted.

Before placing your order, please inform your server if you or a person in your party has a food allergy.

7% MA meals tax added.

18% gratuity added to parties of 6 or more.



Enjoy your meal on one of our decks with breathtaking views of Cape Cod Bay.
(weather-permitting)

Restaurant Bar open til 11pm



Bombshelter Sports Bar open 4pm-1am



Est. 1964



Easy to get to: just follow the Wellfleet Harbor signs from Route 6 and enjoy the beautiful views of Great Island.

Waterfront Dining

Bookstore & Restaurant Menu



Raw Bar

Children's Menu

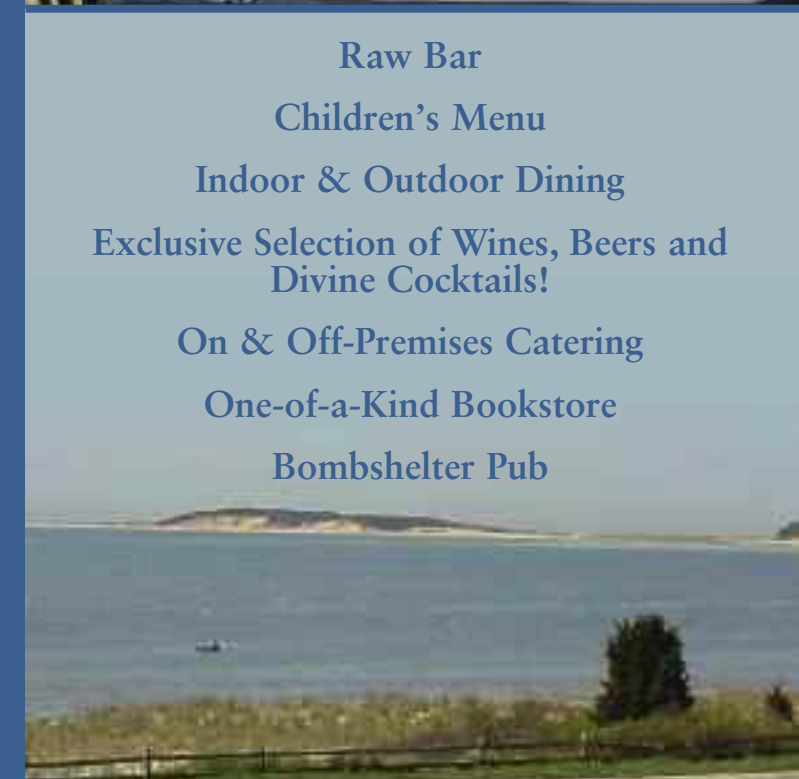
Indoor & Outdoor Dining

Exclusive Selection of Wines, Beers and Divine Cocktails!

On & Off-Premises Catering

One-of-a-Kind Bookstore

Bombshelter Pub



Mayo Beach, Wellfleet • 50 Kendrick Ave
 508-349-3154

Open Valentine's - New Year's Day.

Lunch daily 11:30-4pm • Dinner daily 5-10pm
 Breakfast Sunday, 8-11am.

www.wellfleetoyster.com

LUNCH MENU

LUNCH ENTREES

Baked Scallops	\$18
Local scallops baked in white wine butter with herbed breadcrumbs. Served with fresh vegetables and rice.	
Baked Cod	\$16
Local Cod baked in white wine and butter with herbed breadcrumbs. Served with fresh vegetables and rice.	
Baked Seafood Medley	\$18
Cod, scallops and shrimp baked in white wine and butter with herbed breadcrumbs. Served with fresh vegetables and rice.	
Portuguese Stew	\$20
Mussels, scallops, calamari and linguica simmered in a spicy red sauce served over linguini.	
Petit Fish Pot	\$19
Littlenecks, mussels, shrimp, scallops, and cod in buttery herbed wine broth.	
Steak Frites	\$17.50
Burgundy marinated char-grilled bistro steak topped with roasted shallot-lobster butter, served with mixed greens and golden sweet potato fries.	
Shrimp Scampi	\$19.50
Jumbo shrimp sautéed in olive oil tossed with linguini in a lemon vermouth butter sauce with garlic, tomatoes and herbs.	
Eggplant Parmesan	\$15
Fried eggplant, house marinara sauce and melted mozzarella over linguini.	
Fish Tacos	\$12
Golden fried cod in flour tortillas with shredded manchego and shaved marinated cabbage served with house pico de gallo and seasoned crema.	

SANDWICHES Served with fries and crisp dill pickle

Lobster Roll	\$17
Your choice of our chilled freshly prepared salad on butter-grilled roll with greens or hot, sautéed in butter with shallots and celery salt.	
Scallop Roll	\$15
Local fries scallops in a grilled roll.	
Clam Roll	\$16
Fried wholebelly clams in a grilled roll.	
Fish Sandwich	\$11
Fried local cod served on a bulkie roll with lettuce.	
Seafood Reuben	\$13
Fried local cod on grilled pumpernickel with Swiss cheese topped with coleslaw.	
Oyster Po'Boy	\$12
Fried fresh oysters on grilled French bread with remoulade sauce.	
Char-grilled Tuna Burger	\$13
Fresh tuna, Cari-Asian seasonings and avocado lime aioli on Kaiser roll with lettuce and tomato.	
Turkey Avocado Wrap	\$9.50
Roast turkey breast, ripe avocado, lettuce, tomato and provolone with cranberry mayo on honey wheat wrap.	

Chicken Melt	\$9.50
Grilled chicken breast topped with melted Swiss cheese and caramelized onions.	
Deluxe Burger	\$10
Charbroiled and served on a bulkie roll.	
Turkey Club	\$9.50
A true triple-decker classic with roast turkey, bacon, lettuce, tomato and mayonnaise.	
Hot Pastrami	\$9
Grilled pastrami with melted swiss on rye.	
French Dip	\$9.50
Sliced roast beef served on French bread with Boursin and au jus.	

Served with Cape Cod potato chips and crisp dill pickle

Eggplant Parmesan Sub	\$9.50
All-Beef Hot Dog	\$4
BLT	\$7
Tuna Salad Sandwich or Tuna Melt	\$7

BOOKSTORE PANINIS

Freshly grill pressed, served with choice of side and pickle	
Grilled Chicken Caprese	\$11
With fresh mozzarella, plum tomatoes, greens, and fresh basil pesto on grilled Italian bread.	
Cubano	\$11
House roasted pork loin, shaved ham, pickles, mustard, and Swiss cheese on French bread. Served with sweet potato fries.	
The San Marco	\$11
Thinly sliced prosciutto, Fontina cheese, basil leaves, and extra virgin olive oil on Italian loaf.	
The Piedmont	\$11
Shaved roast beef, Great Hills Bleu cheese, roasted peppers, greens and balsamic aioli on grilled rosemary foccacia.	

FRIED PLATTERS

All of our fried food is cooked in trans-fat free and saturated fat free vegetable oil, light and crispy! All platters served with homemade slaw and french fries	
Whole belly Clams	\$20
Local Scallops	\$19
Fishermen's Platter	\$22
Local cod, scallops, wholebelly clams and shrimp	
Oysters	\$19
Fish and Chips	\$17
Crispy Shrimp	\$21

DINNER MENU

DINNER ENTREES

Fish Pot	\$23
Littlenecks, mussels, cod, scallops and shrimp stewed in a buttery herb bouillon.	
Fruits of the Sea	\$21
Littlenecks, scallops and shrimp served on linguini, prepared in a red or white sauce.	
Portuguese Stew	\$20
Mussels, scallops, calamari and linguica, simmered in a spicy marinara served over linguini.	
Mussel and Littleneck Marinara	\$16
Slow simmered in our red sauce served over linguini.	
Lobster Beggar's Purse	\$28
Lobster meat, oyster mushrooms, and leeks gathered in a chive crepe with tarragon butter, served over a vanilla-saffron beurre blanc.	
Shrimp and Scallop Alfredo	\$21
Sautéed Local scallops and shrimp in alfredo sauce with linguini.	
Grilled Chicken Mojito	\$17.50
Minted rum marinade, char-grilled, finished with black bean-mango salsa and golden plantain ribbons.	
Pork Tenderloin	\$18
Lightly jerk seasoned, char-grilled and finished with mango-chipotle catsup.	
Baby Back Ribs	\$18
Slow cooked in island spices and Guinness Stout, char-grilled and finished with our zesty BBQ sauce.	
Chicken Parmesan	\$17
Hand breaded and baked in marinara sauce and mozzarella cheese with linguini.	

Eggplant Parmesan	\$15
Hand breaded and baked in marinara sauce and mozzarella cheese with linguini.	
New York Strip	\$21.50
Char-grilled, served with roasted shallot maitre d'hotel butter.	
Steak Frites	\$17.50
Burgundy marinated char-grilled bistro steak topped with roasted shallot-lobster butter, served with mixed greens and golden sweet potato fries	
Baked Stuffed Shrimp	\$21
Shrimp baked with our crabmeat stuffing.	
Baked Scallops	\$19
Local scallops baked in white wine butter with herbed breadcrumbs.	
Baked Fisherman	\$19
Cod, scallops and shrimp baked in white wine butter with herbed breadcrumbs.	
Broiled Cod	\$19
Broiled with your choice of following toppings:	
<ul style="list-style-type: none"> • Our house herbed lemon-zest breadcrumbs • Signature cranberry-walnut crumb and blood orange butter • Zesty Carribean spiced crumb and West Indian butter sauce 	

DINNER SANDWICHES

Served with fries and crisp dill pickle	
Lobster Roll	\$17
Your choice of our chilled freshly prepared salad on butter-grilled roll with greens or hot, sautéed in butter with shallots and celery salt.	
Scallop Roll	\$15
Local fries scallops in a grilled roll.	
Clam Roll	\$16
Fried wholebelly clams in a grilled roll.	
Fish Sandwich	\$11
Fried local cod served on a bulkie roll with lettuce.	
Oyster Po'Boy	\$12
Fried fresh oysters on grilled French bread with remoulade sauce.	
Deluxe Burger	\$10
Charbroiled and served on a bulkie roll.	
Steak Sandwich	\$15
8oz. New York Sirloin charbroiled, served on parmesan French bread. Served plain, cajun blackened or with a teriyaki glaze.	

AVAILABLE LUNCH & DINNER



1 1/4 LB LOBSTERS\$M/P

Boiled ~ served with drawn butter, homemade coleslaw and fries
Baked Stuffed ~ with crabmeat stuffing and scallops homemade coleslaw and fries
Clam Bake ~ with steamers, lobster and corn on the cob, homemade coleslaw and fries