

GF

VG

VGO

GFO

gluten free

vegan

vegan option

gluten free option

DINNER

raw bar

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

wellfleet oysters <i>GF</i>	3.00 each
little necks <i>GF</i>	2.25 each
chilled jumbo shrimp <i>GF</i>	2.25 each
served with cocktail & mignonette sauces	
lobster cocktail <i>GF</i>	16
half a chilled lobster served with cocktail sauce	
seafood sampler <i>GF</i>	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 <i>GF</i>	12
corn on the cob <i>GF</i>	7
mashed potatoes <i>GF</i>	7
basmati rice <i>GF</i>	7
french fries	7
cole slaw <i>GF</i>	4



salads

caro's house <i>GF, VG</i>	10
mixed greens, cherry tomatoes, cucumber, pickled red onion, balsamic vinaigrette	
caprese <i>GF</i>	18
crisp prosciutto, 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</i>	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 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	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 <i>GF</i>	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 <i>GFO</i>	16
wonton chips	
tempura vegetable roll	16
ponzu sauce	
chatham mussels <i>GF</i>	22
white wine, garlic, lemon, fresh herbs, butter	
tuna tartare <i>GFO</i>	22
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	18
"angel hair" cucumber & tomato salad, tartare sauce	

dinner entrees

lobster fettuccini <i>GFO</i>	44
fresh peas, brandy, basil, cream sauce	
portuguese stew <i>GFO</i>	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 <i>GFO</i>	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 <i>VGO, GFO</i>	24
wilted summer greens, zucchini, mushrooms, penne, spicy tomato sauce, parmesan cheese	
roasted half chicken <i>GF</i>	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.

LUNCH



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

raw bar

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chilled jumbo shrimp	GF	2.25 each
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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

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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

lunch specials

boiled lobster	MP
1 1/4lb, corn on the cob, new potatoes, drawn butter	
fisherman's platter	MP
cod, whole bellies, shrimp, scallops, french fries, cole slaw, tartar sauce	
fried whole belly clams	MP
french fries, cole slaw, tartar sauce	
beer battered fish & chips	24
french fries, cole slaw, tartar sauce	
sweet & spicy noodles	GF, VGO 28
choose smoked duck, shrimp, or tofu bok choy, snow peas, napa cabbage, shiitake mushrooms, asian noodles	
panko crusted chicken scallopini	26
lemon caper butter sauce, arugula, balsamic dressing	

simply grilled

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2 lb lobster	MP
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cocktail & tartare sauces	
today's ceviche	GF 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	

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sandwiches

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	32
warm & buttery or cold & crisp! grilled brioche bun, french fries, cole slaw	
tuna burrito	22
grilled corn, black bean salsa, tostada sauce, cilantro lime mayo, avocado, lettuce, tomato, mixed greens, balsamic dressing	
caro's fishwich	18
broiled, blackened or fried beer battered cod, lettuce, tomato, grilled brioche bun, french fries, tartar sauce	
cheeseburger & fries	18
8oz custom blend, lettuce, tomatoes, pickle add on for \$2 each: bacon, caramelized onions	
grilled chicken wrap	18
herb mayo, blue cheese, balsamic caramelized onions, lettuce, tomato	

frozen drinks

**non-alcoholic
option available*

frozen coconut mojito 16

Bacardi Silver rum, Malibu Coconut rum, mint, lime, coconut creme, whipped cream

classic mudslide * 18

Kahlua, Bailey's Irish Cream, vodka, vanilla ice cream, whipped cream, chocolate drizzle

peanut butter mudslide * 18

Kahlua, Bailey's Irish Cream, vodka, vanilla ice cream, whipped cream, Reese's Pieces

dirty banana * 18

Gosling's Bermuda rum, Kahlua, Bailey's Irish Cream, Hershey's chocolate, ice cream, banana, whipped cream

adult s'mores milkshake * 18

Pearl vanilla vodka, Bailey's Irish Cream, Godiva Belgian chocolate liqueur, marshmallow Fluff, ice cream, whipped cream

frozen margaritas 18

Classic or strawberry, Corralejo Silver tequila, Cointreau, lime

crockett & tubbs * 16

1/2 piña colada and 1/2 strawberry daiquiri

classic piña colada * 16

strawberry daiquiri * 16

dessert martinis

tiramisu martini 15

Vanilla vodka, Bailey's Irish Cream, Kahlua, Frangelico, foamed espresso, Mascarpone ice cream, whipped cream, cocoa powder, ladyfinger

peanut butter cup whiskey martini 15

Skrewball peanut butter whiskey, Godiva chocolate liqueur, peanut butter, Hershey's chocolate, whipped cream

key lime martini 15

Vanilla vodka, Tito's vodka, Licor 43, lime juice, orange juice, half and half, graham cracker, whipped cream

salted-caramel martini 15

Vanilla vodka, Tito's vodka, Godiva chocolate liqueur, Bailey's Irish Cream, salted-caramel syrup, pretzels, whipped cream

classic chocolate martini 15

Tito's vodka, Pearl vanilla vodka, Godiva Belgian chocolate liqueur, Bailey's Irish Cream

mocktails

blackberry basil gin smash 15

Ritual Zero proof gin, blackberries, basil, lemon juice, honey

pink paloma 15

Ritual Zero proof tequila, lime juice, grapefruit juice, Demerara syrup, sparkling water

luxardo cherry whiskey sour 15

Ritual Zero proof bourbon, lemon, orange juice, lime juice, Luxardo maraschino cherry syrup

cape cod breaker 15

Seedlip grove 42 Non-Alcoholic Spirit, raspberry puree, grapefruit juice, lime juice, Topo Chico sparkling water



Kid's Menu

All items served with a choice of drink

kid's fish & chips 14

cole slaw

cheeseburger 12

french fries

hot dog 10

french fries

spaghetti 10

marinara or butter sauce

chicken fingers 10

french fries

**chicken parmesan over
linguini** 16