



APPETIZERS

Linnell Chowder "The Best" . . . \$8.00

Bourbon Lobster Bisque . . . \$12.00

Maine Crab Cake

With a lemon-chive beurre blanc . . . \$9.50

Portobello Mushroom

Grilled ... with a sun-dried tomato-basil reduction . . . \$7.50

Wellfleet Oysters - Iced

With cocktail or mignonette sauce . . . \$12.50

Escargot

With mushrooms, rich stock and a touch of cream . . . \$8.50

Pope's Mussels

With linguica and plum tomato in a garlic broth . . . \$10.50

Linnell Oysters

Wellfleet oysters sautéed with julienne vegetables
and champagne-ginger sauce . . . \$13.00

"... a stunning introduction to the entrées."

NEW YORK TIMES

SALADS

House Salad

Mixed miniature greens with a champagne Roquefort vinaigrette
or our creamy ginger dressing . . . \$5.00

Baby Spinach Salad

With a shiitake vinaigrette and Maytag blue cheese . . . \$7.50

Namskaket Salad

Baby greens, roasted red pepper, artichoke hearts, scallions, basil, tomato, kalamata olives,
with a sherry vinaigrette . . . \$9.50

Caesar Salad

Made with imported Locatelli cheese and Asiago "crisps" . . . \$8.00



ENTRÉES

ARCTIC CHAR

Sautéed . . with a toasted pecan crust, and shrimp, with fresh tomato and basil pesto . . \$26.00

BOUILLABAISSE

Cod, shrimp, mussels, littlenecks, scallops with tomato, leek
and a saffron scented broth . . \$30.00

SOLE

Panko crusted with lump blue crab with a Chardonnay reduction . . \$25.50

YELLOWFIN TUNA

Peppered and pan-seared . . with wasabi and a ginger teriyaki sauce . . \$24.00

SCROD

In parchment . . with Maine crabmeat, shrimp and a lemon-lime vermouth sauce . . \$26.00

SCALLOPS and SHRIMP

Sautéed . . with tarragon lobster sauce . . \$28.00



DUCKLING

Roasted . . 1/2 semi-boneless with raspberry, clove, honey demi-glace . . \$28.00

CHICKEN and SHRIMP

Sautéed . . with jasmine rice and a Thai green curry . . \$23.00



PORK TENDERLOIN

Sautéed . . . with a maple demi-glace and carmelized onions . . . \$26.00

VEAL WITH CRAB

Sautéed . . . with artichoke hearts and shiitake mushrooms . . . \$27.50

VEAL MILANESE

Sautéed . . . lightly breaded cutlet with capers and rich veal demi-glace . . . \$24.00

FILET AU POIVRE

Grilled...Black Angus with a Zinfandel peppercorn sauce . . . \$29.50

RACK OF LAMB

Roasted . . . with herb mustard crust
and a Pinot Noir sauce . . . \$32.00



PASTA

FARFALLE

Lobster, shrimp & mussels, fresh oregano,
plum tomato and a whisper of cream. . . \$29.00

TOFU STEAK

With Soba noodles on baby spinach
and a light Ponzu sauce . . . \$25.00

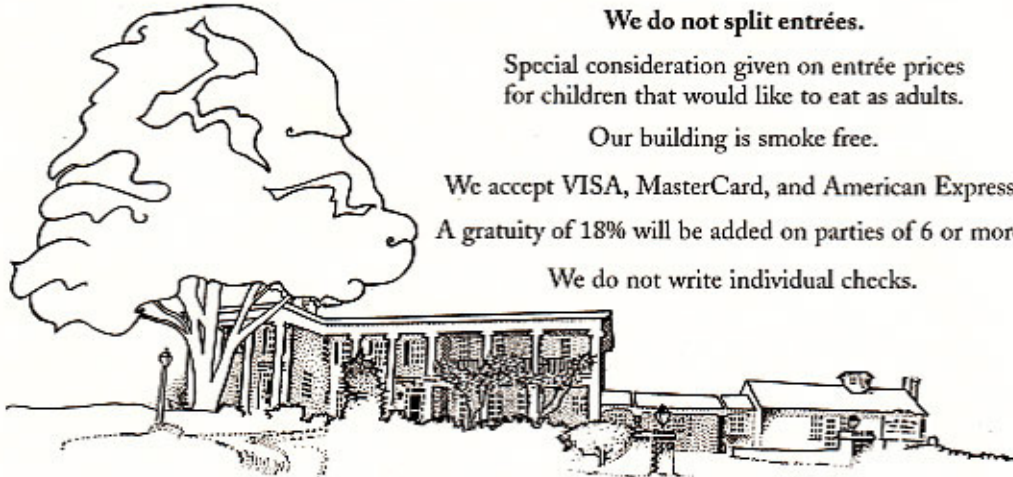
ORECCHIETTE

Grilled vegetables, a touch of olive oil and Romano cheese
with a pinch of pesto . . . \$22.00



Espresso . . . \$3.00 Cappuccino . . . \$4.00
Double Espresso . . . \$4.00 Double Cappuccino . . . \$5.00
Coffee . . . Tea . . . Milk . . . \$3.00
Perrier . . . \$3.50
Sparkling Cider . . . \$3.00
Panna Water (33oz.) . . . \$5.00 San Pellegrino Sparkling Mineral Water (33oz.) . . . \$5.00

Our wine list is as fine as our food. Ask for suggestions.



We do not split entrées.

Special consideration given on entrée prices for children that would like to eat as adults.

Our building is smoke free.

We accept VISA, MasterCard, and American Express.

A gratuity of 18% will be added on parties of 6 or more.

We do not write individual checks.

BANQUETS

REHEARSAL DINNERS

WEDDINGS

Zagats - Exquisite/Perfection since 2002

Best of Cape & Islands

Voted "Best Fine Dining" since 1999.

Voted "Most Romantic" since 1993.

— CAPE COD LIFE MAGAZINE



*Regional Gold Award
Winner
Since 2003*

Mobil ★★ ★

Gift Certificates Available

Proprietor

CHEF/OWNER BILL CONWAY