

SEACOAST SHORES.

EST.



2012

CLUBHOUSE

~~~~~ EAST FALMOUTH, MASSACHUSETTS ~~~~~

# COCKTAILS

## WHITE WINE

|                                              | 6oz   | 9oz   | BOTTLE |
|----------------------------------------------|-------|-------|--------|
| Caslini Pinot Grigio - <i>Veneto, Italy</i>  | 6.00  | 8.00  | 30.00  |
| Kris Pinot Grigio - <i>Giulia, Italy</i>     | 9.00  | 11.00 | 45.00  |
| Parducci Chardonnay - <i>California</i>      | 8.00  | 10.00 | 30.00  |
| Raeburn Chardonnay - <i>California</i>       | 11.00 | 13.00 | 48.00  |
| Kim Crawford Sauv Blanc - <i>New Zealand</i> | 12.00 | 14.00 | 55.00  |
| Paul Dolan Organic Sauv Blanc - <i>Cali.</i> | 10.00 | 12.00 | 50.00  |
| Bex Riesling - <i>Nahe, Germany</i>          | 7.00  | 9.00  | 30.00  |

*“Wine is Sunlight, held together by water.” – Galileo*

## RED WINE

|                                                 |       |       |       |
|-------------------------------------------------|-------|-------|-------|
| Contour Pinot Noir - <i>California</i>          | 10.00 | 12.00 | 40.00 |
| Diora Wines Pinot Noir - <i>California</i>      | 12.00 | 14.00 | 60.00 |
| Pavette Cabernet Sauvignon - <i>California</i>  | 9.00  | 11.00 | 35.00 |
| Liberty School Cabernet Sauvignon- <i>Cali.</i> | 11.00 | 13.00 | 48.00 |
| Klinker Brick Winery Red Blend- <i>Cali.</i>    | 10.00 | 12.00 | 45.00 |
| Michele Torino Malbec - <i>Argentina</i>        | 8.00  | 10.00 | 35.00 |

## CHAMPAGNE & SPARKLING

|                                                     |             |      |
|-----------------------------------------------------|-------------|------|
| Mionetto Prosecco Treviso Brut - <i>Veneto, It.</i> | 187ml Split | 7.00 |
| Gemma Di Luna Moscato - <i>Piemonte, Italy</i>      | 187ml Split | 7.00 |

## BEER *“It's the best damn drink in the world” – Jack Nicholson*

|               |      |                        |      |
|---------------|------|------------------------|------|
| ANGRY ORCHARD | 6.00 | GUINNESS               | 6.00 |
| AMSTEL LIGHT  | 6.00 | HEINEKEN               | 6.00 |
| BLUE MOON     | 6.00 | MILLER HIGH LIFE       | 4.00 |
| BUDWEISER     | 4.00 | MICHELOB ULTRA         | 4.00 |
| BUD LIGHT     | 4.00 | O'DOULS AMBER          | 4.00 |
| COORS LIGHT   | 4.00 | SAM SEASONAL           | 6.00 |
| CORONA LIGHT  | 6.00 | CRAFT BEER SPECIAL MKT |      |

## COCKTAILS

### JALAPENO CUCUMBER MARG 12

Don Julio Tequila, Cointreau Orange Liqueur, fresh lime juice, muddled with jalapenos and simple syrup served over ice

### CUCUMBER TONIC 12

Hendricks Gin and St. Germain Elderflower Liqueur with Tonic muddled cucumber and lemon served over ice

### MOJITO 10

Bacardi Rum, club soda with muddled mint, lime and simple syrup

\*Add Blueberries or Raspberries 2

## MARTINIS

### *“Shaken, not stirred” - James Bond*

Generous Portion Served in a shaker for \$20

### SEACOASTINI 12

Smirnoff Raspberry Vodka with cranberry & pineapple juice, splash or fresh lime juice with frozen raspberries served with champagne

### LEMON BASILTINI 12

Ketel One Citroen Vodka, muddled basil, lemon and sugar topped with sweet & sour and lemonade

### CUCUMBER GINGERTINI 12

Ketel One Citroen Vodka, Stirrings Ginger Liqueur, with muddled cucumber topped with lemonade

### ISLAND BREEZE 12

Bacardi Rum, Peach Schnapps, orange, pineapple and cranberry juice

### DON OF MARGARITAS 12

Don Julio Blanco Tequila, Cointreau Orange Liqueur, topped with sweet & sour and a splash of lime juice

# STARTERS & SALADS

**CHEF'S NE CLAM CHOWDER** cup 7 bowl 10

Blend of clams, potato and light cream

**BASKET FRIES** 6

**BASKET FRIED PICKLES** 8

Served with lemon caper aioli

**BASKET ONION RINGS** 8

**STUFFED QUAHOG** 7

Served with drawn butter

**PAN FRIED CRAB CAKES** 16

Fresh Maine crab cakes with classic seasonings, served with lemon caper aioli

**CALAMARI FRIES** 13

Deep fried cajun calamari fries with roasted red pepper aioli

**STEAK AND CHEESE EGG ROLLS** 13

Shaved sirloin steak, red bell peppers, spanish onion, and Monterey Jack Cheese

**CHICKEN OR BUFFALO TENDERS** 14

Lightly seasoned and fried to perfection  
Served with veggie sticks and bleu cheese or ranch dressing

**CHICKEN WINGS** 16

Buffalo, BBQ or Asian

**KUNG PAO CAULIFLOWER** 14

Served Mandarin style with spicy peanut glaze

**SANTA FE AVOCADO SALAD** 14

Field greens, roasted corn, tomato fresca, fried avocado, tortilla strips, served with buttermilk ranch dressing

**SEACOAST HOUSE SALAD** 7 11

Mixed baby greens, cucumbers, grape tomatoes, carrots, red onions, raisin, sliced almonds, and crumbled goat cheese

**CLASSIC CAESAR SALAD** 8 13

Finished with parmigiano reggiano and garlic croutons

*Add to any salad: grilled chicken 6, scallops 14, salmon 12, shrimp (4) 12*

## SANDWICHES & WRAPS

**FISH SANDWICH** 14

Served on a toasted bulkie roll with lettuce, tomato, and fries

**FISH TACOS** 14

Deep fried cod, lettuce, tomato, Monterey Jack cheese and drizzled with red pepper aioli

**PESTO CHICKEN SANDWICH** 14

Grilled chicken, fresh mozzarella, served on a bulkie roll with lettuce, tomato, pickle and Cape Cod chips\*

**8 OZ. STEAK BURGER** 14

Served on a toasted bulkie roll with lettuce, tomato, pickle and Cape Cod chips\*

**LOBSTER ROLL 6oz (July & August only)** Market

Served with slaw and fries

**RANCH TURKEY BLT WRAP** 12

Classic BLT with country-sliced turkey breast, house made ranch dressing, lettuce, tomato, and served with pickle and Cape Cod chips\*

**BUFFALO CHICKEN WRAP** 14

With lettuce, tomato and side of bleu cheese dressing, Served with pickle and Cape Cod chips\*

**CHICKEN CAESAR WRAP** 14

Served with pickle and Cape Cod chips\*

*Add to any sandwich: cheese 1.5, bacon 3,*

*\*substitute fries for 1\**

Please inform your server or the manager if anyone in your party has known food allergies or ingredient concerns.  
The consumption of raw or undercooked shellfish or meats may have adverse health consequences.



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# ENTREES

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|                                                                                                                  |                           |
|------------------------------------------------------------------------------------------------------------------|---------------------------|
| <b>BAKED SCROD</b>                                                                                               | 24                        |
| Served with lemon beurre blanc sauce, rice pilaf and vegetable du jour                                           |                           |
| <b>PAN SEARED SCALLOPS AND SHRIMP</b>                                                                            | 28                        |
| Served with lemon beurre blanc sauce, rice pilaf and vegetable du jour                                           |                           |
| <b>WHOLE CLAM PLATE (July and August)</b>                                                                        | Market price...Roll/Plate |
| Lightly breaded whole belly clams with fries and slaw                                                            |                           |
| <b>SCALLOP PLATE</b>                                                                                             | Market price...Roll/Plate |
| Lightly breaded scallops with fries and slaw                                                                     |                           |
| <b>CHICKEN FRANCAISE</b>                                                                                         | 22                        |
| Egg battered chicken breast, pan fried and finished with lemon caper butter sauce, served over pappardelle pasta |                           |
| <b>8OZ FILET MIGNON</b>                                                                                          | 28                        |
| Pan seared tenderloin served with house-made mashed potatoes and vegetable du jour                               |                           |
| <b>BRAISED SHORT RIBS</b>                                                                                        | 26                        |
| Slowly braised in a red wine and veal stock, served with mashed potatoes and vegetables du jour                  |                           |
| <b>PISTACHIO ENCRUSTED SALMON</b>                                                                                | 23                        |
| Salmon filet, sautéed spinach, rice pilaf, and lemon beurre blanc sauce                                          |                           |
| <b>FISH &amp; CHIPS</b>                                                                                          | 24                        |
| Lightly battered haddock deep fried until golden brown. Served with tartar sauce, slaw and fries                 |                           |
| <b>CHEF'S BOLOGNESE</b>                                                                                          | 22                        |
| Served over pappardelle pasta                                                                                    |                           |
| <b>VEGETABLE CURRY</b>                                                                                           | 20                        |
| Seasonal vegetable medley in a housemade curry sauce served over rice pilaf                                      |                           |
| <b>CHICKEN PICCATA</b>                                                                                           | 22                        |
| Sautéed chicken breast with lemon, capers, white wine butter sauce and served over pappardelle pasta             |                           |

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# THIN CRUST PIZZA

|                                                                                                     |        |
|-----------------------------------------------------------------------------------------------------|--------|
| <b>THE CLASSIC</b>                                                                                  | 12     |
| Tomato sauce and blended cheeses                                                                    |        |
| <b>MARGHERITA</b>                                                                                   | 12     |
| Lightly sauced, tomato fresca, fresh mozzarella, Italian herbs, and parmesan cheese                 |        |
| <b>VEGETABLE &amp; FRESH RICOTTA</b>                                                                | 14     |
| The classic with mushrooms, red onions, broccoli, diced tomatoes, fresh ricotta and blended cheeses |        |
| <b>BBQ CHICKEN</b>                                                                                  | 16     |
| Grilled marinated chicken, red onion and blended cheeses                                            |        |
| <b>BACON &amp; CARAMELIZED ONION</b>                                                                | 15     |
| Roasted garlic puree, crispy bacon, caramelized onion and blended cheeses                           |        |
| <b>SHRIMP &amp; PESTO</b>                                                                           | 16     |
| Shrimp, pesto, diced tomatoes and blended cheeses                                                   |        |
| <b>ADD TOPPINGS</b>                                                                                 |        |
| Diced tomatoes, extra cheese, mushrooms, onions, pepperoni, bacon, caramelized onions               | 2 each |
| Grilled chicken                                                                                     | 4      |



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# KID'S MENU

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|---------------------------------------------------------|----|
| <b>PASTA</b>                                            | 8  |
| Choice of red sauce or butter                           |    |
| <b>HAMBURGER or CHEESEBURGER &amp; FRIES</b>            | 10 |
| <b>GRILLED CHEESE SANDWICH &amp; FRIES</b>              | 8  |
| Classic kid's favorite ... cheesy, melty, and delicious |    |
| <b>GRILLED HOT DOG &amp; FRIES</b>                      | 8  |
| <b>CHICKEN TENDERS &amp; FRIES</b>                      | 9  |
| Lightly battered and deep fried                         |    |
| <b>FISH N CHIPS</b>                                     | 12 |
| Fresh cod lightly battered and deep fried               |    |
| <b>GRILLED CHICKEN BREAST</b>                           | 12 |
| Served with rice pilaf and vegetables                   |    |

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# DESSERTS

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|---------------------------------------------------------------------|---|
| <b>STRAWBERRY SHORT CAKE</b>                                        | 9 |
| Served with whipped cream                                           |   |
| <b>BROWNIE SUNDAE</b>                                               | 8 |
| A traditional Cape Cod favorite!                                    |   |
| <b>SMITTY'S ICE CREAM</b>                                           | 6 |
| Vanilla or chocolate. Served with whipped cream and chocolate sauce |   |

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