

OUTER BAR & GRILLE



## RAW BAR

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SHRIMP 4 EA

OYSTERS 4 EA

PLATINUM CAVIAR 175  
HOUSE MADE CHIPS, CHIVE CRÈME FRAÎCHE

## SALADS

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SUMMER PEACH SALAD 17  
HEIRLOOM TOMATO, FRESH MOZZARELLA, BASIL

CAESAR SALAD 18  
PARMESAN, CHOPPED EGGS,  
CAPERS, CROUTONS

CLASSIC WEDGE SALAD 16  
PICKLED RED ONIONS, BACON, TOMATOES,  
BLUE CHEESE DRESSING

GOLDEN BEET AND  
CORN SALAD 16  
CITRUS VINAIGRETTE, BIBB LETTUCE,  
CUCUMBER

SALAD ADD-ONS  
CHICKEN 10 SALMON 14  
SHRIMP 16 LOBSTER SALAD 28

## SOUPS

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LOBSTER BISQUE 16

NEW ENGLAND CLAM CHOWDER 15

RED BEET GAZPACHO 12

## APPETIZERS

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CONFIT GARLIC HUMMUS 16  
ROASTED TOMATO AND OLIVE TAPENADE,  
GRILLED NAAN

SEA SALT PRETZEL 12  
MAPLE HONEY MUSTARD

THAI CHILI AND HONEY MARINATED  
CHICKEN WINGS 18  
SCALLIONS, CASHEW, APPLE CIDER VINEGAR

STEAMED LITTLE NECK CLAMS 20  
CHORIZO, GREEN CHILIES, CILANTRO,  
GRILLED BAGUETTE

LOADED GRILLED EGGPLANT 15  
WALNUT AND PECAN CRUST,  
HERB AIOLI, CHERVIL

SUMMERS HARVEST TAMALE 15  
SWEET POTATO SALSA, QUESO FRESCO,  
LIME CREMA

CREOLE BBQ SHRIMP 22  
DILL PICKLED FRIED ONIONS,  
DEVILED EGG AIOLI

CRISPY CALAMARI 20  
SWEET CHILI SAUCE, LEMON

GRILLED ONION &  
MUSHROOM PUTIN 16  
VERMONT CHEESE CURDS, MUSHROOM DEMI

DILL & MINT  
PICKLED CUCUMBER DIP 15  
GREEK YOGURT, SHAVED RADISH,  
GRILLED BAGUETTE

## SANDWICHES

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**WAGYU CHEESEBURGER 28**  
LETTUCE, TOMATO, ONION, FRIES

**LOBSTER AREPA 30**  
BLACK BEAN AND CORN SALSA, VENEZUELAN CHEESE,  
LIME CREMA

**BEEF SHORT RIB  
GRILLED CHEESE 24**  
AGED CHEDDAR, SOURDOUGH,  
BOURSIN, PICKLE, FRIES

**CHICKPEA SHAWARMA 24**  
FETA, ROASTED RED PEPPER, HUMMUS

**KOREAN FRIED CHICKEN  
SANDWICH 25**  
JICAMA SLAW, ASIAN PICKLES

**OUTER BEACH BEEF HOT DOG 22**  
TOPPED WITH MAC AND CHEESE,  
BACON BLUE CHEESE

## ENTRÉES

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**SEARED SEA BASS 55**  
CURRIED CHICKPEA, GRAPEFRUIT AND FENNEL  
SALAD, VANILLA-CITRUS VINAIGRETTE

**GRILLED BEEF TENDERLOIN 65**  
WATERCRESS PURÉE, FINGERLING POTATO,  
WORCESTERSHIRE GLAZED ONIONS

**MISO MARINATED ORGANIC  
CHICKEN BREAST 42**  
ORANGE, BROWN BUTTER, CARROT PURÉE,  
FRISÉE, NORI SESAME EMULSION

**GRILLED SALMON LOIN 45**  
CHARRED BEET PURÉE, BURNT HONEY,  
BUTTER TOSSED BRUSSEL SPROUTS, ROCKET SALAD

**ROASTED CAULIFLOWER STEAKS 38**  
TOASTED PUMPKIN SEED, JALAPEÑO  
CREAMED SPINACH, TOASTED CHICKPEAS

**SWEET CHILI MAC AND CHEESE 30**  
SESAME, SCALLIONS

## POKE BOWL

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SUSHI RICE, AVOCADO, CUCUMBERS, EDAMAME,  
WONTON CHIPS, SCALLIONS

**SESAME MARINATED  
CHICKEN BREAST 24**

**PONZU MARINATED TUNA 26**

**HONEY SESAME TOFU 21**

## CAPE COD CLASSICS

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**TRADITIONAL OUTER BAR  
LOBSTER ROLL**  
1/2 LB 65    1/4 LB 40  
GREEN SALAD, PICKLE

**FISH AND CHIPS 28**  
TARTAR SAUCE, FRIES, CABBAGE SLAW,  
GRILLED LEMON

**PLEASANT BAY TACOS 27**  
FLOUR TORTILLA, RED CABBAGE SLAW,  
ANCHO CHILI AIOLI  
CHOICE OF FRIED COD OR GRILLED SWORDFISH

**THOREAU'S CLASSIC  
TURKEY CLUB 26**  
MAPLE BACON MAYONNAISE, SPROUTS,  
LETTUCE, TOMATO, ONION, FRIES

## FLATBREADS

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**WILD MUSHROOM BLONDIE 20**  
CHOPPED MUSHROOM, RICOTTA CHEESE,  
MOZZARELLA, HERB OLIVE OIL

**PROSCIUTTO & FIG 24**  
CARMELIZED ONION, MOZZARELLA, FIG JAM

**MARGARITA 16**  
FRESH BASIL, VINE RIPE TOMATOES

A 20% SERVICE CHARGE HAS BEEN ADDED TO YOUR CHECK.

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## FROZEN DRINKS 17

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### MUD SLIDE

ABSOLUT VODKA, KAHLUA, BAILEY'S IRISH CREAM,  
VANILLA ICE CREAM

### WATERMELON FREEZE

ABSOLUTE WATERMELON VODKA, WATERMELON

### PIÑA COLADA

MALIBU COCONUT RUM, PIÑA COLADA

### STRAWBERRY DAIQUIRI

STRAWBERRY MALIBU RUM, STRAWBERRY

## MARGARITAS 17

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AVAILABLE FROZEN OR ON THE ROCKS

– FLAVORS –

TRADITIONAL STRAWBERRY

BANANA WATERMELON MANGO

ALL MADE WITH HORNITOS TEQUILA, TRIPLE SEC, LIME

## NON-ALCOHOLIC SELECTION

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### BABY BELLINI 12

PURÉE OF PEACH, LEMONADE, GINGER ALE

### COCONUT SODA 12

CRÈME DE COCONUT, LIME, SPRITE, MINT

### STRAWBERRY FIZZ 12

PURÉE OF STRAWBERRY, LEMON, AGAVE, SODA

### SUMMER LEMONADE 12

LAVENDER SIMPLE SYRUP, LEMONADE

## NON-ALCOHOLIC CRAFT BEERS

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### UPSIDE DAWN GOLDEN ALE, 7.75

ATHLETIC BREWING CO., CT  
(ABV 0.4)

### RUN WILD IPA, 7.75

ATHLETIC BREWING CO., CT  
(ABV <0.5)

## SPECIALTY DRINKS

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### LAVENDER LEMONADE 17

ABSOLUT VODKA, LAVENDER SIMPLE SYRUP,  
FRESH LEMONADE

### GIN BLOSSOMS 16

HENDRICK'S NEPTUNIA BOTANICAL,  
STRAWBERRY PURÉE, TONIC

### STRAWBERRY BASIL BREEZE 17

BELVEDERE LEMON & BASIL ORGANIC INFUSION,  
ST. GERMAINE, STRAWBERRY PURÉE, SODA

### PLEASANT BAY PUNCH 18

MT. GAY RUM, DIPLOMATIO PLANAS RUM,  
BAJA PUNCH, GRENADINE, MEYERS FLOAT, LIME

### COCONUT MOJITO 17

BACARDI COCONUT RUM, CRÈME DE COCONUT,  
LIME, MINT, SODA

### SANGRIA 16

WINE, ORANGE, PEACH SCHNAPPS, FRESH FRUIT  
CHOOSE RED OR WHITE WINE

### OUTER BAR CLASSIC BLUEBERRY 18

TRIPLE 8 BLUEBERRY VODKA,  
FISHERS ISLAND HARD LEMONADE

### PEAR-ADISE 17

GREY GOOSE PEAR VODKA, ST. GERMAINE,  
PROSECCO, CUCUMBER

### THE MAYFLOWER 17

REGIMENTAL WHISKEY, ST. HOLLOW SPIRITS  
AMARO MARINO LIQUEUR, SIMPLE SYRUP, CHERRY

### BACKWARDS PALOMA 16

GRAY WHALE GIN, GRAPEFRUIT, SODA

### SUMMERS PEAK 17

VOLCÁN TEQUILA, MT. RIGI SWISS CHERRY LIQUEUR,  
PROSECCO

### LIBAYTION'S SUMMER SPRITZ 16

APEROL, PROSECCO, SODA

### DRAGONBERRY MOJITO 17

BACARDI DRAGONBERRY, LIME, RASPBERRY, MINT

### RASPBERRY-POMEGRANATE MARGARITA 17

SAUZA HORNITOS PLATA TEQUILA, AGAVE,  
POMEGRANATE, LEMON, LIME, RASPBERRIES

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## WINES

### SPARKLING & CHAMPAGNE

		GL	BTL
1	CASA CANEVEL PROSECCO BRUT, VALDOBBIADENE, ITALY N.V.	17	66
5	MOËT & CHANDON BRUT IMPÉRIAL, ÉPERNAY, FRANCE N.V.	25	98

### WHITE WINES

63	CAVE DE RIBEAUVILLÉ RIESLING COLLECTION, ALSACE, FRANCE	15	59
109	BARONE FINI PINOT GRIGIO, VALDADIGE, ITALY	16	62
68	MAISON FOUCHER SANCERRE LES GLORIES, LOIRE, FRANCE	19	74
114	TERRAS GAUDA ALBARIÑO O ROSAL, RIAS BAIXAS, SPAIN	16	62
110	ALEXAKIS ASSYRTIKO, CRETE, GREECE	14	59
122	CLOUDY BAY SAUVIGNON BLANC, MARLBOROUGH, NEW ZEALAND	22	86
107	NOELIA RICCI TREBBIANO FORLÍ BRO', EMILIA-ROMAGNA, ITALY	15	59
22	ZIATA BY KAREN CAKEBREAD SAUVIGNON BLANC, NAPA	18	70
45	SKYSIDE CHARDONNAY, NORTH COAST	17	66
44	LA CREMA CHARDONNAY SARALEE'S VINEYARD, RUSSIAN RIVER	24	94

### ROSÉ WINE

143	MIRAVAL ROSÉ, CÔTES DE PROVENCE, FRANCE	18	70
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### RED WINES

154	CHEHALEM PINOT NOIR CHEMISTRY, WILLAMETTE VALLEY	16	62
150	CALERA PINOT NOIR, CENTRAL COAST	18	70
271	MEANDRO DO VALE MEÃO, DOURO, PORTUGAL	14	59
286	BODEGA BENEGAS MALBEC ESTATE, MENDOZA, ARGENTINA	15	59
285	CASARENA CABERNET SAUVIGNON ESTATE, MENDOZA, ARGENTINA	17	66
174	ARROWOOD CABERNET SAUVIGNON, SONOMA	22	86

## DRAUGHT BEER

HOG ISLAND BEER CO. WEQUASSETT PLEASANT BAY IPA, ORLEANS, CAPE COD, MA 6.3% ABV	9.25
CAPE COD BEER SUMMER HEFEWEIZEN, HYANNIS, CAPE COD, MA 5.0%ABV, 10 IBU	9.50
DEVIL'S PURSE HANDLINE KÖLSCH, DENNIS, CAPE COD, MA 5.0% ABV, 18 IBU	9.25
SWITCHBACK BREWING CO. ALE, BURLINGTON, VT, 5.0% ABV, 28 IBU	9
EXHIBIT A BREWING CO. JUST A KITTEN NEW ENGLAND IPA, FRAMINGHAM, MA, ABV 5.0	9.75
BERKSHIRE BREWING CO. BERKSHIRE LAGER, BERKSHIRE, MA ABV 4.5%	8.75

## CANNED BEER, CIDER, HARD SELTZER

603 BREWERY SUMMATIME SESSION ALE, LONDONDERRY, NH 4.5% ABV (16OZ CAN)	9.50
CAPE COD BEER BEACH BLONDE GOLDEN ALE, HYANNIS, CAPE COD, MA 4.9% ABV, 10 IBU (16OZ CAN)	9.75
BAREWOLF BREWING POLYAMOROUS CABAL FRENCH SAISON, AMESBURY, MA 5.5% ABV 5.5% 35 IBU (16OZ CAN)	10.00
NAUKABOUT BEER CO BEACH HAIR NEW ENGLAND IPA, MASHPEE, CAPE COD, MA 7.1% ABV, 35 IBU (16OZ CAN)	11.00
SAMUEL ADAMS, BOSTON, MA (12OZ CAN)	8
CORONA (12OZ CAN)	8
SAMUEL ADAMS SUMMER ALE, BOSTON, MA (12OZ CAN)	8
BUD LIGHT (12OZ CAN)	8
COORS LIGHT (12OZ CAN)	8
WHITE CLAW HARD SELTZER (12OZ CAN) BLACK CHERRY OR WATERMELON	8
STORMALONG MASS APPEAL HARD CIDER, LEOMINSTER, MA 5.5% ABV (16OZ CAN)	8.75

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