

Raw Bar

OLD BAY BOILED JUMBO SHRIMP 3.75

TODAY'S OYSTERS 3.25

HALF CHILLED LOBSTER m.p.

Lemon aioli & Cocktail sauce

TODAY'S CEVICHE 15

Fresh, daily prepared homemade ceviche

Bistro Apps

SUMMER BURRATA 16

Fruit, honey, olive oil, fresh mint, grilled bread
add prosciutto 6

FRIED CALAMARI 17

Served with lemon aioli

CRISPY BRUSSELS SPROUTS 12

Sesame & Miso Oil, pickled fresas

CRUDITÉS & HUMMUS 10

CRAB CAKE 23

Jumbo lump crab, arugula & fennel salad, smoked
tomato emulsion

WHOLE BELLY CLAMS m.p.

Served with homemade tartar sauce

SPICY TUNA 19

Crispy rice, wakame, siracha aioli, fly fish roe, furikake

Vegetarian

GRILLED VEGGIES

23

Grilled Asparagus, fingerling potatoes, peas &
homemade hollandaise

SPAGHETTI POMODORO

20

Fresh Spaghetti, san marzano tomato, fresh basil,
parmesan, evoo

FRIED GNOCCHI WITH LEMON BUTTER

22

Sun dried tomatoes, spinach & parmesan

Bistro 41

KITCHEN & BAR

Soup & Salads

NEW ENGLAND CLAM CHOWDER 10

CHOPPED SALAD 19

Romaine, avocado, diced tomato, onion, crouton,
bacon, gorgonzola, chive, parmesan peppercorn
dressing

BISTRO SALAD 11

Mixed greens, tomato, onion, cucumber, dill
vinaigrette

BABY GEM CAESAR 15

homemade croutons

Add on for salads:

Chicken 10, Shrimp 10, Prosciutto 6, Lobster Salad 22

SHACK FARE

FISH & CHIPS 32

Fresh Local Cod, zesty cabbage, tartar sauce, fries

FRIED CHICKEN SANDWICH 19

Gold brown delish thigh meat, mayo, zesty cabbage,
pickles, fries

LOBSTER ROLL m.p.

Chilled lobster salad with mayo, toasted hot dog
bun

Sides

Whipped Potatoes

7

Haricot Verts

8

Grilled Corn

8

French Fries

6

Consuming raw or undercooked meat or seafood may increase your
risk for foodborne illness

Please inform your server of any allergies.

Fish & Shellfish

CHATHAM MUSSELS 28

White wine, fennel, tomato, onion, butter, herbs, french
fries

STRIPED BASS PICCATA 38

Whipped potatoes, haricot verts, caper butter, lemon

LOCAL HALIBUT 37

Served with summer succotash, whipped potatoes

PAN SEARED COD 32

Marinated tomato and basil served with rice pilaf

GRILLED LOBSTER m.p.

Steamed potato, corn etc, drawn butter

GRILLED TUNA 38

Miso glaze, crispy rice, pickled fresas, bok choy

SWORDFISH MILANESE 35

Lemon caper beurre blanc, fennel, arugula, parmesan

GRILLED SWORDFISH 37

Grilled asparagus, fingerling potatoes, peas & homemade
hollandaise

SPAGHETTI ALLE VONGOLE 34

Littleneck clams, chili flakes, white wine, parsley,
parmesan, grilled focaccia

LOBSTER FRA DIAVOLO 36

Fresh fettuccine, rich tomato broth, lobster claw & knuckle
meat

Poultry & Meats

FIRE ROASTED HALF CHICKEN

36

Velouté, olives, grilled red onion, parsley,
castalvetrano olives, fingerling potatoes

BISTRO BURGER

24

8 oz. Patty, american cheese, bacon, pickles, fries

BAVETTE AU POIVRE

39

Aka flap steak, grilled and served with pepper
corn cream sauce, fries

STEAK FRITES

48

Ny Strip served with maître d'butter and fries

Wines By the Glass

SPARKLING & ROSÉ

CREMANT DE LOIRE BLANC, FR 13

ROSÉ, Maison Fabre, FR 13

ROSÉ SPARKLING, Bouillot Perle D'aurore, FR 16

WHITE WINES

PINOT GRIGIO, La Bella, IT 12

MUSCADET, Selection des Cognettes, FR 13

SAUVIGNON BLANC, Dourthe N1, FR 12

RIESLING, Sophie Schaal, FR 14

POUILLY-FUISSE, Manciat- Poncet, FR 15

PINOT BIANCO, St. Michael Eppan, IT 13

CHARDONNAY, Alexander Valley, CA 14

RED WINES

RED BLEND, Tintero, IT, 11

PINOT NOIR, Domaine Lelievre, FR 14

COTES-DU-RHONE, Saint Cosme, FR 13

CABERNET SAUVIGNON, Chasing Rain, CA 15

Beer

Bottles & Cans

Corona 7, Bud Light 6,

Stella 7; Guinness 9

Devils Purse, Shiso + Berry 8

12 oz. Pulp Daddy Ipa 12

Leinenkugel, Summer Shandy 8

Downeast Blueberry Cider 9

NA Peroni 7

Draft

Cisco Grapefruit IPA, MA 8

Allagash White, ME 9

Cape Cod Blonde, MA 8

Devils Purse Kolsch, MA 9

Sierra Nevada, Hazy IPA, CA 8

Naukabout Cape Lager, MA 8

Wachusett Blueberry 8

Lunch IPA, ME, 13

Bistro 41

KITCHEN & BAR

Cocktails

STRAWBERRY & BASIL SMASH 15

Vodka, strawberry puree, fresh basil, lime juice, soda, served tall

RUM SOUR 15

Rum, falernum, lime juice, served on rocks

CAPE WITH A VIEW 15

Gin, campari, lemon juice, grapefruit juice, simple syrup, served tall

LYCHEE-TINNY 15

Gin, Manzanilla sherry, Giffard Lichi-Li, Absinthe, served up

PASSIONFRUIT DAIQUIRY FIZZ 15

Don Q rum, passion fruit puree, lime, topped with sparkling, served up

MEZCAL ESPRESSO 16

Mezcal, espressom Giffard Banane du Bresil, Lucano coffee, served up

LIMONCELLO SPRITZ 15

Limoncello, sparkling wine, lemon juice

Zero Proof Cocktails

Limon Zerro Spritz 10

NA Negroni 10

Wines by the Bottle

SPARKLING & ROSÉ

Cremant d'Alsace, Barmes-Buecher, 2020, FR 48

Brut rose, Murgo, 2022, IT 55

Corail Rose Provence, Chateau de Roquefort, 2023, FR 33

Ode to Lulu Rose, Bedrock, 2023, CA 48

Sancerre Rose, Pierre Prieur & Fils, 2023, FR 53

L'Invitation Brut, Hure Freres, 2023, FR 98

Blanc de Blancs Grand Cru Brut, Vazart-Coquart, 2023, FR 117

Blanc de Noirs, Hugues Godme, 2022, FR 138

WHITE WINES

Chiosu Fornelli Biancu Gentile, Clos Fornelli, 2021, FR 38

'Apremont, Domaine Jean Masson & Fils, 2021, FR 37

Goisot, Exogyra Virgula Saint-Bris, 2022, FR 42

Sancerre Blanc, Francois Crochet, 2023, FR 67

Bourgogne Aligote, Jean-Marc & Thomas Bouley, 2021, FR 67

Chablis 1er Cru, Isabelle et Denis Pommier, 2021, FR 75

Pouilly-Fuisse Pastoral, Domaine Frantz Chagnoleau, 2022, FR 75

Tenuta San Michele, Murgo Etna Bianco, 2021, IT 50

Citrine Chardonnay, Enfield Wine Co., 2022, CA 48

Santorini Familia, Hatzidakis Winery, 2022, GR 90

Chassagne Montrachet Morgeot 1er Cru, Armand Heitz, 2022, FR 263

RED WINES

'De l'Autre Rive', Julien Pilon, 2022, FR 40

La Cuadrilla, Stolpman, 2022, CA 43

Vin Corse Sartène "Rosumarinu", Sant Armettu, 2023, FR 58

Vigne Vecchie, Calabretta, 2014, IT 50

Moschomavro, Magoutes Vineyard, 2021, GR 50

Côtes Catalanes 'Roboul', Danjou-Banessy, 2022, FR 53

Fleurie 'L'Alchimiste', Anne-Sophie Dubois, 2022, FR 54

Cabernet Sauvignon, Bedrock Wine Co., 2022, CA 75

Beaune 'Les Épenottes', Chateau de Masse, 2022, FR 92

Bourgogne Hautes-Cotes de Nuits 'Louis Auguste', 2021, FR 83

Savigny-les-Beaune 1er Cru La Dominode,

Jean-Marc & Hugues Pavelot, 2020, 146

Saint-Joseph, Jean-Louis Chave, 2021, FR 188

Di Costanzo Cabernet Sauvignon, Farella Vineyard, 2019, CA 258