



600 Route 28 (at Bank St.) • Harwich Port, MA • 508-430-7888

Executive Chef
Jason Thomas

Proprietor
Art Duquette

APPETIZERS

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| New England Clam Chowder | 6.75 |
| Soup of the day | Priced Daily |
| Crab Cake Lump crab meat, remoulade sauce, julienned English cucumbers with rice wine marinade | 9.50 |
| Fried Calamari Sweet and sour vinegar peppers, house prepared tartar sauce With capers and cornichon pickles | 8.75 |
| Colossal Shrimp Cocktail Three colossal shrimp, classic horse radish cocktail sauce | 8.00 |
| Grilled Prosciutto Wrapped Mozzarella with Basil Marinated artichoke hearts and fire roasted red peppers | 9.00 |
| Warm Lobster and Crab Dip Lavash chips | 10.00 |
| Steamed Local Littlenecks Leeks, garlic, tomato and Sierra Nevada | 8.25 |
| Oysters on the Half Shell Half dozen local oysters, champagne vinegar with shallots and pink pepper, crème fraiche | 14.50 |
| Grilled Oysters Rockefeller Three Local Oyster with spinach, apple smoked bacon, shallots and Asiago cheese | 8.25 |
| SALAD | |
| Baby Arugula, Toasted Salad Cherry tomatoes, fresh mozzarella, roasted garlic vinaigrette with balsamic | 8.50 |
| House Salad Mixed greens, and BANK ST vinaigrette | 6.50 |
| Caesar Romaine, seasoned croutons and Parmigiano Reggiano, anchovies upon request | 7.25 |
| Iceberg Wedge Baby iceberg with tomato Roquefort vinaigrette, applewood smoked bacon and hard boiled egg | 7.75 |

UNDER COOKED MEATS, FISH AND SHELLFISH MAY CAUSE FOOD BORNE ILLNESS. PLEASE ADVISE Yours truly, SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS.

All entrées will include one of the side orders listed below that you will choose

FISH ENTREES from the Grille

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| Halibut | 25.00 |
| Grilled Colossal Shrimp with Jumbo Scallops | 21.00 |
| Wild Salmon | 20.00 |

Please select one of the following sauces

- Lemon beurre blanc
- Roasted garlic, white wine and fresh herb butter
- White anchovy and caper butter
- Salsa cru of tri-color bell peppers, cilantro, red onion, tomato

MEAT ENTREES from the Grille

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| Sirloin of Beef | (12oz) 24.00 |
| Delmonico Rib Eye | (12oz) 25.00 |
| Lamb Loin Chops, mint sauce upon request, or | (2 x 7oz chops) 27.00 |

Please select one of the following sauces

- Black peppercorn and light cream sauce
- Zinfandel red wine demi glaze
- Roasted garlic, red wine and fresh herb butter
- **Bank St**, chop sauce

ADDITIONAL ENTREES

1 ½ Pound Steamed Lobster Chef's preparation of the week **M-P**

Simply Baked Day Boat Haddock Herb-breaded crusted, lemon beurre blanc **23.00**

Chatham Sole Florentine Baked with a chopped creamy spinach-panko crust **22.00**

Flattened Baby Chicken House marinade and basted, flash grilled and roasted **20.00**

Organic Pork Rib Chop Grilled, apple and pecan chutney **19.00**

SIDE ORDERS

Veggie **All 4.00**

spinach simply steamed

spinach sautéed with lemon, garlic and olive oil

creamed spinach

broccoli and cauliflower gratin

grilled asparagus and herb oil

honey glazed carrots with ginger

Starch **All 4.00**

twice baked potato with sweet potato

sweet potato spicy fries

smashed red bliss, sour cream and chives

roasted baby potatoes with rosemary

steak fries

CHILDREN ENTREES (12 AND UNDER AND OFFERED AS IS)

ENTREES INCLUDE A CHOICE OF THE FOLLOWING DESERTS AND ARE ONLY. SIDE ORDERS ARE INCLUDED AS LISTED. ONLY OFFERED WITH IN THE MAIN DINNING AREA.

Chocolate brownie with fudge, whipped cream and cherry, or Frozen white chocolate mousse with whipped cream and cherry

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| MACARONI AND CHEESE , crispy crust | 13.00 |
| GRILLED GROUND BEEF PATTY , with french fries | 13.75 |
| BREADED CHICKEN TENDERS with french fries | 13.75 |
| ELBOW MACARONI , with butter or tomato sauce | 11.50 |
| GRILLED TUSCAN BREAD PIZZA , tomato sauce & mozzarella | 12.25 |
| CLASSIC MEAT POT PIE , with french fries | 12.00 |