



THE red INN

WATERFRONT DINING & LODGING

Starters

Raw Bar

Fresh Wellfleet Oysters, Wellfleet little necks, Boiled Shrimp and local Lobster Tail
Choose as many of each item as you would like!

Market Price

Large Shrimp Sampler: 12 Oysters, 6 Clams, 6 Shrimp 2 ½ Lobster tails \$65

Small Shrimp Sampler: 6 Oysters, 3 Clams, 3 Shrimp 1 ½ Lobster tail \$35

Steamed Clams or Mussels

In a Sherry Leek Garlic Butter Broth

14

Lobster and Artichoke Fondue

In a Warm Sourdough Bowl

15

Crispy Panko Crusted Shrimp

With a Sweet Hot Chili Dipping Sauce

12

Oyster Brochette

Bacon Wrapped Oysters served with a Remoulade Dipping Sauce

12

Creole Pate'

Chicken Liver Mousse Pate' with accoutrements

10

Kobe Beef Mini Burgers

Seared Rare served with sauce Remoulade

17

Lobster Sliders

Our Famous Lobster Salad served on two mini Buns

17

Soups

Spicy Lobster Corn Chowder

Yes it is a bit spicy!

9

Soup Du Jour

9

Salads

The red Inn Salad

Seasonal Organic Greens, Sundried Cape Cod Cranberries, French Burnt Pecans, Vermont Goat Cheese and Green Herb Vinaigrette

14 6.5 with Entrée'

Caesar Salad

Classic Caesar preparation with Parmesan and Croutons

Fried Bacon Wrapped Oysters are optional \$2.5 each

14 6.5 with Entrée'

Entrées

Panroasted Local Cod

Lemon-Garlic Confit with Applewood Bacon,
Served on a Bed of Rosemary Potatoes

27

Fresh Local Sea Scallops

Served with Orzo and a Citrus Buerre Blanc

27

Fresh Ahi Tuna

Served with a Tomato Cannellini Bean Ragout

28

Panroasted Free-range Chicken Breast

Mashed Potatoes and a Balsamic Butter

26

Savory Vegetable Breadpudding

Marinated and Grilled Portabella with Veggie Port Wine Demi

26

Seafood Pasta

Shrimp and Crawfish sautéed with Mushrooms in a light Sherry Creole Tomato Cream

30

Herbed Crusted American Lamb Chops

Roasted with a Crust of Dijon and Fresh Herbs, with Mashed Potatoes and a Red Wine Demi-glaze

35

Grilled Long Island Duck Breast

Creole seasoned and grilled, served with Savory Breadpudding and a Passionfruit Maple Glaze

30

Grilled Local Lobster

Lemon Butter Sauce with Roasted Potatoes

MP

Chili Rubbed Double Thick Pork Chop

Ginger Cranberry Chutney with Mashed Potatoes

28

Pepper Crusted Filet Mignon

With Truffle Mashed Potatoes and a Jack Daniel's Sauce

35

The Red Inn's BIG 16oz Dry Aged Center Cut Sirloin

With Onion Rings and Herb Butter

46

Cauliflower Mash

7 side 3 substitute starch

20% Gratuity will be added to parties of 5 or more

Please use cell phones outside.

*Consuming raw or undercooked meats, seafood or shellfish may increase your risk of food borne illness