



THE red INN

WATERFRONT DINING & LODGING

Raw Bar

Wellfleet Oysters 3.0, Wellfleet Little Necks 2, Boiled Shrimp 2.75
½ Local Lobster Tail Grilled or Chilled 15
choose as many of each item as you would like!

THE red INN Seafood Sampler 100
12 oysters, 6 clams, 6 shrimp, two ½ lobster tails
lobster salad, crabmeat remoulade, ceviche

Large Seafood Sampler 65
12 oysters, 6 clams, 6 shrimp, two ½ lobster tails

Small Seafood Sampler 35
6 oysters, 3 clams, 3 shrimp, one ½ lobster tail

Ceviche 14 **Crabmeat Remoulade** 18 **Lobster Salad** 18

Starters

Steamed Clams 15
white wine, creole tomato, fennel, garlic butter broth

Lobster and Artichoke Fondue 16
in a warm sourdough bowl

Crispy Panko Crusted Shrimp 15
with a sweet hot chili sauce

Oysters en Brochette 15
bacon wrapped oysters served with a remoulade dipping sauce

Creole Pâté 12
chicken liver mousse pâté with accoutrements

Kobe Beef Mini Burgers 18
seared rare, served with sauce remoulade

Lobster Sliders 18
our famous lobster salad served on two mini buns

Soups

Lobster Corn Chowder 9
yes, it's a bit spicy!

Soup du Jour MP

Salads

THE red INN Salad 16/8.5 with entrée
*seasonal organic greens, sundried cape cod cranberries,
french burnt pecans, vermont goat cheese, green herb vinaigrette*

Organic Caesar Salad 16/8.5 with entrée
add fried bacon wrapped oysters, 3- each

Organic Boston Lettuce Salad 16
*hearts of palm, pear tomatoes, artichokes, red onions, oranges,
creamy citrus, poppy seed vinaigrette*

THE red INN Classics

no substitutions please

Pan Roasted Local Cod

*lemon garlic confit, applewood bacon,
rosemary potatoes, haricot verts*

28

Pepper Crusted Filet Mignon

jack daniel's sauce, truffle mashed potatoes, asparagus

44

Fresh Local Scallops

orzo, citrus beurre blanc, haricot verts

30

House-Smoked Braised Pork Shank

chipotle tomato, mascarpone grits, asparagus

30

Smoked Long Island Duck

*creole seasoned, de-boned and smoked,
savory bread pudding, orange peppercorn glaze, asparagus*

36

Creole Shrimp and Grits

lightly blackened Gulf shrimp, creole tomato sauce, mascarpone grits, haricot verts

28

Pan Roasted Free Range Chicken

apricot and black pepper compound butter sauce, mashed potatoes, haricot verts

26

Savory Vegetable Bread Pudding

*shiitake mushrooms, fennel bulb, onions, zucchini,
squash, portobello and veggie demi, haricot verts*

26

Dijon-Crusted Lamb Chops

red wine demi glace, mashed potatoes, asparagus

46

add a chop 12

À La Carte

Pepper Crusted Filet	8 oz	39
Pork Chop	16 oz	26
Porterhouse	24 oz	68
Sirloin	16 oz	48
Salmon	8 oz	25
Lobster Tail	MRKT	

Sauce

Red Wine Demi Glace
Mango Salsa
Tomato Olive Provençal
Chimichurri
Roasted Garlic & Red Onion
Drawn Butter
Beurre Blanc (add crab 5)

Sides

Southern Baked Mac & Cheese	10	Haricots Verts	8
Hand Cut French Fries	8	Asparagus	8
Mashed Potatoes	7	Broccolini	10
Roasted Rosemary Potatoes	7	Cauliflower Mash	10
Mascarpone Grits	7		

Before placing your order, please inform your server if anyone in your party has a food allergy.
Consuming raw or undercooked meats, seafood or shellfish may increase your risk of foodborne illness.