



# THE red INN

WATERFRONT DINING & LODGING

## Raw Bar

Wellfleet Oysters 3.0, Wellfleet Little Necks 2, Boiled Shrimp 2.75  
minimum order 6  
½ Local Lobster Tail Grilled or Chilled 15

### **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 19   Lobster Salad 19**

## Starters

### **Steamed Clams 18**

*white wine, creole tomato, fennel, garlic butter broth*

### **Lobster and Artichoke Fondue 18**

*in a warm sourdough bowl*

### **Crispy Panko Crusted Shrimp 16**

*with a sweet hot chili sauce*

### **Oysters en Brochette 16**

*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 19**

*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*

MP

### 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	MP
Pork Chop	16 oz	28
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.

