



THE red INN

WATERFRONT DINING & LODGING

Raw Bar

Wellfleet Oysters 3, Wellfleet Little Necks 2, Boiled Shrimp 2.75
minimum order 6
½ Local Lobster Tail Grilled or Chilled 16

THE red INN Seafood Sampler 115

12 oysters, 6 clams, 6 shrimp, two ½ lobster tails
lobster salad, crabmeat remoulade, ceviche

Large Seafood Sampler 70

12 oysters, 6 clams, 6 shrimp, two ½ lobster tails

Small Seafood Sampler 40

6 oysters, 3 clams, 3 shrimp, one ½ lobster tail

Ceviche 15 Crabmeat Remoulade 20 Lobster Salad 25

Starters

Steamed Clams 18

white wine, creole tomato, fennel, garlic butter broth

Lobster and Artichoke Fondue 20

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 20

seared rare, served with sauce remoulade

Lobster Sliders 22

our famous lobster salad served on two mini buns

Soups

Lobster Corn Chowder 10

Soup du Jour MP

Salads

THE red INN Salad 17/9 with entrée

*seasonal organic greens, sundried cape cod cranberries,
french burnt pecans, vermont goat cheese, green herb vinaigrette*

Organic Caesar Salad 17/9 with entrée

add fried bacon wrapped oysters, 4- each

Organic Boston Lettuce Salad 17

*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*

40

Creole Shrimp and Grits

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

29

Pan Roasted Free Range Chicken

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

28

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

49

add a chop 14

À La Carte

Pepper Crusted Filet	8 oz	MP
Pork Chop	16 oz	28
Porterhouse	24 oz	69
Sirloin	16 oz	49
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	9
Hand Cut French Fries	8	Asparagus	9
Mashed Potatoes	8	Broccolini	10
Roasted Rosemary Potatoes	8	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.