

Starters

Raw Bar

Fresh Wellfleet Oysters, Boiled Shrimp, Wellfleet Little Necks, Local Lobster Tails

Choose as many of each as you would like!

Market Price

Small Seafood Sampler: 6 Oysters, 3 Clams, 3 Shrimp, one ½ Lobster Tail \$35

Panko Crusted Shrimp

With a Sweet Hot Chili Sauce 12

Creole Pâté

Chicken Liver Mousse Pâté with Accoutrements 10

Lobster Corn Chowder

Yes it is a bit spicy! 5 cup 8 bowl

Steamed Wellfleet Little Necks

White Wine, Fennel, Tomato Garlic Butter Broth
14

Salads

The red Inn Salad

Seasonal Organic greens, sundried Cape Cod cranberries, French burnt pecans, Vermont goat cheese and green herb vinaigrette

12

Caesar Salad

Organic Romaine with Caesar Dressing 12

> Chicken add **\$4** Shrimp add \$6

Shrimp Remoulade Salad

Boiled shrimp, mixed Organic greens, boiled eggs, tomatoes, Remoulade dressing

Sandwiches

Lobster Salad Sandwich

Our famous lobster salad 22

The red Inn BLT

House Rosemary Bread, Mayo, Lettuce, Tomato and Applewood Bacon 14

Fried Shrimp or Oyster Po-Boy

Loaded with shrimp or oysters served with Remoulade dressing on French bread
14

Red Inn 8oz Burger

12 Add Cheese 2 Add Bacon 2

Lunch Entrees

Served with Fries or Mixed Green

Catfish Platter

Fresh catfish Lightly battered and fried Served with Sauce Remoulade 18

Fried Shrimp Platter

Served with Cocktail sauce and Remoulade 24

Seafood Pasta

Shrimp and Crawfish sautéed with Mushrooms in a light Sherry Creole Tomato Cream 24

Petite Pepper Crusted Filet Mignon

Served with Jack Daniels Red Wine Demi 28

Pan -Roasted Free Range Chicken

Apricot Black Pepper Compound Butter Sauce
19

Grilled Local Lobster Tail

Brushed with Herbs and Grilled
Market Price

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 food borne illness Thank You and Enjoy!