

THE QUARTERDECK



DINNER MENU

164 Main Street, Falmouth, MA
508-548-9900

Appetizers

Stuffed Quahog

*Fresh from Chatham, a special Cape Cod recipe,
served with butter and hot sauce.*
4.95

Chilled Shrimp Cocktail

Jumbo shrimp with cocktail sauce.
2.75 per shrimp

Blackened Scallops

Seasoned blackened scallops served with a garlic aioli.
9.95

Mussels

*Mussels steamed in white wine, garlic,
lemon, and scallions.*
9.95

Steamers

Local, native clams served with drawn butter and broth.
Market Price

Fried Calamari

*Tender Atlantic squid, lightly breaded, served with
pepper rings and roasted red pepper aioli sauce.*
8.95

Fried Seafood

Choice of clams, scallops, shrimp or oysters.
10.95

Clams Casino

*Sweet Waquoit cherrystones broiled with
casino butter, seasoned breadcrumbs and bacon.*
8.95

Crab Cake

*Fresh homemade tender cake of jumbo crabmeat served
over Mesclun greens with Cajun remoulade sauce.*
8.95

Lobster Salad Cocktail

*Recipe smuggled from the Chart Room.
Fresh lobster salad over field greens.*
12.95

Wing Dings

Breaded chicken wings served with honey mustard sauce.
8.95

Buffalo Chicken Fingers

*Fried chicken tenderloins dipped in hot sauce,
served with bleu cheese dressing and celery sticks.*
8.95

Mozzarella Sticks

Deep fried with a marinara sauce.
6.95

Homemade Soups

Clam Chowder

*Our Classic
Cape Cod recipe.*
cup 4.95 bowl 5.95

Portuguese Kale Soup

*An adopted
Cape Cod favorite.*
cup 3.95 bowl 4.95

Chili Con Carne

*A spice choice, topped with
minced onion and
cheddar cheese.*
cup 3.95 bowl 4.95

Soup of the Day

*Chef's special.
Changes Daily.*
cup bowl

Salads

Dressings:

{Blue Cheese, Pepper Parmesan, House Vinaigrette, Italian, Balsamic Vinaigrette}

Scallop Salad

*Seared Scallops over baby greens with grape tomatoes,
red & yellow peppers, red onions, dried cranberries, walnuts
and Gorgonzola cheese tossed with our house vinaigrette.*
13.95

Cobb Salad

*Crisp chopped Romaine hearts, turkey, chicken, bacon,
Blue cheese, tomatoes, avocado, & hard boiled egg tossed
with Quarterdeck Dressing.*
10.95

Tossed House Salad

*Baby field greens, cherry tomatoes
onion and cucumbers.*
3.95

Traditional Caesar Salad With Anchovy Filets

*Romaine lettuce, croutons, and
grated Romano cheese tossed
in Caesar dressing.*
5.95

With grilled marinated chicken 8.95

grilled shrimp 10.95

grilled steak tips 10.95

grilled swordfish tips 10.95

Entrees

Day Boat Schrod

Fresh Chatham schrod broiled with our seasoned breadcrumbs and lemon butter.

Market Price

Sweet Atlantic Sea Scallops

Baked in a casserole with butter, sherry wine, and seasoned breadcrumbs.

19.95

Baked Stuffed Shrimp

Seafood stuffing, served with drawn butter and a lemon wedge.

19.95

Jumbo Shrimp Scampi

Sauteed jumbo shrimp in butter, garlic, white wine, lemon juice, diced tomato, and herbs over fresh linguini.

19.95

Shrimp & Scallop Scampi

19.95

Mussels Marinara

Steamed in white wine & garlic finished with Homemade Marinara & served over linguini.

16.95

Fresh Homemade Crab Cakes

Fresh homemade tender cakes of jumbo crabmeat served over Mesclun greens with Cajun remoulade sauce.

18.95

Salmon

Pan seared, served over wilted spinach, drizzled with balsamic glaze.

18.95

Lobster (baked stuffed or boiled)

Stuffed with fresh lobster meat and seasoned breadcrumbs. served with drawn butter and lemon.

Market Price

Broiled Native Swordfish

With Anchovy Butter or Lemon Butter.

21.95

Sirloin Steak Black Angus

Broiled to your choice, hand cut New York strip steak.

21.95

Roast Prime Rib of Beef, Au Jus

Slow roasted. Served on Thursday, Friday and Saturday.

21.95

Steak Tips

Marinated grilled sirloin tips.

18.95

Rigatoni

With sauteed marinated chicken, Roma tomatoes, garlic, basil, shaved Reggiano Parmigiano, and balsamic.

16.95

Chicken Parmigiana

Breaded sauteed chicken breast with shaved parmigiana cheese and Roma tomato sauce over fresh linguini.

16.95

From The Fryer

Served with Fries and Cole Slaw

All Fried Food is cooked in Trans Fat Free Cholesterol Free Vegetable Oil

Fried Scallops

18.95

Fish & Chips

17.95

Fried Clams

Market Price

Fried Oysters

16.95

Seafood Platter

21.95

Fried Shrimp

18.95

Gift Certificates Available

Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sandwiches

*All sandwiches are served with one of the following:
French Fries, Chips, Potato Salad, Pasta Salad, Cole Slaw*

Lobster Salad

Recipe smuggled from the Chart Room.

Fresh Lobster Meat only.

Priced Daily

Tuna Fish Salad

All white tuna.

7.95

Fish Sandwich

Lightly battered Chatham schrod

served on a bulkie roll.

8.95

Chicken Salad

Fresh pulled chicken prepared daily.

7.95

Grilled Chicken Caesar Wrap

7.95

Reuben Grille

*Lean corned beef, sauerkraut, Swiss cheese,
and Thousand Island dressing.*

8.95

Corned Beef Special

Marble rye, onion, tomato, and Swiss Cheese.

7.95

Bacon, Lettuce, and Tomato

*Thick apple wood smoked bacon,
lettuce and Roma tomato.*

5.95

Grilled Cheese and Roma Tomato

5.95

Grilled Hot Dog and Toasted Roll

5.95

Burgers

All burgers served with lettuce, tomato, and red onion.

Hamburger

Handmade 8 oz. Angus burger.

7.95

Bacon Cheeseburger

*Cheeseburger with
thick apple wood smoked bacon.*

9.95

Burger Bomb

P, M, O's smothered with cheese.

9.95

Cheeseburger

Add Cheese to our basic burger.

8.95

Blue Cheese Bacon

9.95

Garden Burger

8.95

American, Cheddar, Swiss

Panini

Beef Tenderloin

*Boursin cheese, horseradish sauce,
tomato, and arugula served
on sesame braided roll.*

11.95

Chicken

*Arugula, prosciutto, provolone, and roasted red pepper
served on sesame braided roll.*

11.95

Turkey Club with Cranberry Aioli

*Sliced turkey with arugula, tomato,
apple wood smoked bacon and cranberry aioli.*

11.95

Vegetarian

*Grilled eggplant, artichoke heart,
red and yellow pepper, arugula,
and balsamic glaze served on sesame braided roll.*

11.95

Beverages

Beverages 1.75 - Milk, Coffee, Tea, Soda