



**CELEBRATING 65 YEARS
ON EDGARTOWN HARBOR**

- CLAM CHOWDER** 14
traditional New England chowder
- CHEESE QUESADILLA** 15
pico de gallo & sour cream
- GRILLED CHICKEN QUESADILLA** 15
pico de gallo & sour cream
- LOBSTER QUESADILLA** 29
pico de gallo & sour cream
- HUMMUS PLATTER** 19
house chips, stuffed grape leaves,
carrots, celery, kalamata olives,
tomatoes & feta cheese
**olives may contain pits*

IN THE HAND

all selections served with fries
sub garden salad - 4
sub caesar salad - 5

ADD: american, swiss, bleu, cheddar,
sauteed onion or bacon 3 each

- ISLAND'S BEST & BIGGEST LOBSTER ROLL** 36
lobster salad lightly dressed with mayo & celery
- WARM BUTTERED LOBSTER ROLL** 38
sauteed lobster in drawn butter

- SHANTY BURGER** 21
1/2 lb. angus beef patty, lettuce, tomato & pickles
- FRIED FISH SANDWICH** 22
fried haddock let, lettuce, tomato & pickles
- GRILLED CHICKEN SANDWICH** 21
grilled chicken breast, lettuce, tomato & pickles
- CAJUN MAHI SANDWICH** 24
cajun grilled mahi, lettuce, tomato & pickles
- PAN SEARED TUNA SANDWICH** 25
pan seared spiced tuna with cucumber-wasabi aioli
- FRIED SHRIMP TACOS** 24
coleslaw, chipotle aioli & house made pico de gallo
- IMPOSSIBLE BURGER** 24
plant-based burger patty, lettuce, tomato & pickles

SALADS

- GARDEN SALAD - GF** 17
mixed greens, tomatoes, cucumbers,
carrots & balsamic vinaigrette
- ASIAN SALAD *Contains Nuts** 19
green leaf, cabbage, peanuts, scallions, chow-
mein noodles, cilantro & thai peanut lime dressing.
- CAESAR SALAD** 21
romaine, romano cheese, croutons & caesar
- SUMMER SALAD - GF** 19
mixed greens, strawberries, cucumbers, feta,
ower seeds & strawberry vinaigrette
- MEDITERRANEAN SALAD - GF** 19
mixed greens, kalamata olives, roasted red
peppers, feta & balsamic vinaigrette
**olives may contain pits*

ADD: grilled chicken - 14
grilled salmon - 15
lobster salad - 26

KIDS - 17

- HAMBURGER & FRIES**
- CHEESEBURGER & FRIES**
- GRILLED CHEESE & FRIES**
- HOT DOG & FRIES**
- CHICKEN FINGERS & FRIES**
- BUTTERED PASTA**
includes child's fountain drink

***GF - GLUTEN FREE**

20% service charge may be applied to parties of 6 or more

RAW BAR

- | | | | |
|-------------------------|------------|---|-----------|
| RAW OYSTERS | | SHRIMP COCKTAIL | 19 |
| half dozen - 22 | dozen - 40 | 5 jumbo shrimp, cocktail sauce | |
| LITTLENECK CLAMS | | SEAFOOD TOWER | 88 |
| half dozen - 14 | dozen - 22 | 6 oysters, 6 littleneck clams,
4 shrimp, 2 chilled lobster tails | |

APPETIZERS

- | | | | |
|--|-----------|--|-----------|
| BASKET OF ONION RINGS | 14 | STEAMED MUSSELS - GF | 23 |
| BASKET OF FRIES | 13 | PEI mussels, garlic, white wine,
shallots, butter | |
| TUNA POKE BOWL | 26 | SHANTY WINGS | 22 |
| ahi tuna, edamame, seaweed salad,
cucumber, ginger & furikake over
rice, with wasabi aioli | | 10 wings, buffalo sauce, bleu
cheese & celery | |
| LOBSTER DIP | 27 | FRIED CALAMARI | 21 |
| served with house chips | | served with sweet chili sauce | |
| CHICKEN FINGERS | 20 | STUFFED QUAHOGS | 16 |
| served with chipotle aioli | | two traditional stuffed clams | |
| BUFFALO FINGERS | 21 | | |
| served with celery & bleu cheese | | | |

ALL DAY

- STEAMED LOBSTER - GF** 38
1.5 lb. lobster, drawn butter & corn on the cob
- FISH & CHIPS** 28
fried haddock filet, coleslaw, tartar sauce & fries
- FRIED WHOLE BELLY CLAMS** MKT
fried clams, coleslaw, tartar sauce & fries
- FRIED SHRIMP** 32
fried shrimp, coleslaw, cocktail sauce & fries
- FRIED SCALLOPS** 38
fried sea scallops, coleslaw, tartar sauce & fries
- FISHERMAN'S PLATTER** MKT
fried haddock, clams, shrimp, scallops, coleslaw,
tartar sauce, cocktail sauce, onion rings & fries



DINNER

available after 5:00pm

- SHRIMP SCAMPI** 34
sauteed shrimp, garlic, white wine, butter & penne
- GRILLED SWORDFISH - GF** 48
house herb butter with asparagus & rice
- GREAT HARBOR BAKED SCALLOPS** 40
white wine, lemon & butter, topped with
breadcrumbs with asparagus & rice
- MEDITERRANEAN ROASTED BARRAMUNDI - GF** 38
white wine, feta cheese, kalamata olives,
tomatoes & garlic with summer vegetables & rice
- MOJO CHICKEN - GF** 36
mojo marinated chicken, rice & asparagus
- PAN ROASTED MISO SALMON** 39
miso butter, jasmine rice & summer vegetable medley
- SIRLOIN STRIP STEAK - GF** 52
10oz. certified angus sirloin strip with asparagus
& mashed potatoes
- SURF & TURF - GF** 68
10oz. certified angus sirloin strip with herbed butter
baked lobster tail, asparagus & mashed potatoes

DRINKS

- SOFT DRINKS - 5.50**
Coke, Diet Coke, Sprite, Ginger Ale,
Pink Lemonade, Iced Tea
- JUICE - 6**
Orange, Pineapple, Cranberry
- AQUA PANNA 500ML - 6**
- SAN PELLEGRINO 750ML - 11**

DESSERT

- CHOCOLATE CAKE FOR TWO - 20**
- FLOURLESS CHOCOLATE TORTE - GF - 12**
- KEY LIME PIE - 12**
- DESSERT OF THE DAY - 12**

*before placing your order, please
inform your server if a person in your
party has a food allergy*

**Nuts are in house*

**olives may contain pits*

