



The Club

Provincetown

Soups and Salads

NEW ENGLAND CLAM CHOWDER (GF)
12 / 15

MISO SOUP (GF, V, VEG)
tofu, enoki mushrooms, scallion
13

MIXED GREEN SALAD (GF, V, VEG)
cucumber, radish, yellow and red cherry tomatoes, carrots,
sherry vinaigrette (add chicken \$9, shrimp \$12, scallops \$15)
15

CAESAR SALAD (GFO, V)
romaine, aged parmigiano reggiano, housemade croutons (add
chicken \$9 add shrimp \$12, add scallops \$15)
16

CITRUS SALAD (GF, V, VEG)
mixed greens, fennel, navel orange, blood orange, grapefruit,
lemon vinaigrette (add chicken \$9, add shrimp \$12, add
scallops \$15)
17

QUINOA SALAD (GF, V, VEGO,)
quinoa fritters, diced cucumber, diced tomato, diced red onion,
black olives, feta cheese, lemon vinaigrette (add chicken \$9,
add shrimp 12, add scallops \$15)
19

Appetizers

CHEESE PIZZA (V, GFO)
mozzarella, tomato, basil
17

PEPPERONI PIZZA (GFO)
mozzarella, tomato, pepperoni
18

KOREAN CHICKEN WINGS (GF)
gochujang, sesame seeds, scallions
18

FRIED CAULIFLOWER POPPERS (GF, V, VEG)
cumin, red pepper sauce, avocado tahini
18

FRIED OYSTERS (GF)
panko crusted, mango habanero salsa, plantain cups,
chipotle aioli
24

STEAMED MUSSELS (GF)
beurre blanc
22

CONCH FRITTERS (GF)
salsa verde, chipotle aioli, pico de gallo
22

Breakfast / Lunch

MASCARPONE STUFFED FRENCH TOAST (V)
19

BLUEBERRY LEMON RICOTTA PANCAKES (V)
19

SOFT SCRAMBLE (V)
3 eggs, crème fraîche, home fries, english muffin
14

TOFU SCRAMBLE (GF, V, VEG)
roasted red peppers, scallions, home fries, english muffin
16

SPINACH MUSHROOM OMELETTE (V)
spinach, mushrooms, white cheddar, home fries,
english muffin
18

SHRIMP AND ASPARAGUS OMELETTE
shrimp, asparagus, mozzarella cheese, home fries, english
muffin
19

Executive Chef: Eddy Grullon Executive Sous Chef: Armando Flores

GF=Gluten Free, GFO=Gluten Free Option, V=Vegetarian, VO=Vegetarian Option. VEG=Vegan, VEGO=Vegan Option

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Before placing your order, please inform us if a person in your party has a food allergy.

BAGEL AND SMOKED SALMON

Nova Scotia smoked salmon, cream cheese, red onion, tomato, capers, mixed greens
18

EGGS BENEDICT

2 poached eggs, Canadian bacon, english muffin, hollandaise, kale and sweet potato hash
19

CALIFORNIA BENEDICT (V)

2 poached eggs, avocado, english muffin, salsa verde, kale and sweet potato hash
20

EGG SANDWICH (GFO)

soft scrambled eggs, white cheddar, crispy bacon, chipotle aioli, brioche bun, home fries
17

SHORT RIB HASH AND EGGS ANY STYLE

braised short rib, diced peppers, diced potatoes, caramelized onion
27

CHEESEBURGER (GFO)

grass fed burger, housemade aioli, lettuce, tomato, pickled onion, potato bun, housemade chips (add bacon \$2)
19

IMPOSSIBLE BURGER (V, VEGO, GFO)

housemade aioli, lettuce, tomato, pickled onion, bun, housemade chips
24

FISH TACOS (GFO)

3 flour tortilla, tempura cod, onion, cilantro, red cabbage, avocado, pico de gallo, salsa verde, chipotle aioli (sub grilled Chicken)
25

TUNA POKE (GF)

seasoned yellowfin tuna, rice, cucumber, avocado, radish, scallion, sesame seeds
29

TOFU POKE (GF, V, VEG)

crispy tofu, rice, cucumber, avocado, radish, scallion, sesame seeds
24

LOBSTER ROLL (GFO)

preserved lemon aioli, celery, brioche bun, housemade chips (warm lobster roll available)
MP

SHORT RIB SANDWICH (GFO)

braised short rib, green papaya, julienne tomato, carrots, chipotle aioli, brioche bun, house made chips
24

GRILLED PORTOBELLO (GF, V, VEG)

grilled portobello mushrooms, roasted fingerling potatoes, bok choy, housemade tomato salsa
27

CHICKEN SKEWERS (GF)

grilled marinated chicken, fried rice, bok choy
25

TAMARIND GLAZED RIBS (GF)

St. Louis ribs, fried rice, bok choy
30

FRIED CHICKEN IN A BASKET

collard greens, waffle biscuits, gravy
29

Raw Bar

WELLFLEET OYSTERS (GF)

6 or 12
18 / 33

WELLFLEET LITTLE NECKS (GF)

6 or 12
12 / 22

1/2 DOZEN SHRIMP COCKTAIL (GF)

16

TUNA SASHIMI (GF)

wasabi, pickled ginger, soy sauce
21

LOBSTER SALAD (GF)

MP

CHILLED LOBSTER TAIL (GF)

MP

SMALL SEAFOOD PLATTER (GF)

6 oysters, 6 little necks, 4 shrimp, lobster salad, tuna sashimi
74

MEDIUM SEAFOOD PLATTER (GF)

12 oysters, 6 shrimp, 6 little necks, lobster salad, tuna sashimi
94

GRANDE SEAFOOD PLATTER (GF)

12 oysters, 6 shrimp, 6 little necks, lobster salad, tuna sashimi, chilled lobster tail,
124

DELUX SEAFOOD PLATTER (GF)

12 oysters, 6 shrimp, 6 little necks, lobster salad, chilled lobster tail, tuna sashimi, Bulgarian sturgeon caviar
204