



The Club

Provincetown

Soups and Salads

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

NEW ENGLAND CLAM CHOWDER (GF)
12 / 15

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 FRITTER 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

STEAMED MUSSELS (GF)
beurre blanc
22

FRIED OYSTERS (GF)
rice panko, crème fraîche, salmon caviar
24

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

Dinner

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

IMPOSSIBLE BURGER (V, VEGO, GFO)
housemade aioli, lettuce, tomato, pickled onion, brioche 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

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.

GRILLED PORTOBELLO (GF, V, VEG)
grilled portobello mushrooms, roasted fingerling potatoes, bok choy, housemade tomato salsa
27

TAMARIND GLAZED RIBS (GF)
St. Louis ribs, fried rice, bok choy
30

FRIED CHICKEN IN A BASKET
collard greens, waffle biscuits, gravy
29

LINGUINE SHRIMP & MUSSELS
shrimp, mussels, garlic, light tomato, basil, parsley,
32

SPAGHETTI SQUASH POMODORO (GF, V, VEGO)
plum tomato ragu, cherry tomatoes, aged reggiano parmigiano
28

BLACKENED COD (GF)
quinoa cauliflower, baby carrots, bok choy
32

PAN SEARED ATLANTIC SALMON (GF)
toasted Israeli couscous, zucchini, jalapeño mint salsa
39

SEARED SEA SCALLOPS (GF)
quinoa Cauliflower, bok choy, baby carrots, spicy remoulade
39

JAMBALAYA (GF)
shrimp, chicken, mussels, little necks, linguica sausage, okra, rice
35

LOBSTER TAIL CLAM BAKE (GF)
lobster tail, shrimp, mussels, clams, corn on the cob, fingerling potatoes, chipotle drawn butter
48

BRAISED SHORT RIBS (GF)
green papaya salad, sautéed spinach, creamy jalapeño grits, red wine demi-glace reduction
45

OSSOBUCA (GF)
braised veal shank, saffron risotto
53

SKIRT STEAK (GF)
chimichurri, black bean risotto cake, sautéed spinach, red wine demi-glace (add lobster tail \$18)
41

20 OZ BONE-IN RIBEYE STEAK (GF)
chimichurri, grilled asparagus, mashed potatoes (add lobster tail \$18)
58

Raw Bar

WELLFLEET OYSTERS (GF)
6 or 12
18 / 33

WELLFLEET LITTLE NECKS (GF)
6 or 12
12 / 22

½ 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