



# Dinner Menu

## HOME-MADE SOUPS

### **New England Clam Chowder**

Cup 3.25 Bowl 4.50

### **Homemade Lobster Chowder**

Rich and creamy with fresh Maine lobster

Cup 3.95 Bowl 5.50

**Soup du Jour** Cup 2.25 Bowl 2.95

### **French Onion Soup 4.95**

Baked in a crock topped with

### **Oyster Stew 7.95**

Made with fresh shucked oysters

## RAW BAR

	Half dozen	Dozen
<b>Wellfleet Oysters on the Half Shell*</b>	<b>9.00</b>	<b>16.95</b>
<b>Wellfleet Littlenecks on the Half Shell*</b>	<b>5.95</b>	<b>10.95</b>
<b>Jumbo Shrimp Cocktail</b>	4 for <b>7.00</b>	6 for <b>10.50</b>
<b>Shellfish Combo* - two of each of the above</b>	<b>8.75</b>	6 each <b>21.95</b>

*\*Are served raw.*

*Consuming raw or undercooked shellfish may increase your risk of food borne illness,  
Especially if you have certain medical conditions*

*croutons and blended cheese*

## SALADS

### **Lobster Salad Plate 15.50**

*Lobster Salad served with homemade potato salad and coleslaw on a bed of lettuce with fresh vegetable garnish.*

### **Caesar Salad 6.50**

*Fresh romaine lettuce tossed with Caesar dressing, crunchy croutons and Parmesan cheese topped with anchovies  
Topped w/ grilled chicken add 3.00*

*Or Cajun Shrimp add 1.75 each*

### **Caprese Salad \$7.95**

*A classic Italian salad with fresh tomato, buffalo mozzarella cheese and basil topped with olive oil and balsamic vinaigrette*

### **Small House Salad 3.95**

### **Large House Salad 5.95**

*Mixed baby greens with Bermuda*

*onions and cherry tomato*

***Topped with chicken add \$3.00***

***Dressings:*** *Parmesan Peppercorn, Balsamic Vinaigrette, Bleu Cheese & Cranberry Vinaigrette*

## APPETIZERS

### **Bookstore Crab Cakes 9.95**

*Grilled homemade crab cakes with fresh  
Maine crab served with coleslaw  
and a fire roasted aioli sauce*

### **Steamed Littlenecks 8.95**

*Our most popular appetizer!  
One pound of Wellfleet littlenecks steamed  
in our special herb and butter broth.*

### **Cajun Jumbo Shrimp**

**4 for 7.95 6 for 11.50**

*Char-broiled jumbo shrimp seasoned  
with Cajun spices, served with  
honey-lime sour cream*

### **Oysters Rockefeller 8.95**

*Baked Wellfleet oysters with spinach and  
watercress dressing topped with  
blended cheeses*

### **Clams Casino 7.95**

*A local favorite  
Broiled Wellfleet littlenecks topped with  
roasted peppers, garlic and crispy bacon*

### **Colossal Buffalo Wings or Buffalo Fingers 6.95**

*with Saratoga bleu cheese and celery*

### **Fried Chicken Fingers 5.95**

*served with dijonnaise dipping sauce*

### **Mussels Marinara 9.50 or Steamed Mussels**

*One quart of local mussels steamed served  
with a spicy cherry pepper marinara sauce  
or steamed in an herb and butter broth*

### **Smoked Salmon Platter 8.95**

*Hand cut cold smoked salmon served with  
red onions, capers, and horseradish sauce  
and pita wedges*

### **Steamers market price**

*One quart of local Pleasant Bay clams  
steamed and served with the usual  
accompaniments*

### **Fried Calamari 7.95**

*A mixture of tender sweet calamari tentacles  
and rings lightly battered and fried served  
with a marinara sauce*

### **Fried Sampler 10.95**

*An assortment of gently deep fried whole  
clams, jumbo shrimp and Cape sea scallops*

### **Baked Artichoke Dip 6.95**

*Cassandra's homemade baked spinach and  
artichoke dip served with toasted pita*

### **Stuffed Mushroom Caps 8.95**

*Stuffed with Maine crabmeat stuffing, topped  
with jack cheese & butter*

*Bread Baskets 1.25*

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## **\*\*ENTREES\*\***

### **Chicken Alfredo 15.95**

*Strips of chicken breast sautéed with julienne vegetables in white wine topped with garlic Alfredo, served over penne*

### **Chicken Parmigiana 14.95**

*Tender chicken breast breaded and fried, then baked with tomato sauce and mozzarella cheese, served with penne*

### **Eggplant Parmigiana 12.95**

*Fresh eggplant, breaded and fried, then baked with tomato sauce and mozzarella cheese, served with linguini*

### **Vegetable Primavera 13.95 with chicken 15.95**

*Medley of fresh vegetables lightly sautéed in olive oil, white wine and garlic, served over penne pasta*

### **New York Sirloin\* 16.95**

*12 oz Choice New York center cut strip char-broiled to your taste*



### **Slow Roasted Prime Rib\* 16.95**

*slow roasted prime rib served au jus*



## **LOBSTERS**

**\* All Market Price**

*1 ¼ lb*

*Boiled Lobster  
served with hot  
drawn butter*

*1 ¼ Lb*

*Baked Stuffed Lobster  
with the Bookstore's crab  
meat stuffing, topped with  
Cape sea scallops*

*1 ¼ Lb*

*Lobster Clambake  
served with steamers  
& a baked potato*

*All Entrees are served with side of vegetables*

*Except for pasta entrees,  
And a choice of baked potato, french fries or rice du jour  
House salad available for \$1 extra*

## **\*\*ENTREES\*\***

### ***Fruits of the Sea 18.95***

*Wellfleet littlenecks, jumbo shrimp and Cape sea scallops steamed in an herb broth or a tomato and herb sauce, served over linguini*

### ***Fish Pot 20.95***

*Medley of fresh seafood simmered in an herb broth: Cape sea scallops, Wellfleet littlenecks, jumbo shrimp, local mussels and Chatham cod*

### ***Mussels & Littlenecks Marinara 14.95***

*Local mussels and Wellfleet littlenecks steamed in a spiced tomato sauce, served over linguini sautéed with bell peppers, fresh plum tomato, virgin olive oil with our own spices*

### ***Lobster & Scallop Cheese Tortellini \$19.95***

*Cheese tortellini sautéed with lobster meat & scallops and served in a lobster cream sauce*

### ***Shrimp Scampi 16.95***

*Five jumbo shrimp sautéed in garlic-olive oil and fresh plum tomatoes, tossed with linguini*

### ***Seafood Alfredo 17.95***

*Cape sea scallops and jumbo shrimp sautéed with julienne fresh vegetables, white wine, topped with a garlic Alfredo sauce, tossed with linguini*

### ***Baked Stuffed Shrimp 16.95***

*Five jumbo Gulf shrimp generously stuffed with the Bookstore's famous crab stuffing*

### ***Baked Stuffed Sole 15.95***

*Local Yellow Tail flounder stuffed with a generous portion of our Bookstore crab stuffing*

### ***Traditional Native Scallops 15.95***

*Cape sea scallops baked with Chablis, butter and bread crumbs*

### ***Native Scrod 14.95***

*Cod, brought in daily by the Chatham fleet, lightly seasoned and baked with butter & Chablis*

### ***Baked Fisherman's Selection 16.95***

*Cape sea scallops, jumbo shrimp, and Chatham cod baked Cape Cod style with*

*Chablis, butter and topped with crumbs*

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## **FRIED SEAFOOD**

*All Entrees are served with side of vegetables  
and a choice of baked potato, french fries or rice du jour  
House salad available for \$1 extra*

### ***Fried Fisherman's Selection 17.95***

*Sweet and tender seafood medley,  
gently deep fried*

### ***Fried Clams 17.95***

*Sweet whole belly clams lightly breaded  
and gently deep fried*

### ***Fried Jumbo Shrimp 15.95***

### ***Fried Wellfleet Oysters 15.50***

### ***Fried Sea Scallops 15.95***

*Cape sea scallops lightly breaded and  
gently deep fried*

### ***Fish and Chips 14.95***

*Lightly fried Chatham cod served  
with french fries*

## **ON THE LIGHTER SIDE**

*Sandwiches & rolls served with French fries*

### ***Steak Sandwich\* 10.95***

*Choice 8 oz New York Sirloin char-broiled to your taste  
and garnished with lettuce and tomato*

### ***Lobster Salad Roll 13.95***

*Fresh Maine lobster salad on a grilled roll  
served with coleslaw*

### ***Fried Oyster Roll 12.95***

*Wellfleet oysters gently deep fried and served on a grilled roll*

### ***Fried Clam Roll 13.95***

*Sweet whole clams lightly deep fried and served on a grilled roll*

### ***Fried Scallop Roll 10.95***

*Cape sea scallops gently deep fried and served on a grilled roll*

### ***Fish on a Bun 7.95***

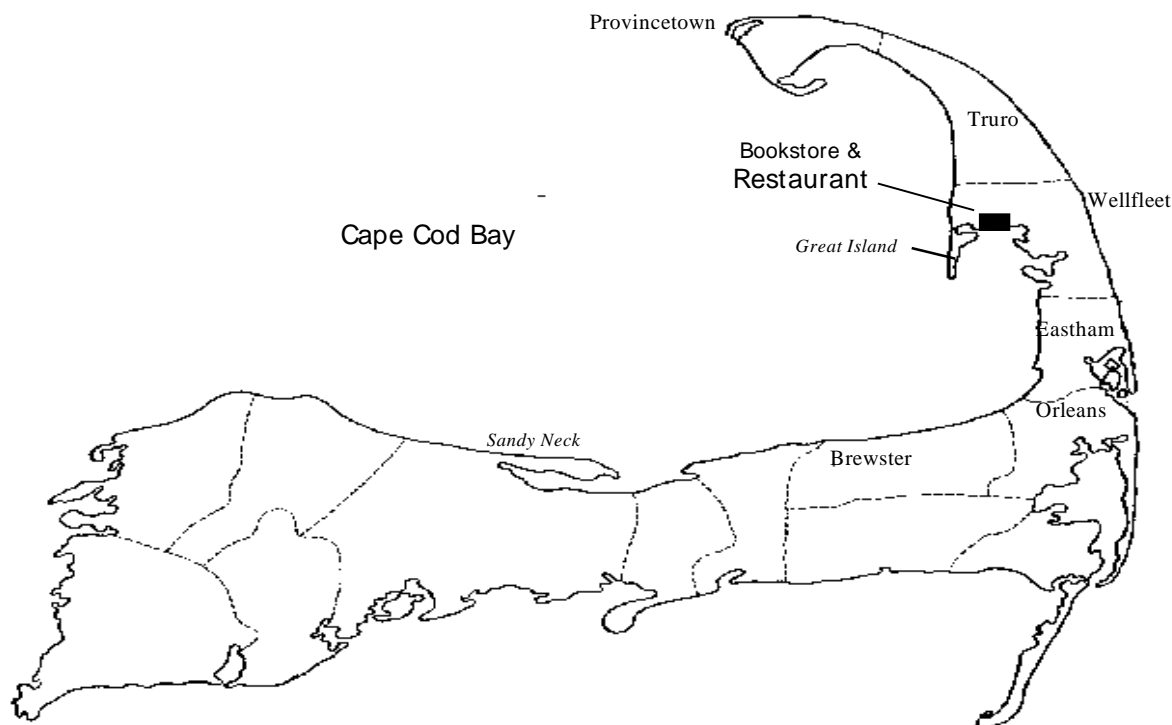
*Fresh Chatham cod lightly fried and served on a bulky roll*

*1/2 lb Char-broiled Hamburger or Cheeseburger\* 6.95  
garnished with lettuce and tomato*

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## **Welcome to the Bookstore & Restaurant**

*Our family owned and operated year-round restaurant has been serving locals and visitors for over 36 years. In our quest for the best tasting seafood, we raise our own oysters and littlenecks and always buy the freshest seafood from local fisherman. To ensure the greatest flavor, all meals are prepared to order. Please sit back and enjoy the view as we prepare your meal. As*



*always, if you are on a special diet, please inform your server: we will do our best to accommodate special orders, but please **NO** substitutions. .*

*~ Your hosts, The Parlante Family*

***\*Consuming raw or undercooked meats or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.***

*MASTERCARD, VISA, AMEX and DISCOVER accepted*

*Prices are subject to change*

*5% MA meals tax added*

*18% gratuity added on parties of 6 or more*

**Please be sure to visit our one-of-a-kind bookstore!**

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