



APPETIZERS

SALADS

SANDWICHES

Made fresh daily		
SEASONAL SOUP	CHICKEN & RICE	CHILI
	cup 5.75 bowl 7	cup 7 bowl 8.25
BUFFALO CHICKEN DIP	12	BRUSCHETTA
mix of chicken, cheeses, and our homemade hot sauce served with tortilla chips		fire-grilled French bread, goat cheese, tomatoes, basil, garlic, olive oil, balsamic drizzle
MEATBALLS	14.5	SPINACH PITA
Italian Kitchen Meatballs covered in their own sauce topped with cold ricotta, roasted garlic, grill crostini		homemade pie stuffed with spinach, cheeses and herbs surrounded by crispy, flaky phyllo
MAPLE BBQ NACHOS	18.75	BONE-IN OR BONELESS WINGS
pulled pork, pickled onion, serrano pepper, spicy queso, roasted corn, red pepper, scallions, jalapeño ranch, honey maple bbq drizzle		16.5
CHIPS & QUESO	10	
homemade spicy queso, tortilla chips		
PRETZELS	12.5	FANTASTIC FOUR DEVEILED EGG FLIGHT
with cheese sauce		9.5
STUFFED QUAHOG	8.5	candy maple bacon, spicy jalapeño, sweet chili pulled pork, pepperoni & pepperoncini

All salads come with our homemade Greek dressing unless otherwise specified. Choose from: parmesan & peppercorn bleu cheese thousand island caesar ranch					
OUR FAMOUS GREEK	12.5/15.5	CAESAR SALAD		14	
enormous salad topped with snowy white feta and Greek dressing		romaine topped with shaved parmesan and homemade croutons			
CHOPPED ITALIAN	17.5	CHICKEN, BROCCOLI, BACON		17.5	
chopped iceberg, roni, ham, hot capicola, tomato, salami, feta, banana pepper, onion, touch of mayo, house Greek dressing		broccoli and marinated chicken piled onto our Greek salad, topped with bacon and home-made croutons			
COBB SALAD	17.5	HONEY MUSTARD CHICKEN SALAD		15	
romaine, iceberg mixed with grilled chicken breast, tomato, onion, bacon and a sliced egg		iceberg, red onion, cucumber, tomato, aged cheddar, crispy chicken strips, honey mustard			
ADD-ONS					
grilled chicken breast	5	sliced egg	2.5	ham	2.5
roasted turkey breast	3	dry tuna	2.5	genoa salami	2.5
steak tips	12	tuna salad	2.5	grilled salmon	9

All come with pickle and choice of homemade chips or steak fries					
CHICKEN PHILLY	15.5	CHICKEN CAPRESE		16	
grilled chicken diced, American, fried onions, mushrooms served on a sub roll		grilled chicken breast, tomato, fresh mozzarella, basil, balsamic drizzle, ciabatta roll			
STEAK BOMB	16.5	ITALIAN		15	
sauteed mushrooms, onions & peppers with American cheese		mortadella, genoa salami, hot capicola, provolone cheese, lettuce, tomato, banana peppers, onion, homemade dressing			
MEATBALL	16	ROASTED TURKEY CLUB		15	
Italian Kitchen meatballs, mozzarella on a sub roll		house roasted turkey breast, grilled white bread, bacon, lettuce, tomato, mayo			
SPICY CHICKEN SANDWICH	16.5	HOT DOG		9	
house made fried chicken breast, spicy slaw, hot honey, grilled brioche		with chili and cheese		+ 3.5	
		add 2nd Hot Dog		+ 4	

OUR FAMOUS PIZZAS

Substitute gluten-friendly cauliflower crust add 5
Subsitute pizza sauce with alfredo sauce add .99

The Original Bar Pizza		
plain cheese 12		
SHRIMP SCAMPI	19	CHEESEBURGER
over a thin layer of sauce lightly covered with cheese		16.5
SHRIMP GRECO	19	light sauce, grilled hamburger with American and pizza cheese finished with shredded lettuce and tomato
just like our shrimp scampi, but we add feta cheese		MACARONI & CHEESE
CHICKEN or PULLED PORK	19	18
your choice of plain, buffalo, bbq, teriyaki, sweet chili, goldfever, garlic parm or Jamaican jerk		homemade macaroni & cheese, topped with pizza cheese and bread crumbs
MEAT EATER	20	BUFFALO MAC & CHEESE
with pepperoni, hamburger, sausage, ham, linguica and salami all over our homemade meat sauce topped with cheese		19
HOMEMADE CHILI	16.5	same as our mac & cheese pizza, except we mix in buffalo chicken
MEATBALL Italian Kitchen	16.5	KEVIN KIELY
WHITE PIZZA	16.5	20
no sauce with 4 kinds of cheeses		shaved ribeye, roasted red pepper, alfredo sauce drizzle
HOMEMADE MEAT SAUCE	16.5	CHICKEN BROCCOLI ALFREDO
GREEK	16.5	19
no sauce with sliced tomato & feta		alfredo base, chicken, broccoli, alfredo sauce drizzle
EVERYTHING	20	SWEET CHILI PULLED PORK
all toppings marked with an asterisk*		19
ADDITIONAL TOPPINGS 2 each		
anchovy	ham*	pineapple*
bacon*	hamburger	roasted garlic
banana peppers	jalapeño	roasted red pepper
black olive*	linguica*	salami*
broccoli	mushroom*	sausage*
caramelized onion	onion*	spinach
cup & char roni	pepper*	stingers
fresh garlic	pepperoni*	

SIGNATURE BURGERS

Our ½ pound burgers are made fresh daily using only the finest Certified Angus Beef. Served on grilled brioche with choice of homemade chips or steak fries. Substitute any burger for marinated chicken breast.	
CLASSIC	15.5
with lettuce, tomato, red onion and American cheese	
QUAGMIRE	17
topped with fried mushrooms, crispy bacon and Swiss cheese	
SHREK	17.5
grilled jalapeños, topped with cheddar cheese and horseradish	
MORGAN	18.5
grilled onions, mushrooms with bacon, topped with cheddar cheese	
THE ANDO	20.5
topped with American cheese in between two mini cheese pizzas!	
RODEO BURGER	17.5
aged cheddar, bacon, onion crisps, maple bbq sauce	
SMASH BURGER	15.5
twin 4 oz patties, cheddar, aioli, lettuce, pickle	

CALZONES

All made with mushrooms, onions, peppers, tomato and lots of cheese 18.5

HAM & SALAMI • SPINACH • CHICKEN & BROCCOLI
TURKEY & BACON • BUFFALO CHICKEN • SHAVED STEAK

Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. Before placing your order, please alert your server if anyone in your party has a food allergy. *Items on this menu that are prepared to be “gluten-friendly” are not necessarily gluten-free. Because most food is made from scratch, cross-contact with allergens can occur.

WHITE WINE

WHITE ZINFANDEL - COASTAL VINES CELLARS CALIFORNIA	6
juicy fruit flavors of strawberry and cherry, with tangy, sweet finish	
PINOT GRIGIO - WOODBRIDGE CALIFORNIA	6/18
notes of tropical fruit flavors and balanced acidity with fresh aromas of grapefruit, goosebury and melon	
SAUVIGNON BLANC - AVA GRACE VINEYARDS CALIFORNIA	7/21
fruity young wine that is fresh, balanced, intense and pleasant with subtly salty finish	
CHARDONNAY - WOODBRIDGE CALIFORNIA	6/18
flavors of peach and apple, leading to a toasty finish with vanilla oaks	
CHARDONNAY - ROBERT MONDAVI PRIVATE SELECTION CALIFORNIA	7/21
baked apples, poached pears, nectarine, peach, and pineapple with notes of vanilla bean and baking spices	
MOSCATO - STELLA ROSA ITALY	7/21
slightly sweet with peach, apricot, and honey	
PROSECCO - CUPCAKE ITALY	8
bubbly & crisp with notes of citrus and toasted brioche	

RED WINE

PINOT NOIR - WOODBRIDGE CALIFORNIA	6/18
strawberry and cheery aromas set off by a hint of spice and toast	
MERLOT - VIGNETI DELLE DOLOMITI ITALY	7/21
layers of black cherry, plum and blueberry flavors with notes of mocha, vanilla and spice	
CABERNET SAUVIGNON - WOODBRIDGE CALIFORNIA	7/21
characteristic flavors of peach and apple, leading to a toasty finish with vanilla oak notes	
CABERNET SAUVIGNON - ROBERT MONDAVI PRIVATE SELECTION CALIFORNIA	7/21
flavors of ripe Bing cherries, blackberries, and plum with vanilla, toasty oak, and hints of coffee	
CABERNET SAUVIGNON - SILVER OAK CALIFORNIA	150
bright fruit with savory notes and a graceful, flowing texture	
CHIANTI - RUFFINO ITALY	7/21
easy drinking wine that has predominantly fruity and floral aromatics, with hints of spice and hazelnut	

DRINKS

PEPSI	ORANGE SODA
DIET PEPSI	PINK LEMONADE
STEWARTS ROOT BEER	ICED TEA UNSWEETENED
GINGER ALE	BOTTLED AQUAFINA
STARRY	SPARKLING WATER
MOUNTAIN DEW	

BOTTLE / CAN

BUDWEISER
BUD LIGHT
COORS LIGHT
COORS ORIGINAL
CORONA
HEINEKEN
HIGH NOON PINEAPPLE
MODELO ESPECIAL
MILLER LITE
MILLER HIGH LIFE
MICHELOB ULTRA
SUNCRUISER ASSORTED FLAVORS
WHITE CLAW SELTZER BLACK CHERRY
REDBRIDGE GLUTEN-FREE
GUINNESS NON-ALCOHOLIC
BLUE MOON NON-ALCOHOLIC
ATLANTIC IPA "RUN WILD" NON-ALCOHOLIC

DRAFT

16oz, 23oz, Pitcher or Flight

ALLAGASH WHITE
BE HOPPY
BLUE MOON
BONESHAKER BROWN ALE
BUD LIGHT
BUDWEISER
FIDDLEHEAD IPA
GUINNESS
HARPOON
MILLER LITE
SAM ADAMS LAGER
SAM ADAMS SEASONAL

OUR HISTORY

The Cape Cod Café began in 1939. It was called Cape Cod Café because it sits on rt. 28 and back then that was the only way to get to the Cape.

E. James “Papa” Jamoulis purchased The Cape Cod Café in 1947 after serving overseas in WWII.

He worked tirelessly to perfect the pizza recipe while alternating between working the bar and the kitchen.



ESTD 1939

CAPE COD CAFE®

The Original Bar Pizza

BORN IN BROCKTON



In the late 70's Jim and Lynne Jamoulis took over and made Cape Cod Café what it is now.

Today, Papa's grandsons Jonathan and Jeremy carry on the tradition of hard work and the mentality of never cutting corners to ensure the pizzas eaten today are the same as papa made almost 90 years ago.

The Jamoulis family and all of our team members are very proud and thankful.

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