

CAPE COD CAFE

ESTD 1939

SOUP

Made fresh daily

SOUP OF THE DAY	CHICKEN & RICE cup 5.5 bowl 6.5 bread bowl 9.5	CHILI cup 6.5 bowl 7.75 bread bowl 10.75
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APPETIZERS

GRILLED CHICKEN TENDERS 15.5 marinated chicken grilled with your choice of sauce: buffalo, bbq, sweet chili sauce, teriyaki, goldfever, hot honey or Jamaican jerk	CHILI SUNDAE 11.5 mix of chili and cheese topped with sour cream, jalapeño and tomato, served with tortilla chips
BUFFALO CHICKEN DIP 11.5 mix of chicken, cheeses, and our homemade hot sauce served with tortilla chips	GIANT PRETZEL 12 with mustard aioli
MEATBALLS 13.5 Italian Kitchen Meatballs covered in their own sauce topped with cold ricotta, roasted garlic, grill crostini	PULL-APART BREAD 8.75 sourdough garlic bread baked with a blend of cheeses
NACHO SUPREME 17.75 tortilla chips with chili and a blend of cheeses, all baked and topped with lettuce, tomato, olives, onion and sour cream	SPINACH PITA 9.5 homemade pie stuffed with spinach, cheeses and herbs surrounded by crispy, flaky phyllo
	STUFFED QUAHOG 7.99
	FRIED CHICKEN TENDERS 15.5 gluten-free tenders choice of: buffalo, bbq, hot honey, Jamaican jerk

SALADS

All salads come with our homemade Greek dressing unless otherwise specified. Choose from: parmesan & peppercorn | bleu cheese | thousand island | caesar | ranch | creamy garlic

OUR FAMOUS GREEK 12/14.5 enormous salad topped with snowy white feta and Greek dressing	CHICKEN, BROCCOLI, BACON 16.75 broccoli and marinated chicken piled onto our Greek salad, topped with bacon and home-made croutons
CHEF SALAD 16.5 romaine, cucumber, egg, croutons with rolled ham, turkey and American cheese	COBB SALAD 16.5 romaine, iceberg mixed with grilled chicken breast, tomato, onion, bacon and a sliced egg

ADD-ONS

grilled chicken breast 4.5	shrimp scampi 9	genoa salami 2.25
roasted turkey breast 2.25	dry tuna 2.25	mortadella 2.25
steak tips 11	tuna salad 2.25	hot capicola 2.25
sliced egg 2	ham 2.25	

SANDWICHES

All come with pickle and choice of homemade chips or steak fries

CHICKEN PHILLY 14.25 grilled chicken diced, American, fried onions, mushrooms served on a sub roll	ITALIAN 14.5 mortadella, genoa salami, hot capicola, provolone cheese, lettuce, tomato, banana peppers, onion, homemade dressing
STEAK & CHEESE 15.75 lean steak grilled with American cheese, served on a sub roll	ROASTED TURKEY CLUB 14.5 house roasted turkey breast, grilled white bread, bacon, lettuce, tomato, mayo
MEATBALL 15.75 Italian Kitchen meatballs, mozzarella on a sub roll	HOT DOG 8.5 with chili and cheese + 3.25 add 2nd Hot Dog + 4

OUR FAMOUS PIZZAS

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

The Original Bar Pizza

plain cheese 11

SHRIMP SCAMPI 17.25 over a thin layer of sauce lightly covered with cheese	SPINACH & FETA 15
SHRIMP GRECO 17.25 just like our shrimp scampi, but we add feta cheese	CHICKEN CAESAR PIZZA 15 Caesar dressing instead of pizza sauce, baked with chicken and cheese, finished with romaine and shredded parmesan cheese
CHICKEN or PULLED PORK 17.25 your choice of plain, buffalo, bbq, teriyaki, sweet chili, goldfever, hot honey or Jamaican jerk	CHEESEBURGER 15 light sauce, grilled hamburger with American and pizza cheese finished with shredded lettuce and tomato
MEAT EATER 18.25 with pepperoni, hamburger, sausage, ham, linguica and salami all over our homemade meat sauce topped with cheese	MACARONI & CHEESE 16.75 homemade macaroni & cheese, topped with pizza cheese and bread crumbs
HOMEMADE CHILI 15	BUFFALO MAC & CHEESE 17.5 same as our mac & cheese pizza, except we mix in buffalo chicken
MEATBALL Italian Kitchen 15	KEVIN KIELY 18.25 shaved steak over a thin layer of sauce, topped with roasted red peppers and finished with alfredo sauce
WHITE PIZZA 15 no sauce with 4 kinds of cheeses	CHICKEN BROCCOLI ALFREDO 17.5 alfredo base with marinated chicken, broccoli, topped with cheese and drizzled with alfredo sauce
HOMEMADE MEAT SAUCE 15	SWEET CHILI PULLED PORK 17.5 with jalapeño ranch drizzle
GREEK 15 no sauce with sliced tomato & feta	
EVERYTHING 18.25 all toppings marked with an asterisk*	
VEGETARIAN 15 this no cheese pizza comes with broccoli, black olives, garlic, banana peppers, onions, peppers and mushrooms	

ADDITIONAL TOPPINGS 2 each

pepperoni*	onion*	bacon*
sausage*	pepper*	broccoli
black olive*	ham*	roasted red pepper
garlic	linguica*	banana peppers
jalapeño	pineapple*	
hamburger	anchovy	
mushroom*	salami*	

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. Gluten-free bun +3

CLASSIC 14.75 with lettuce, tomato, red onion and American cheese	MORGAN 17.5 grilled onions, mushrooms with bacon, topped with cheddar cheese
QUAGMIRE 16 topped with fried mushrooms, crispy bacon and Swiss cheese	THE ANDO 19.5 topped with American cheese in between two mini cheese pizzas!
SHREK 16.5 grilled jalapeños, topped with cheddar cheese and horseradish	

BUILD YOUR OWN BURGER 14.75

CHEESE American, cheddar, Swiss, mozzarella, provolone	TOPPINGS .95 each fried onion, fried mushroom, fried pepper, bacon, grilled jalapeños, grilled red peppers, fried egg, pepperoni, banana peppers
ADD ONS lettuce, tomato, red onion, buffalo sauce, honey mustard, teriyaki sauce, bbq sauce, thousand island	PREMIUM TOPPINGS 3 each sausage, chili, buffalo chicken dip

CALZONES

All made with mushrooms, onions, peppers, tomato and lots of cheese 17.75

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

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, goosebary and melon	
SAUVIGNON BLANC - AVA GRACE VINEYARDS CALIFORNIA	6/18
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	

RED WINE

PINOT NOIR - WOODBRIDGE CALIFORNIA	6/18
strawberry and cheery aromas set off by a hint of spice and toast	
MERLOT - AVA GRACE VINEYARDS CALIFORNIA	6/18
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	
CHIANTI - RUFFINO ITALY	7/21
easy drinking wine that has predominantly fruity and floral aromatics, with hints of spice and hazelnut	

DRINKS

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

BOTTLE BEER

AMSTEL LIGHT
BUDWEISER
BUD LIGHT
BUD LIGHT LIME
COORS LIGHT
CORONA
HEINEKEN
MILLER LITE
MILLER HIGH LIFE
MILLER 64
MICHELOB ULTRA
SIERRA NEVADA
WHITE CLAW SELTZER BLACK
CHERRY
REDBRIDGE GLUTEN-FREE
MIKE'S HARD LEMONADE
MIKE'S HARD CRANBERRY
LEMONADE
O'DOUL'S AMBER NON-ALCOHOLIC

DRAFT BEER

16oz, 23oz or pitcher

ALLAGASH WHITE
BE HOPPY AMERICAN IPA
BUDWEISER
HARPOON
YUENGLING
MILLER LITE
SAM ADAMS LAGER
SAM ADAMS SEASONAL
BLUE MOON
GUINNESS
CASTLE ISLAND IPA
MOUNTAIN ALE BROWN ALE

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 over 80 years ago.

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

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