



SOUP

Made fresh daily		
SOUP OF THE DAY	CHICKEN & RICE	CHILI
	cup 5.75	cup 7
	bowl 7	bowl 8.25
	bread bowl 10	bread bowl 11.25

APPETIZERS

BUFFALO CHICKEN DIP	12	PULL-APART BREAD	9.5
mix of chicken, cheeses, and our homemade hot sauce served with tortilla chips		sourdough garlic bread baked with a blend of cheeses	
MEATBALLS	14.5	SPINACH PITA	10
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	
NACHO SUPREME	18.75	STUFFED QUAHOG	8.5
tortilla chips with chili and a blend of cheeses, all baked and topped with lettuce, tomato, olives, onion and sour cream		FRIED CHICKEN TENDERS	16.5
GIANT PRETZEL	12.5	gluten-free tenders choice of: buffalo, bbq, hot honey, Jamaican jerk	
with mustard aioli			

SALADS

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

enormous salad topped with snowy white feta and Greek dressing

CHEF SALAD 17.5

romaine, cucumber, egg, croutons with rolled ham, turkey and American cheese

CAESAR SALAD 14

romaine topped with shaved parmesan and homemade croutons

CHICKEN, BROCCOLI, BACON 17.5

broccoli and marinated chicken piled onto our Greek salad, topped with bacon and home-made croutons

COBB SALAD 17.5

romaine, iceberg mixed with grilled chicken breast, tomato, onion, bacon and a sliced egg

ADD-ONS

grilled chicken breast	5	dry tuna	2.5	mortadella	2.5
roasted turkey breast	3	tuna salad	2.5	hot capicola	2.5
steak tips	12	ham	2.5		
sliced egg	2.5	genoa salami	2.5		

SANDWICHES

All come with pickle and choice of homemade chips or steak fries			
CHICKEN PHILLY	15.5	ITALIAN	15
grilled chicken diced, American, fried onions, mushrooms served on a sub roll		mortadella, genoa salami, hot capicola, provolone cheese, lettuce, tomato, banana peppers, onion, homemade dressing	
STEAK BOMB	16.5	ROASTED TURKEY CLUB	15
sauteed mushrooms, onions & peppers with American cheese		house roasted turkey breast, grilled white bread, bacon, lettuce, tomato, mayo	
MEATBALL	16	HOT DOG	9
Italian Kitchen meatballs, mozzarella on a sub roll		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 11.5	
SHRIMP SCAMPI	18.5
over a thin layer of sauce lightly covered with cheese	
SHRIMP GRECO	18.5
just like our shrimp scampi, but we add feta cheese	
CHICKEN or PULLED PORK	18.5
your choice of plain, buffalo, bbq, teriyaki, sweet chili, goldfever. hot honey or Jamaican jerk	
MEAT EATER	19.5
with pepperoni, hamburger, sausage, ham, linguica and salami all over our homemade meat sauce topped with cheese	
HOMEMADE CHILI	16
MEATBALL	16
Italian Kitchen	
WHITE PIZZA	16
no sauce with 4 kinds of cheeses	
HOMEMADE MEAT SAUCE	16
GREEK	16
no sauce with sliced tomato & feta	
EVERYTHING	19.5
all toppings marked with an asterisk*	
CHEESEBURGER	
16	
light sauce, grilled hamburger with American and pizza cheese finished with shredded lettuce and tomato	
MACARONI & CHEESE	
17.5	
homemade macaroni & cheese, topped with pizza cheese and bread crumbs	
BUFFALO MAC & CHEESE	
18.5	
same as our mac & cheese pizza, except we mix in buffalo chicken	
KEVIN KIELY	
19.5	
shaved ribeye, roasted red pepper, alfredo sauce drizzle	
CHICKEN BROCCOLI ALFREDO	
18.5	
alfredo base, chicken, broccoli, alfredo sauce drizzle	
SWEET CHILI PULLED PORK	
18.5	
jalapeño ranch drizzle	
VEGETARIAN	
16	
this no cheese pizza comes with broccoli, black olives, garlic, banana peppers, onions, peppers and mushrooms	

ADDITIONAL TOPPINGS 2 each

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

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!	
BUILD YOUR OWN BURGER	15.5
CHEESE	
American, cheddar, Swiss, mozzarella, provolone	
ADD ONS	
lettuce, tomato, red onion, buffalo sauce, honey mustard, teriyaki sauce, bbq sauce, thousand island	
TOPPINGS	1 each
fried onion, fried mushroom, fried pepper, bacon, grilled jalapeños, grilled red peppers, fried egg, pepperoni, banana peppers	

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	

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	
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

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.

HARD WORK AND A MENTALITY OF NEVER CUTTING CORNERS. THAT'S CAPE COD CAFE.