

# CAPE COD CAFE

ESTD  
1939

## SOUP

Made fresh daily

<b>SEASONAL SOUP</b>	<b>CHICKEN &amp; RICE</b>	<b>CHILI</b>
	cup 5.75 bowl 7 bread bowl 10	cup 7 bowl 8.25 bread bowl 11.25

## APPETIZERS

<b>BUFFALO CHICKEN DIP</b> 12	<b>PULL-APART BREAD</b> 9.5
mix of chicken, cheeses, and our homemade hot sauce served with tortilla chips	sourdough garlic bread baked with a blend of cheeses
<b>MEATBALLS</b> 14.5	<b>SPINACH PITA</b> 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
<b>NACHOS</b> 18.75	<b>STUFFED QUAHOG</b> 8.5
tortilla chips, chili, cheese sauce topped with lettuce, tomato, onions, sour cream	<b>BONE-IN OR BONELESS WINGS</b> 16.5
<b>PRETZEL BITES</b> 12.5	gluten-free choices: buffalo, bbq, Jamaican jerk style, garlic parm contain gluten choices: teriyaki, sweet chili, goldfever

## SALADS

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

<b>OUR FAMOUS GREEK</b> 12.5/15.5	<b>CAESAR SALAD</b> 14
enormous salad topped with snowy white feta and Greek dressing	romaine topped with shaved parmesan and homemade croutons
<b>CHEF SALAD</b> 17.5	<b>CHICKEN, BROCCOLI, BACON</b> 17.5
romaine, cucumber, egg, croutons with rolled ham, turkey and American cheese	broccoli and marinated chicken piled onto our Greek salad, topped with bacon and home-made croutons
<b>COBB SALAD</b> 17.5	<b>HONEY MUSTARD CHICKEN SALAD</b> 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

## SANDWICHES

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

<b>CHICKEN PHILLY</b> 15.5	<b>ITALIAN</b> 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
<b>STEAK BOMB</b> 16.5	<b>ROASTED TURKEY CLUB</b> 15
sauteed mushrooms, onions & peppers with American cheese	house roasted turkey breast, grilled white bread, bacon, lettuce, tomato, mayo
<b>MEATBALL</b> 16	<b>HOT DOG</b> 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  
Substitute pizza sauce with alfredo sauce add .99

*The Original Bar Pizza*

plain cheese 12

<b>SHRIMP SCAMPI</b> 19	<b>CHEESEBURGER</b> 16.5
over a thin layer of sauce lightly covered with cheese	light sauce, grilled hamburger with American and pizza cheese finished with shredded lettuce and tomato
<b>SHRIMP GRECO</b> 19	<b>MACARONI &amp; CHEESE</b> 18
just like our shrimp scampi, but we add feta cheese	homemade macaroni & cheese, topped with pizza cheese and bread crumbs
<b>CHICKEN or PULLED PORK</b> 19	<b>BUFFALO MAC &amp; CHEESE</b> 19
your choice of plain, buffalo, bbq, teriyaki, sweet chili, goldfever, garlic parm or Jamaican jerk	same as our mac & cheese pizza, except we mix in buffalo chicken
<b>MEAT EATER</b> 20	<b>KEVIN KIELY</b> 20
with pepperoni, hamburger, sausage, ham, linguica and salami all over our homemade meat sauce topped with cheese	shaved ribeye, roasted red pepper, alfredo sauce drizzle
<b>HOMEMADE CHILI</b> 16.5	<b>CHICKEN BROCCOLI ALFREDO</b> 19
<b>MEATBALL Italian Kitchen</b> 16.5	alfredo base, chicken, broccoli, alfredo sauce drizzle
<b>WHITE PIZZA</b> 16.5	<b>SWEET CHILI PULLED PORK</b> 19
no sauce with 4 kinds of cheeses	jalapeño ranch drizzle
<b>HOMEMADE MEAT SAUCE</b> 16.5	<b>VEGETARIAN</b> 16.5
<b>GREEK</b> 16.5	this <b>no cheese</b> pizza comes with broccoli, black olives, garlic, banana peppers, onions, peppers and mushrooms
<b>EVERYTHING</b> 20	
all toppings marked with an asterisk*	

### 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*	
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.

<b>CLASSIC</b> 15.5
with lettuce, tomato, red onion and American cheese
<b>QUAGMIRE</b> 17
topped with fried mushrooms, crispy bacon and Swiss cheese
<b>SHREK</b> 17.5
grilled jalapeños, topped with cheddar cheese and horseradish
<b>MORGAN</b> 18.5
grilled onions, mushrooms with bacon, topped with cheddar cheese
<b>THE ANDO</b> 20.5
topped with American cheese in between two mini cheese pizzas!
<b>SMASH BURGER</b> 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**



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

**BOTTLE / CAN**

- BUDWEISER
- BUD LIGHT
- COORS LIGHT
- COORS ORIGINAL
- CORONA
- HEINEKEN
- HIGH NOON PINEAPPLE
- MODELO ESPECIAL
- MILLER LITE
- MILLER HIGH LIFE
- MICHELOB ULTRA
- SIERRA NEVADA
- 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 IPA
  - 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.**

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