

CAPE COD CAFE

ESTD 1939

APPETIZERS SOUP

Made fresh daily

SEASONAL SOUP	CHICKEN & RICE	CHILI
	cup 5.75 bowl 7	cup 7 bowl 8.25
BUFFALO CHICKEN DIP 12.5		BRUSCHETTA 11.5
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 15		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
MAPLE BBQ NACHOS 19		BONE-IN OR BONELESS WINGS 17
pulled pork, pickled onion, serrano pepper, spicy queso, roasted corn, red pepper, scallions, jalapeño ranch, honey maple bbq drizzle		gluten-free choices: buffalo, bbq, Jamaican jerk style, garlic parm contain gluten choices: teriyaki, sweet chili, goldfever
CHIPS & QUESO 10		FANTASTIC FOUR DEVEILED EGG FLIGHT 10
homemade spicy queso, tortilla chips		candy maple bacon, spicy jalapeño, sweet chili pulled pork, pepperoni & pepperoncini
PRETZELS 13		STUFFED QUAHOG 9
with cheese sauce		
SLIDERS 16		
spicy chicken, meatball, smash burger and pulled pork		

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 13/16	CAESAR SALAD 14.5
enormous salad topped with snowy white feta and Greek dressing	romaine topped with shaved parmesan and homemade croutons
CHOPPED ITALIAN 18	CHICKEN, BROCCOLI, BACON 18
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 homemade croutons
COBB SALAD 18	HONEY MUSTARD CHICKEN SALAD 16
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 5.5	sliced egg 3
roasted turkey breast 3.5	dry tuna 3
steak tips 15	tuna salad 3
	ham 3
	genoa salami 3

SANDWICHES

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

CHICKEN PHILLY 16	CHICKEN CAPRESE 16.5
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 17	ITALIAN 16
sauteed mushrooms, onions & peppers with American cheese	mortadella, genoa salami, hot capicola, provolone cheese, lettuce, tomato, banana peppers, onion, homemade dressing
MEATBALL 16.5	ROASTED TURKEY CLUB 16
Italian Kitchen meatballs, mozzarella on a sub roll	house roasted turkey breast, grilled white bread, bacon, lettuce, tomato, mayo
SPICY CHICKEN SANDWICH 17	HOT DOG 9.5
house made fried chicken breast, spicy slaw, hot honey, grilled brioche	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 12.5

SHRIMP SCAMPI 20	CHEESEBURGER 17
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
SHRIMP GRECO 20	MACARONI & CHEESE 19
just like our shrimp scampi, but we add feta cheese	homemade macaroni & cheese, topped with pizza cheese and bread crumbs
CHICKEN or PULLED PORK 20	BUFFALO MAC & CHEESE 20
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
MEAT EATER 21	KEVIN KIELY 21
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
HOMEMADE CHILI 17	CHICKEN BROCCOLI ALFREDO 20
MEATBALL Italian Kitchen 17	alfredo base, chicken, broccoli, alfredo sauce drizzle
WHITE PIZZA 17	SWEET CHILI PULLED PORK 20
no sauce with 4 kinds of cheeses	jalapeño ranch drizzle
HOMEMADE MEAT SAUCE 17	MONTESANO 17
GREEK 17	stingers finished with hot oil drizzle
no sauce with sliced tomato & feta	VEGETARIAN 17
EVERYTHING 21	this no cheese pizza comes with broccoli, black olives, garlic, banana peppers, onions, peppers and mushrooms
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*	stingers
fresh garlic	pepperoni*	

SIGNATURE BURGERS

Served on grilled brioche with choice of homemade chips or steak fries. Substitute any burger for marinated chicken breast. Gluten-free buns available.

CLASSIC 16
with lettuce, tomato, red onion and American cheese
QUAGMIRE 17.5
topped with fried mushrooms, crispy bacon and Swiss cheese
MORGAN 19
grilled onions, mushrooms with bacon, topped with cheddar cheese
THE ANDO 21
topped with American cheese in between two mini cheese pizzas!
RODEO BURGER 18
aged cheddar, bacon, onion crisps, maple bbq sauce
SMASH BURGER 16
twin 4 oz patties, cheddar, aioli, lettuce, pickle

CALZONES

All made with mushrooms, onions, peppers, tomato and lots of cheese 19.5

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

RED WINE

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

DRINKS

COKE	PINK LEMONADE
DIET COKE	ICED TEA UNSWEETENED
COKE ZERO	BOTTLE DASANI
STEWARTS ROOT BEER	SPARKLING WATER
GINGER ALE	
SPRITE	
ORANGE FANTA	

BOTTLE / CAN

BUDWEISER
BUD LIGHT
COORS LIGHT
COORS ORIGINAL
CORONA
HEINEKEN
HIGH NOON PINEAPPLE
MODELO ESPECIAL
MILLER LITE
MILLER HIGH LIFE
MICHELOB ULTRA
SUN CRUISER ASSORTED FLAVORS
SURFSIDE ASSORTED FLAVORS
GUINNESS NON-ALCOHOLIC
BLUE MOON NON-ALCOHOLIC
ATHLETIC IPA "RUN WILD" NON-ALCOHOLIC

DRAFT

16oz, 23oz, Pitcher or Flight

ALLAGASH WHITE
BE HOPPY
BLUE MOON
BUD LIGHT
BUDWEISER
FIDDLEHEAD IPA
GUINNESS
HARPOON
LEINENKUGEL SUMMER SHANTY
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.



**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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