

Cape Cod

CHICAGO'S FRESHEST SEAFOOD SINCE 1933

Fruits de Mer

priced per piece

Chilled Shrimp	4	Freshly Shucked Oysters <i>east coast</i> 3 <i>west coast</i> 4
King Crab Legs	7	<div style="border: 1px solid black; padding: 10px; text-align: center;"><h3>Cape Cod Sampler</h3><p><i>A combination of all our chilled Fruits de Mer served with traditional sauces</i></p><p><i>for two 35 for four 60 for six 80</i></p></div>
Clams on the Half Shell	3	
Crab Claws	5	

Cape Cod Traditions

Oyster Rockefeller <i>six west coast oysters, Mornay sauce</i>	16	Fresh Calamari <i>panko crusted, traditional or sambal olek sauce</i>	10
Drake Crab Cakes <i>house recipe, light mustard sauce</i>	15	Shrimp Cocktail <i>five jumbo prawns, traditional sauce</i>	14
New England Clam Bake <i>clams, chorizo, corn, potatoes</i>		15	

Signature Salads and Soups

enjoy a cup of soup with any entrée 4

Signature Bookbinder Soup <i>cup 6 bowl 9</i>	9	Hearts of Romaine <i>shaved parmesan, house croutons, white anchovies, caesar-style dressing</i>	10
Cape Cod Clam Chowder <i>cup 6 bowl 9</i>	9	Wedge Salad <i>Boston Bibb lettuce, bacon, Maytag bleu cheese, vine ripened tomatoes, creamy ranch dressing</i>	10
House Salad <i>seasonal greens and vegetables, choice of dressing</i>	9		

THE CAPE COD CHALKBOARD

We've been serving the finest, freshest and most delicious seafood dishes in Chicago since 1933. The following fresh selections will change from time to time, depending on what is available today. And because we believe in supporting sustainable fishing practices, quantities may be limited.

TODAY'S SELECTIONS

entrées are served with your choice of two sides and may be prepared in the one of the following ways: Pan Roasted • Grilled • Broiled • Meuniere • Steamed

Cod (<i>Atlantic Seaboard</i>)	35	Ahi Tuna (<i>Pacific</i>)	34
Halibut (<i>Alaskan</i>)	35	Grouper (<i>Panama</i>)	34
Dover Sole* (<i>European</i>)	60	Monkfish (<i>Maine</i>)	36
Walleye Pike (<i>Great Lakes</i>)	32	Jumbo prawns (<i>Caribbean</i>)	33
Salmon (<i>Maine</i>)	28	Jumbo Scallops (<i>East Coast</i>)	33

SMALL PLATES AND SIDE DISHES

Add something delicious to your entrée or simply enjoy a tasty snack.

Lobster Mashed Potatoes	9	Grilled Asparagus	7
		<i>smoked sea salt, extra virgin olive oil</i>	
Tuscan Cous Cous	7	Sautéed Forest Mushrooms	8
Au Gratin Potatoes	8	Collard Greens with Dry Aged Pork	8
<i>a Cape Cod Classic</i>		<i>smoky Southern style</i>	
Fragrant Jasmine Rice	7	Fennel Ratatouille	8
Steamed Fingerling Potatoes	7	<i>roasted eggplant, zucchini, ripe tomatoes, sweet peppers, red onion, fresh herbs, extra virgin olive oil</i>	
<i>fresh herbs, extra virgin olive oil</i>		Asian Stir Fry	9
Steamed Organic Brown Rice	7	<i>carrots, oyster mushrooms, asparagus tips, spring onions, green beans, oyster sauce</i>	
Mascarpone Grits	8	American Medley Vegetables	9
Three Pea Sauté	7	<i>a Cape Cod Classic, baby carrots, green beans, wild mushrooms, butter</i>	
<i>pea shoots, snow peas, petite pois, mint</i>			

