

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>		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>		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>			

CAPE COD CLASSICS

Many of these dishes have been Chicago favorites since the day we opened. Others have been added over the years by some of our most distinguished chefs. But they're all Cape Cod Classics.

Drake Crab Cakes	37	Steamed King Crab Legs	45
<i>jumbo lump crab, fingerling potatoes, grilled asparagus, whole grain mustard sauce</i>		<i>au gratin potatoes, American Medley vegetables, drawn butter</i>	
Steamed Maine Lobster	market	Dover Sole Meuniere	market
<i>1½-pound lobster, fingerling potatoes, Midwestern corn, drawn butter</i>		<i>prepared tableside, au gratin potatoes, three pea sauté</i>	
Shrimp de Jonge	40	Twin Lobster Tails	52
<i>gulf prawns, garlic, mustard, white wine compound butter, fingerling potatoes, grilled asparagus</i>		<i>au gratin potatoes, American Medley vegetables, drawn butter</i>	
Lobster Thermidor	market	Land and Water	46
<i>prepared au gratin, shallots, mushrooms, fingerling potatoes, American Medley vegetables</i>		<i>six-ounce filet mignon, fresh lobster tail, lobster mashed potatoes</i>	
La Perouse Salad		32	
<i>lobster, jumbo lump crab, gulf prawns, mixed greens, house trio dressings</i>			

NEW WAVE ENTRÉES

Try our Chef's selection of the best and most creative new ingredients and preparation techniques.

Bacon Wrapped Scallops	34	Tandoori Grouper	38
<i>roasted Midwestern corn, fingerling potatoes, truffle cream</i>		<i>lobster mashed potatoes, grilled asparagus, sorrel Greek yogurt</i>	
Salt Roasted Prawns	34	Beefsteaks	
<i>collard greens with dry aged pork, mascarpone grits, lemon vinaigrette</i>		<i>Our steaks are Midwestern, corn-fed beef.</i>	
Snapper en Papillote	35	New York Strip	32
<i>fata wrapped, julienne vegetables, white wine</i>		<i>ten-ounce, steamed fingerlings, American Medley vegetables, merlot sauce</i>	
Roasted Black Cod	37	<i>add crab legs 40 add prawns 44 add scallops 46</i>	
<i>fennel ratatouille, Tuscan cous cous, black olive tapenade, aqua pazza, domestic caviar</i>		Filet Mignon	36
Monkfish Curry	36	<i>eight-ounce, steamed fingerlings, American Medley vegetables, merlot sauce</i>	
<i>madras curry sauce, roasted oyster mushrooms, baby heirloom tomatoes, jasmine rice</i>		<i>add crab legs 44 add gulf prawns 46 add scallops 48</i>	