

THE QUARTERDECK



Lunch Menu

QDFalmouth.com

164 Main Street, Falmouth, MA

508-548-9900

wine

sparkling

	glass	½ carafe	bottle
Cooks Brut, California	8		
Prosecco, Maschio, Italy	10		38
Bubbly Sauvignon Blanc, Villa Maria, New Zealand	11		42
Veuve Clicquot, France			75
Dom Pérignon, France			250

rosé

Chloe, California	9	17	33
Whispering Angel, France	12	23	45
Luc Belaire Rose, France			60

white

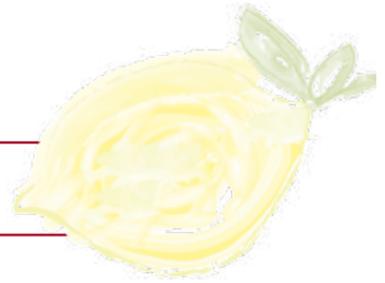
moscato - Mezzacorona, Italy	8	15	29
white zinfandel - Beringer, California	8	15	29
riesling - Washington Hills, Washington	8	15	29
pinot grigio - Spasso, Italy	8	15	
pinot grigio - Le Rime, Banfi, Italy	9	17	33
pinot grigio - Kris, Italy	11	21	41
sauvignon blanc - Nobile, New Zealand	9	17	33
sauvignon blanc - Benziger, California	10	19	37
sauvignon blanc - Slingshot, Napa, California	12	23	45
sancerre - Domaine de la Perrier, France	15	29	57
pouilly fuisse - Chateau Vitallis, France	15	29	57
chardonnay - Pacific Bay, California	8	15	
chardonnay - Kendall Jackson, California	10	19	37
chardonnay - La Crema, California	12	23	45
chardonnay - Sonoma Cutrer, Russian River, California			50

red

pinot noir - Simple Life, California	8	15	29
pinot noir - The Crusher, California	10	19	37
pinot noir - Rainstorm, Oregon	12	23	45
pinot noir - Meiomi, California	13	25	49
pinot noir - Oriel, "Jasper", Sonoma Coast			50
chianti - Querceto, Italy	8	15	29
super tuscan - Centine, Banfi, Italy	10	19	37
merlot - Frontera, Chile	8	15	
red blend - Epica, Chile	8	15	29
syrah - Andrew Murray, California	12	23	45
malbec - Killka, Uco Mendoza Valley, Argentina	10	19	37
cabernet sauvignon - Frontera, Chile	8	15	
cabernet sauvignon - Josh, California	10	19	37
cabernet sauvignon - Mercer Canyon, Washington	12	23	45
cabernet sauvignon - Franciscan, California			60
cabernet sauvignon - Jordan, California			75
zinfandel - Paso Creek, California	10	19	37

The Quarterdeck's wine selections are in a "progressive" format that lists the wine in descending order, from lighter bodied and flavor intensity to fuller bodied and richer flavor.

cocktails



BLOOD ORANGE CRUSH

Grey Goose Vodka, blood orange soda, lime **10**

PALOMA

Herradura tequila, fresh lime, grapefruit soda **12**

GET LUCKY

Bacardi, Domaine de Canton, bitters, passion fruit, ginger simple syrup **10**

BURNT SUGAR OLD FASHION

Woodford, bitters, burnt sugar simple syrup, orange **12**

STRAWBERRY MULE

Stoli vodka, ginger beer, muddled strawberry, lime **10**

INDIAN SUMMER

Grey Goose Citron vodka, Chambord and lemonade **10**

EVERYBODY'S FAVORITE RUM PUNCH

Bacardi White Rum, orange and pineapple juice, splash of grenadine with a Myers Rum float **10**

COCONUT MARGARITA

1800 Coconut Tequila, agave nectar, fresh squeezed lime with a toasted coconut rim **13**

HOT PASSION MARGARITA

Ghost tequila, mango, passion fruit, lime **12**



martinis

SPARKLING MARTINI

Grey Goose, St. Germaine, prosecco float **12**

PORN STAR

Absolut Vanilla vodka, Passoã, Passion fruit **12**

CARRIBEAN CONNECTION

Bacardi Rum, pineapple juice, Myers floater **12**

GRAPEFRUIT MARTINI

Deep Eddy's Grapefruit Vodka, grapefruit and cranberry juice with a sugar rim **12**

beers on tap

Sam Adams Lager
Bass Ale

Stella Artois
Guinness Stout

Ask your server about our featured local draft beer

bottled beers

Budweiser
Michelob
Corona
Heineken
Sierra Nevada IPA

Bud Light
Michelob Ultra
Corona Light
Amstel Light
Coors Light
Miller Light

Sierra Nevada IPA
White Claw Spiked Seltzer
NA - Becks
NA - O'Douls Amber

beverages

San Pellegrino -
LEMON
GRAPEFRUIT
BLOOD ORANGE

Sparkling or Spring Water

Unsweetened Iced Tea

Pink Lemonade

Coca-Cola
Diet Coca-Cola
Ginger Ale

Quarterdeck Rootbeer

Sprite

Cranberry Juice

Orange Juice

Pineapple Juice

Tomato Juice

Grapefruit Juice

Apple Juice

from the raw bar

FRESH SHUCKED OYSTERS 2.95 each
Local shucked oysters accompanied with champagne mignonette, cocktail sauce, horseradish and lemon

CHILLED SHRIMP COCKTAIL 3.50 each
Served with cocktail sauce and lemon

FRESH SHUCKED LITTLENECKS 1.50 each
Shucked Waquoit littleneck clams accompanied with cocktail sauce, horseradish and lemon

CHILLED SEAFOOD SAMPLER 20.95
2 lobster claws, 2 shrimp cocktail, 2 oysters and 2 littlenecks on the 1/2 shell served with cocktail sauce, horseradish and lemon



appetizers

CLAMS CASINO
Sweet Waquoit cherrystone clams baked with casino butter, seasoned breadcrumbs and bacon **14.95**

CRAB CAKE
Made with fresh tender crabmeat served with Cajun remoulade sauce and baby greens **14.95**

BLACKENED SCALLOPS
Seasoned and blackened scallops served on a bed of baby greens accompanied with a garlic and herb aioli **14.95**

STEAMED MUSSELS
Fresh local mussels steamed in white wine, garlic, scallion, ginger and shallots served with grilled Portuguese bread and lemon butter **14.95**

TUNA SASHIMI
Sesame encrusted tuna served with wakame salad, pickled ginger, wasabi crema and soy sauce **14.95**

FRIED CALAMARI
Tender Atlantic squid lightly breaded served with pepper rings and roasted red pepper aioli sauce **14.95**

BUFFALO CHICKEN TENDERS
Chicken tenders tossed in spicy buffalo sauce served with blue cheese dressing and celery sticks **12.95**

CHICKEN WINGS AND DRUMMIES
Fresh chicken wings coated with a seasoned breading and tossed with either Asian chili glaze or buffalo sauce **12.95**

STUFFED QUAHOG
Fresh from Chatham, a special Cape Cod recipe, served with lemon butter and hot sauce **6.95**

STEAMERS
Local soft-shell clams steamed in their own broth, accompanied with dipping broth and butter (some big, some small, may be sandy, or not at all) **Market Price**

soups & salads

DRESSINGS: Blue Cheese, Parmesan Peppercorn, House Vinaigrette, Italian, Balsamic Vinaigrette, Blueberry Vinaigrette

CLAM CHOWDER
CUP **5.95** BOWL **6.95**

GAZPACHO
Classic Spanish style tomato cold soup with raw blended vegetables
CUP **4.95** BOWL **5.95**

HOUSE SALAD
Baby field greens, grape tomatoes, cucumbers and red onion
SMALL **4.50** LARGE **5.95**

CAESAR SALAD
Crispy romaine hearts, grated Romano cheese, croutons, and our Caesar dressing with anchovy filets
SMALL **5.95** LARGE **8.95**

SOUP DU JOUR
Prepared daily by our chef
Market Price

PORTUGUESE KALE SOUP
CUP **4.95** BOWL **5.95**

SPINACH BERRY SALAD
Baby spinach tossed in blueberry vinaigrette topped with blackberries, raspberries, walnuts, red onion and fresh Chevre cheese from Vermont Creamery **12.95**

SCALLOP SALAD
Pan seared scallops over baby greens with grape tomatoes, red and yellow peppers, red onions, dried cranberries, walnuts, and Gorgonzola cheese tossed with our house dressing **17.95**

add to your salad:

Grilled Swordfish **10** – Grilled Shrimp **10** – Grilled Chicken **7** – Lobster Salad **Market Price**
Tuna Salad **8** – Chicken Salad **8** – Grilled Salmon **10** – Grilled Steak Tips **10**

lunch entrées

Entrées served from 11:30 AM - 4:30 PM

GRILLED SWORDFISH

Grilled swordfish with seasoned breadcrumbs, topped with either lemon butter or anchovy butter **16.95**

LAZY MANS LOBSTER

Fresh native lobster and citrus butter baked en casserole with a light crumb topping **Market Price**

BAKED SCALLOPS

Local day boat scallops en casserole with sherry wine, citrus butter and a light crumb topping **16.95**

DAY BOAT SCHROD

Fresh Chatham scrod broiled with seasoned breadcrumbs and topped with citrus butter **14.95**

PAN SEARED SALMON

Atlantic salmon glazed with a cilantro crema served over steamed baby spinach **16.95**

SEAFOOD POT PIE

Lobster, shrimp, scallops, haddock and asparagus baked in a light lobster sherry cream sauce, topped with puff pastry **16.95**

SHRIMP SCAMPI

Sautéed shrimp with garlic butter, white wine, lemon, tomatoes and fresh basil served over linguini **16.95**

CHICKEN PICATTA

Sautéed chicken with garlic butter, capers, tomatoes, basil and a lemon-thyme jus served over linguini **14.95**

GRILLED STEAK TIPS

Hand cut steak tips marinated, grilled and tossed in housemade steak sauce **15.95**

crispy fried seafood

Fried seafood served with French Fries and our homemade Coleslaw

FISH'N CHIPS **12.95**

FRIED OYSTERS **14.95**

FRIED CLAMS **Market Price**

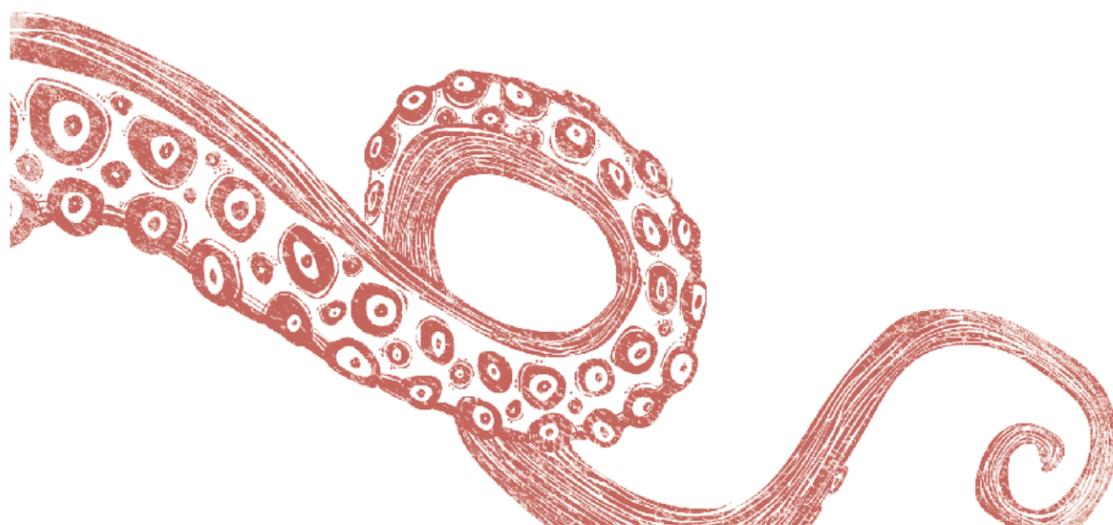
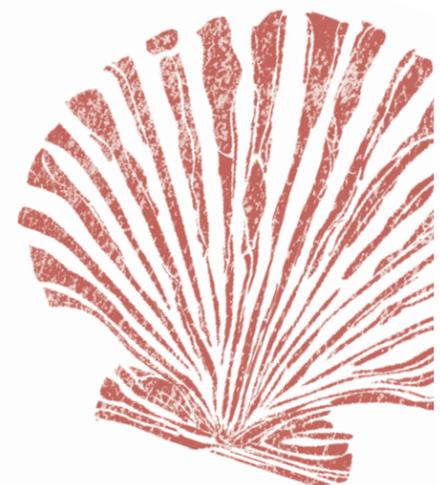
Gluten-free breading available for an additional 1.00

FRIED SCALLOPS **15.95**

FRIED SHRIMP **14.95**

SEAFOOD PLATTER **17.95**

Scrod, shrimp, scallops, clams and oysters



burgers

All beef burgers are handmade 1/2 lb. of Angus beef served with lettuce, tomato, and red onion on a brioche bun

CHEESES: Cheddar, American, Swiss, Stella Gorgonzola, Vermont Creamery Chevre

HAMBURGER 12.95

ADD CHEESE 1.00
ADD COLD SMOKED BACON 2.00

STEAKHOUSE BURGER

Handmade burger smothered with caramelized onions, sautéed mushrooms and peppers, topped with Swiss cheese and house steak sauce 15.95

GORGONZOLA BURGER

Handmade burger topped with caramelized onions, balsamic reduction, cold smoked bacon and Stella Gorgonzola cheese 15.95

SALMON BURGER

Grilled salmon burger with lettuce, tomato, avocado and lemon caper dill aioli served on a grilled brioche bun 14.95

sandwiches

All Sandwiches served with one of the following: Fries, Chips, Potato Salad, Pasta Salad or Coleslaw

BREAD: White, Wheat, Rye, Portuguese

GRILLED CHEESE AND TOMATO 6.95

B.L.T

Cold smoked bacon, lettuce, tomato and mayonnaise on choice of bread 7.95

CHEF'S CHICKEN SALAD

Chicken breast, mayonnaise, celery, red onion, hot, lettuce and tomato on choice of bread 10.95

CORNED BEEF SPECIAL

Lean corned beef, red onion, tomato and Swiss cheese on rye bread 11.95

GRILLED CHICKEN CAESAR WRAP 9.95

CORNED BEEF REUBEN

Lean corned beef, sauerkraut, Swiss cheese and Thousand Island dressing on grilled rye bread 11.95

FISH SANDWICH

Lightly battered cod on a brioche bun with lettuce and tomato 12.95

TUNA SALAD

White albacore, celery, mayonnaise, lettuce and tomato on choice of bread 10.95

LOBSTER SALAD

Fresh lobster meat, lemon, mayonnaise and celery... **Market Price**

SMALL - Brioche roll

LARGE - Portuguese bread

CRAB CAKE B.L.T

Our house made crab cake, cold smoked bacon, Cajun remoulade, lettuce and tomato on a grilled brioche bun 17.95

CAPE COD REUBEN

Lightly battered cod, coleslaw, Thousand Island dressing, Swiss cheese, lettuce and tomato on grilled rye bread 14.95

TUNA BURRITO

Sesame encrusted tuna, avocado, wakame salad, jasmine rice and wasabi aioli wrapped in a flour tortilla 16.95

GIFT CARDS AVAILABLE

CATERING AVAILABLE, ON OR OFF PREMISIS

Before placing your order, please inform your server if anyone in your party has a food allergy.

Consuming raw or undercooked meats may increase your risk of foodborne illness, especially if you have certain medical conditions.

