



## LUNCH MENU

### APPETIZERS

**NEW ENGLAND CLAM CHOWDER**  
*Applewood Smoked Bacon, Yukon Gold Potatoes.....15-*

**VINE-RIPENED TOMATO GAZPACHO**  
*Extra Virgin Olive Oil, Sherry Vinegar.....15-*

**PERNOD-SCENTED ESCARGOTS**  
*Meltd Leeks, Tomato & Garlic Butter.....19-*

**JUMBO LUMP CRABCAKE**  
*Cucumber, Tomato & Mint Salad,  
Champagne Beurre Blanc.....25-*

### SALADS

**JUMBO LUMP CRAB SALAD**  
*Avocado, Chilled Grilled Tomato, Salt Cracker,  
Citrus Emulsion.....22-*

**CLASSIC CAESAR SALAD**  
*Crisp Romaine Hearts, White Anchovy,  
Creamy Garlic Dressing.....15-*  
*With Grilled Chicken or Shrimp.....add 7/9*

**GALLEY COBB SALAD**  
*Iceberg, Watercress, Arugula, Lardons, Smoked Chicken,  
Berkshire Blue Cheese.....20-*

**CONFIT OF DUCK SALAD**  
*Frisee, Arugula, Dried Cranberries, Olive Crostini,  
Crushed Macadamia Nuts, Dijon Vinaigrette.....22-*

### EGGS

**EGGS BENEDICT**  
*Canadian Bacon, Traditional Hollandaise.....18-*

**THREE-EGG OMELETTE**  
*Daily Preparation with Roasted Potatoes.....Priced Daily*

### SANDWICHES

**CROQUE MONSIEUR**  
*Smoked Ham, Cave-Aged Gruyere.....16-*

**DAILY PANINI SELECTION**  
*Served with a side salad..... Priced Daily*

**GALLEY BEACH BURGER**  
*Meyer All Natural Angus Beef*  
RAISED SLOWLY AND HUMANELY ON AN ALL-VEGETARIAN DIET,  
NO ANTIBIOTICS OR ADDED HORMONES  
*Bacon-Braised Onions, Cheddar, English Muffin.....20-*

**CLIFFSIDE LOBSTER ROLL**  
*Local Lobster, Lemon-Basil Aioli, Potato Salad.....22-*

### CAPE AND ISLANDS SEAFARE

**NANTUCKET FLOUNDER MEUNIERE**  
*Thyme-roasted Fingerling Potatoes, Caperberries,  
Orange Butter Sauce.....25-*

**PEI MUSSELS**  
*Steamed with White Wine, Garlic & Fresh Herbs...19-*

**LITTLE NECK CLAM FETTUCCHINE**  
*Andouille, Roasted Shallot, Garlic Bread.....26-*

### SIDES

**SIDE OF FRIES**  
.....7-

**THYME-ROASTED  
FINGERLING POTATOES**  
.....7-

**HALF CAESAR SALAD**  
.....7-

Proprietors  
*David & Geoffrey Silva*

Executive Chef  
*W. Scott Osif*

NO CELL PHONES PLEASE

20% GRATUITY FOR PARTIES OF SIX OR MORE • ENTRÉE SPLIT CHARGE.....10-

\*CONSUMPTION OF RAW AND UNDERCOOKED FOODS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS