

# APPETIZERS

<b>Mozzarella Stix</b>	6.99	<b>Boneless Hot Fingers (5)</b>	7.99
breaded mozzarella cheese deep fried served w/marinara		white meat tenders tossed w/buffalo hot sauce served w/bleu cheese	
<b>Chicken Fingers (5)</b>	6.99	<b>Potato Skins</b>	6.99
boneless white meat tenders served w/honey mustard		loaded w/bacon & mozzarella	
<b>Fresh Ketch Combo</b>	11.99	<b>Chicken Wings</b>	8.99
2 mozzarella stix, 2 chicken fingers, 2 potato skins & 2 chicken wings		fresh bone in chicken wings plain or buffalo	

## SEAFOOD APPETIZERS

<b>Steamers</b>	1 LB	11.99	<b>Crab Cakes (3)</b>	8.99
steamed soft shell clams served w/clam broth	1 1/2	14.99	lump crab meat, pan seared & served w/remoulade	
<b>Shrimp Cocktail (4)</b>		7.99	<b>Scallops Wrapped in Bacon (6)</b>	7.99
large chilled gulf shrimp served w/zesty cocktail sauce			served w/remoulade	
<b>Coconut Shrimp</b>		9.99	<b>Stuffed Mushroom Caps</b>	6.99
secret house recipe w/calypso sauce			homemade sausage stuffing	
<b>Calamari</b>		8.99	<b>Stuffed Quahog</b>	3.99
tubes & tentacles w/remoulade			topped w/linguica	
<b>Raw Bar</b>			<b>Mussels</b>	8.99
Little Necks	1.69 ea	8.99 1/2 doz	sauteed local mussels in a white wine or fra diavlo sauce	
Wellfleet Oysters	1.79 ea	9.99 1/2 doz	<b>Lobster Mac n Cheese</b>	10.99
Shrimp Cocktail	2.29 ea		fresh lobster in a blend of 3 cheeses baked w/penne topped w/panko	

## CHOWDERS, SOUPS & SALADS

	Cup	Bowl	Boule		Cup	Bowl	Boule
 <b>NE Clam Chowder</b>	4.59	5.99	7.99	<b>Lobster Bisque</b>	5.99	6.99	8.99
Ketch's award winning thick & creamy white clam chowder				enhanced w/sherry			
<b>Fresh Ketch Seafood Stew</b>	5.99	6.99	8.99	<b>Soup Du Jour</b>	3.99	4.99	
scallops, fish & crab in a savory cream base				<b>Crock of French Onion Gratinee</b>	4.99		
 <b>Lobster Salad</b>			16.99	<b>Cobb Salad</b>			11.99
fresh lobster meat & celery mixed in mayo over mixed greens				mixed greens w/grilled chicken, bacon & avocado, topped w/crumbled bleu cheese & egg			
<b>Greek Salad</b>			9.99	<b>Caesar Salad</b>			8.99
mixed greens, cukes, tomatoes, olives, red onions & feta w/greek dressing				w/grilled chicken			10.99
w/grilled chicken			11.99	w/grilled shrimp or scallops			12.99
				w/steak tips			13.99

*DRESSINGS:* creamy herb, raspberry vinaigrette, russian, honey mustard, italian & for bleu cheese add .99

 Indicates Fresh Ketch House Specialty

*For parties of 6 or more an 18% gratuity may be added to your bill.  
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness  
especially if you have certain medical conditions. Before ordering please inform your server if a person in your party has a food allergy.*

# ENTREES

served w/vegetable & bread & your choice of rice, french fries, baked potato or mashed potato  
add house or caesar side salad 2.99

## BEEF


<b>Steak Tips</b> w/our house bourbon sauce	<b>(12oz)</b>	14.99
<b>Rib Eye Steak</b> grilled or cajun	<b>(14oz)</b>	19.99
<b>N.Y. Sirloin Steak</b> char grilled & seared to perfection	<b>(14oz)</b>	19.99
<b>Filet Mignon</b> center cut filet char grilled to your liking w/port wine demi	<b>(8oz)</b>	21.99
<b>Aged Prime Rib</b> w/crumbled bleu cheese .99	<b>(12oz)</b>	16.99
	w/sauteed onions, peppers or mushrooms 1.99	
<b>BBQ Baby Back Pork Ribs</b> served w/fries & cole slaw full rack		18.99
half rack		13.99
<b>Ketch Surf &amp; Turf</b> 2 baked stuffed shrimp or broiled scallops & filet mignon or prime rib		25.99

## LOBSTERS

 <b>Boiled Lobster (1 1/4 lb)</b> baked stuffed add \$4.99	23.99
<b>Boiled Twin Lobsters (1 1/4 lb ea)</b> baked stuffed add \$7.99	34.99
<b>Boiled 3 lb Lobster</b> baked stuffed add \$7.99	38.99
 <b>Clam Bake</b> steamers, corn, lobster & baked potato	29.99

## FRIED



served w/french fries & cole slaw. we only use cholesterol free vegetable oil.

<b>Fish &amp; Chips</b> lightly battered fresh haddock	13.99
<b>Ipswich Whole Belly Clams</b> native fresh clams, lightly battered	17.99
<b>Calamari</b> tubes & tentacles battered served w/marinara	12.99
<b>Clam Strips</b> fresh local clams w/no bellies	11.99
<b>Fried Shrimp</b> gulf shrimp batter dipped & served w/cocktail sauce	16.99
<b>Oysters</b> freshly shucked Chatham oysters	16.99
<b>Scallops</b> fresh local scallops	16.99
 <b>Seafood Platter</b> lightly fried scallops, haddock, clam strips, calamari & shrimp w/whole belly clams for 4.99	21.99


# ENTREES

served w/vegetable & bread with choice of rice, french fries, baked potato or mashed potato  
pasta dishes served w/garlic bread  
add house or caesar side salad 2.99

## SEAFOOD

- Broiled Native Schrod** 16.99  
schrod baked in lemon butter & topped w/panko bread crumbs
- Baked Stuffed Sole** 16.99  
sole fillets stuffed w/our homemade seafood stuffing crowned w/a light newburg sauce
- Baked Stuffed Shrimp (5)** 18.99  
large gulf shrimp stuffed w/our homemade seafood stuffing
-  **Citrus Glazed Salmon** 17.99  
atlantic salmon topped w/citrus glaze
- Shrimp Scampi (5)** 18.99  
sautéed jumbo shrimp simmered in garlic, wine & butter over pasta
- Baked Stuffed Haddock** 17.99  
stuffed w/our homemade seafood stuffing
- Broiled Atlantic Swordfish** 19.99  
fresh harpooned swordfish prepared cajun or w/compound butter
- Broiled Sea Scallops** 17.99  
local scallops broiled topped w/panko bread crumbs
- Broiled Seafood Combo** 18.99  
2 stuffed shrimp, schrod & scallops topped w/panko bread crumbs
-  **Ketch Fruits De Mer (Red or White)** 22.99  
sautéed shrimp, scallops, mussels, lobster & little necks simmered in red or white wine sauce over pasta
- Scallops Nantucket** 18.99  
baked w/bacon & swiss cheese

## CHICKEN

- Chicken & Broccoli Alfredo** 16.99  
tenderloins of chicken sautéed w/broccoli in a garlic cream sauce over penne
- Roasted 1/2 Chicken** 13.99  
dry rubbed w/herbs & slow roasted or bbq
- Chicken Parmesan** 13.99  
breaded boneless breast topped w/marinara & fresh mozzarella over pasta
-  **Chicken Mediterranean** 16.99  
sautéed tenderloins of chicken w/feta, roasted red peppers, kalamatta olives, spinach & tomatoes in a garlic white wine sauce tossed w/penne pasta & pepperoncini

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## SIDE ORDERS

breaded & deep fried in cholesterol free vegetable oil

Fried Clam Strips	9.99
Fried Scallops	13.99
Fried Oysters	14.99
Fried Whole Belly Clams	14.99

## BUILD YOUR OWN BURGER

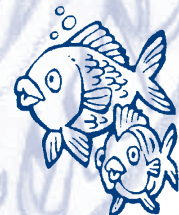
all burgers are 1/2 lb angus burgers & cooked to your liking 7.99  
served w/a deli pickle, cole slaw & cape cod potato chips  
add fries for .99

American or Swiss cheese	.99	Sauteed Onions	.59
Bacon	.99	Sauteed Peppers	.59
Sauteed Mushrooms	.59	Crumbled Bleu Cheese	.99



## CHILDREN'S MENU

served on a frisbee w/french fries



Hot Dog	6.99
Grilled Cheese	6.99
Fish & Chips	6.99
Chicken Fingers	6.99
Penne w/Marinara	6.99
Hamburger/Cheeseburger	6.99
Steak Tips	7.99
Clam Strips	6.99
Kraft Mac & Cheese	6.99

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## ALCOHOLIC BEVERAGES

<b>Domestic Bottled Beer</b>	3.50
bud, bud light, coors light, miller lite	
<b>Imported or Specialty Bottled Beer</b>	4.25
corona, michelob ultra, heineken, amstel	
<b>Domestic Draft Beer (pint)</b>	3.50
bud light	
<b>Imported or Specialty Draft Beer (pint)</b>	4.25
stella artois, seasonal sam adams, blue moon, harpoon ipa, cape cod red 	
<b>Non Alcoholic Beer</b>	4.25
o'doules	
<b>House Wines (red or white) by the glass</b>	5.50
ask your server for our wine list	
<b>Frozen Cocktails</b>	starting at 6.75
non-alcoholic 4.75	
<b>Coffee Drinks</b>	starting at 6.50
<b>Mike's Hard Lemonade</b>	4.50
<b>SOFT DRINKS</b>	
<b>Sodas</b>	1.89
pepsi, diet pepsi, sierra mist, mountain dew, ginger ale, brisk pink lemonade, unsweetened lipton iced tea	
<b>Raspberry Lemon Iced Tea (16 oz bottle)</b>	1.89
<b>Bottled Water</b>	1.89
<b>IBC Root Beer (bottle)</b>	2.39
<b>Juices</b>	1.89
oj, apple, cranberry, grapefruit, tomato, pineapple	

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***The Fresh Ketch saltwater aquariums*** are known as 'reef tanks'. In a reef aquarium everything you see is alive, from the sand and rock that make up the biological filtration, to the many species of live corals, clams and fish. You will also notice many species of snails and crabs known as 'the clean up crew'. All of these creatures work together to make a complete eco-system just like you would see in a tropical coral reef.