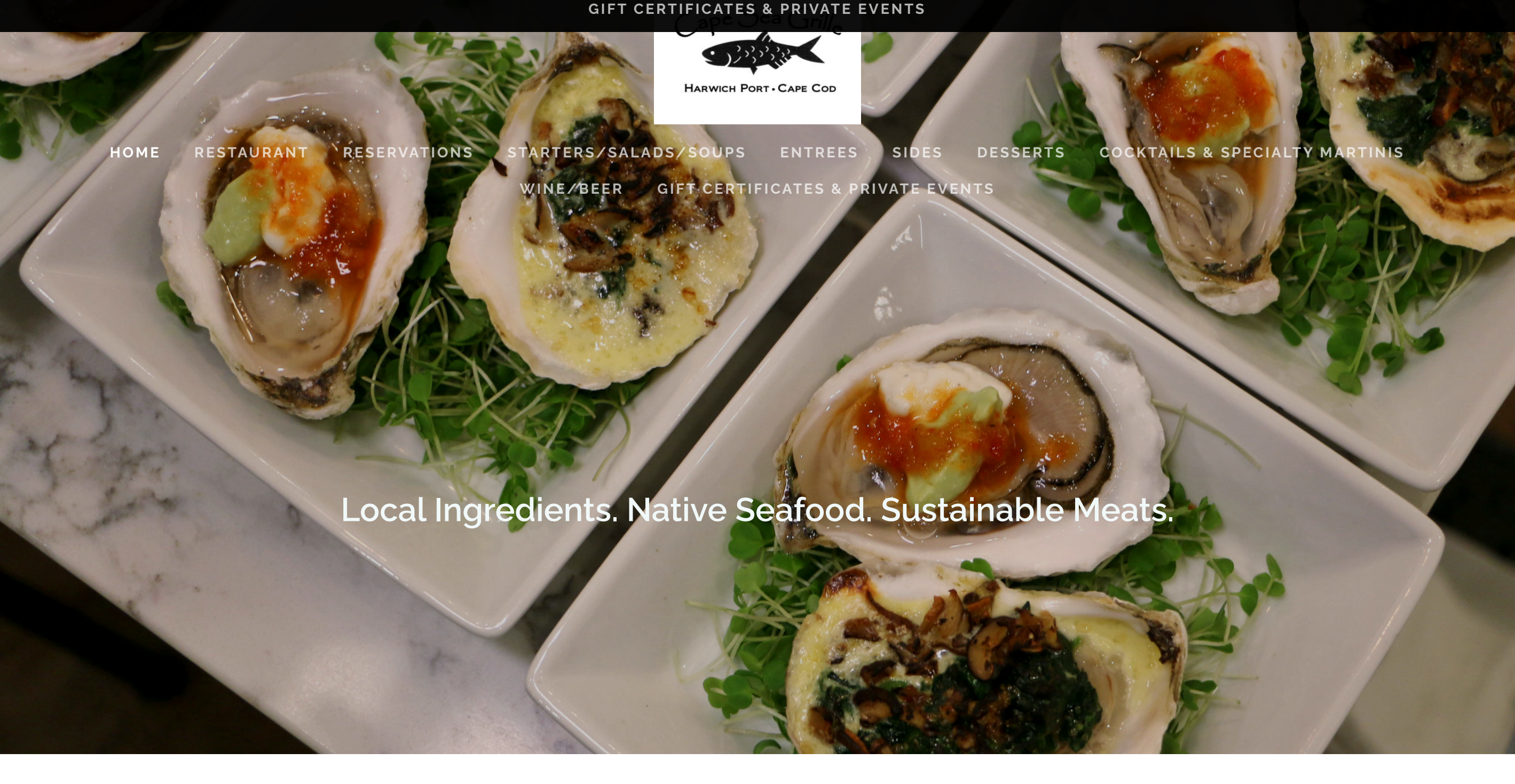
HARWICH PORT • CAPE COD



Local Ingredients. Native Seafood. Sustainable Meats.

Located in quaint Harwich Port, Cape Sea Grille offers the freshest creative American cuisine.

Nestled on a side street just off Route 28 in Harwich Port, the Cape Sea Grille serves the finest of creative American cuisine. Using fresh local ingredients and native seafood, chef/owner Douglas Ramler creates an ever changing menu that's true to the heart of Cape Cod and New England.

Situated in a 19th century sea captain's home just a few houses from the beach, the restaurant cultivates a relaxed yet elegant atmosphere with white linens, warm light and fresh cut flowers. The extensive but reasonably priced wine list offers 20 wines by the glass and 100 bottles.

Serving Dinner Year-Round

Wednesday - Sunday

5:00pm - 9:00pm

Bar Opens at 5:00

Contact: (508)432-4745 *or* capeseagrille@aol.com

31 Sea Street
Harwich Port, MA 02646

Closed Monday & Tuesday

Reservations During Spring 2025

We strongly recommend reservations.

Book online below (recommended) or call 508-432-4745
Please call for tables of **7 or more** guests.

We are taking reservations for specific areas of the restaurant:

Main Dining Room, Bar Dining Room OR

OUTDOOR Tented Patio (not same as indoor porch)

***** The Bar Seats are First Come, First Serve. *****

No reservations for sitting at the bar.

Important: Please note, the area of the restaurant that you make your reservation for is where you will be seated.

There is very limited seating on the **indoor porch** (Main Dining Room). You may note a porch request but it is not guaranteed.

Book Now RESY

Appetizers, Soup & Salads

Starters

Chilled Summer Gazpacho
crème fraîche and local mussels.. 17.50

Chilled Shrimp Salad
creamy curry vinaigrette, with seaweed salad, pickled summer squash, cucumbers & red onion, served with house-made seasoned corn chips*.. 19.50

House-made Country Pork Pâté ~
studded with duck liver, peas and carrots, accompanied by pickled red onions, cornichons, mustard, toast points & balsamic syrup.. 16.50

^Tart of Lobster, Tomato & Grilled Corn
baked in garlic custard, atop mixed greens, caramelized onion & jicama, drizzled with balsamic syrup.. 19.50

^Local Seafood Chowder
clams, scallops & cod, finished with chive & chili oils.. 17.50

Crispy Duck Confit
stuffed Swiss chard purse, roasted beets & red wine demi-glace.. 21.00

Tuna Tartare
tossed with ginger-cilantro-lime vinaigrette, crème fraîche, scallion, avocado, mango, daikon radish & sesame seeds, finished with pickled cucumbers, corn, tomato & house-made chips*.. 25.00

^House Taco
Choice: Seared Dry-rubbed Cod OR Scallop with grilled cabbage slaw, tomato, avocado, jicama and mint-chipotle aioli.. 19.00 app (1)/38.00 entrée (2)

Local Oysters and Chatham Clams on the ½ Shell, Cocktail Shrimp and Mussels
in dill aioli, with mignonette & cocktail sauce*.. 21.00

^Crispy Oysters
avocado, pickled banana peppers, lemon vinaigrette.. 17.00

Salads

Mixed Greens
tomatoes, cucumbers, slivered red onions and house balsamic vinaigrette.. 16.50

Caesar Salad
house-made dressing, crispy polenta croutons & Italian white anchovies*.. 19.00

Summer Torched Romaine Salad
crumbled feta cheese, crunchy pork bits, sliced grape tomatoes, grilled onions, pickled fennel & buttermilk vinaigrette .. 20.00

Fresh Summer Tomato and Mozzarella Salad
tossed with watercress and red onion, drizzled with balsamic syrup and fresh basil.. 18.00

Add to any salad:

Sautéed Shrimp (x3)... 12.00

Seared Scallops (x3)... 14.00

Oven Roasted Cod (7oz)... 21.00

Grilled Flat Iron Steak (7oz)... 26.00

Entrees

Seared Long Island Duck Breast
basil-coconut gnocchi, a sauté of grilled zucchini, Asian mushrooms, grilled tomatoes & baby kale, finished with smoked cherry demi-glace & crispy farro*.. 42.00

Surf 'n Turf
Braised Beef Short Rib & Grilled Scallops with a cilantro-cotija grit cake, a salad of Napa cabbage, pickled sea beans, watermelon & grilled red onions tossed in creamy lime vinaigrette, finished with roasted red pepper yogurt... 45.00

Seared Sea Scallops
toasted peanut quinoa, a salad of watercress, grilled summer squash, corn & grilled tomato in rhubarb-mint vinaigrette, finished with tomatillo coulis & black bean aioli .. 46.00

Fennel-Coriander Rubbed & Grilled Ahi Tuna
salt cod-tarragon risotto cake, a salad of arugula, celery confit, English cucumber & cherry tomatoes tossed in peach vinaigrette, with lemon-soy gribiche & crispy plantains*.. 44.00

^Breaded and Pan Seared Veal Cutlet
smoked gouda mashed potatoes, a sauté of sunburst squash, carrots, braised leeks & baby kale, finished with truffled corn puree & crispy leeks.. 43.00

Oven Roasted Atlantic Cod atop ginger-miso rice, with a sauté of grilled peaches, red pepper, Asian mushrooms & spinach in a lemon ponzu broth, topped with basil aioli.. 43.00

Orange and Soy Roasted ½ Chicken
fingerling potatoes, snap peas, orange segments, caramelized onions, orange-honey butter sauce & chili oil.. 40.00

Pan Seared Whole Lobster
pancetta, potatoes, grilled asparagus & Calvados-saffron reduction.. 49.00

Lobster, Shrimp, and Scallops
tossed with fresh pasta, peas, asparagus, caramelized fennel & carrots in house-made sweet chili cream sauce.. 49.00

Summer Vegetable Stew
assortment of roasted summer vegetables in a carrot and roasted garlic broth with cheeseless basil pesto & truffle oil.. 34.00 (Vegan)

Horseradish Breaded & Roasted Atlantic Swordfish
cold salad of grilled asparagus, olives, capers, tomatoes & cucumbers, seared fingerling and purple potatoes & roasted garlic beurre blanc.. 48.00

Grilled Flat Iron Steak
with a seared potato cake, sauteed spinach, oven roasted tomato-caramelized onion pan sauce and topped with toasted almond-blue cheese compound butter*.. 47.00

Shares

Curry-Golden Raisin Risotto Cake... 12.00

Grilled Asparagus...17.00

Sauté of Spring Vegetables... 17.00

Roasted Fingerling & Purple Potatoes 10.00

Creamed Spinach... 10.00

Toasted Paprika Rice ... 11.00

^Mac 'n Cheese... 13.00

Buttermilk-Cheddar Mashed Potatoes... 12.00

^Cannot be prepared Gluten Free

Desserts

^Warm Pecan Tart
vanilla ice cream & caramel sauce.. 14.00

Flourless Chocolate Cake
whipped cream & raspberry puree.. 14.00

^Frozen Key Lime Pie
graham cracker crust with mango coulis & fresh whipped cream... 14.00

Strawberry Shortcake
fresh strawberries in mint simple syrup, soda biscuit, vanilla bean-mascarpone cream, strawberry-rhubarb puree... 17.00

Petit Vanilla Bean Crème Brûlée
shortbread cookie.. 9.00

^Petit Warm Chocolate "Bread Pudding"
whipped cream.. 10.00

^Cookies & Cream
three warm chocolate chip cookies & chantilly cream.. 9.00

Selection of Ice Creams and Sorbets...
2.50/scoop

Cocktails & Martinis

Cocktails

The Bog
Bombay Gin, orange bitters, cranberry juice, thyme... 15.

Bell's Neck (French 76)
Belle de Brillet, prosecco, thyme, lemon... 15.

Harwich Dove (aka Paloma)
Agavales blanco tequila, St. Elder, grapefruit, soda & lime... 15.

Bittersweet Negroni
Hendrick's Gin, Aperol, Lillet Rouge... 17.

Pieces of Eight
Flor de Cana rum, pineapple, lime, hibiscus-cinnamon tea, Gosling's Black Seal rum float, mezcal-highland spritz... 16.

Kiwi Aperol Spritz
kiwi-infused Aperol, prosecco & splash of tonic... 14.

Non-Alcoholic Libation: Fox-Tail
pomegranate juice, lemon, thyme, ginger beer & soda... 10.

Martinis... $18

Spring Fling
Agavales blanco tequila, St. Elder, Lillet blonde, thyme & IPA

The "Hend-Ricky"
Hendrick's Gin, fresh squeezed lime juice, mint, splash of soda

The Other Man
Buffalo Trace bourbon, Aperol, St. Germain & Amarena cherry

The Paper Sailboat
Bombay Gin, Amaro, Aperol & fresh lemon

CosmoNaut
Deep Eddy Grapefruit vodka, St. Elder, cranberry juice & fresh lime juice

Sea St. Margarita
Agavales blanco tequila, Triple Sec, sour mix, pomegranate juice

Clay's Hot & Dirty
Ketel One, Tabasco, olive juice, banana pepper-stuffed olive

Pomegranate
Granger Orange vodka, pomegranate liquer, pomegranate juice

Drop of Enlightenment
Sobieski Citron vodka, fresh lemon, limoncello & mint

The French
Stoli Razberi, Chambord, pineapple juice, champagne

Bellini Martini
Absolut Peach, peach puree, prosecco

Espresso
Kahlua, vodka, Frangelico, espresso

WINES & BEER

~Menu subject to change in vintage, availability and pricing~

Bubbles & Rosé by the Glass

Prosecco Extra Dry, Adami, IT	14.
Brut, Nicholas Feuillate, Fr NV (187mL)	20.
Brut Rosé Cremant, Lucien Albrecht, FR NV	13.
Brut Rosé, Roderer Estate, Carneros, CA NV	20.
Rosé Provence, Fabre en Provence, Fr 2023	14.
Rosé of Sancerre, Raimbault, Fr 2022	20.

Non-Alcoholic & N/A Sparkling by the Glass

Pinot Grigio N/A, Plus + Minus, Australia 2023	13.
Dry Secco N/A, Gruvi, Colorado (9.3 oz)	12.

White Wines by the Glass

Albarino, La Val, Rais Baixas, Spain 2023	13.
Pinot Grigio, St Michael-Eppan, Friulli, Italy 2023	12.
Pinot Gris, Cooper Mountain, Oregon 2022	13.
Chenin Blanc / Viognier, Pine Ridge, CA 2023	10.
Sauvignon Blanc Touraine, Les Roches Fr 2023	10.
Sauvignon Blanc, Loveblock by KCrawford, NZ 2022	16.
Sancerre, Millet, Loire, FR 2023	22.
Riesling Dry, Chateau St. Michelle, WA 2023	9.
Chardonnay, Back House, California 2022	8.
Chablis, Baudouin, Burgundy, France 2023	20.
Chardonnay, LaCrema, Sonoma, CA 2023	16.

Red Wines by the Glass

Pinot Noir, District 7, Monterey Cty, CA 2022	10.
Pinot Noir, Chehalem, Wllmtt Vly, OR 2022	18.
Pinot Noir, Failla, Sonoma Coast, CA 2021	22.
Merlot, 14 Hands, Washington 2022	9.
Cotes du Rhone, E.Guigal, FR 2021	14.
Chianti Classico ,Castello La Leccia, Italy 2021	14.
Cabernet Sauvignon, Hayes Ranch, CA 2022	10.
Cabernet Sauvignon, St. Francis, Sonoma, CA 2021	16.
Cabernet Sauvignon Napa,Charles Krug, CA 2022	22.
Zinfandel Lodi Klinker Brick, Lodi, CA 2021	14.
Malbec Blend, Clos de los Siete, Argentina 2021	15.

Beer / Sparkling Cider

Draught Cape Cod Beer (Seasonal) Hyannis, MA	8.
Rotating IPA, See your Server	9.
Bottles/Cans	
Bad Seed Sparkling Cider, NY 12oz can	8.
Queen City Hefeweizen, VT 12oz can	7.
Fat Tire Amber, CO 12oz btl	7.
Sip of Sunshine IPA, VT/CT 16oz can	10.
Great Marsh Pale Ale, MA 16oz can	9.
Rotating Lager (see server) 12oz can	6.
Bud Light 12oz btl	5.
Lindemans Peach, Belgium 250ml btl	8.
Guinness, Ireland 14.9 oz can	7.
Non-Alcoholic Beer	
Athletic Brewing IPA ***or*** Golden 12oz can	6.
Goslings Ginger Beer	5.

White Wines

Half Bottles

Sancerre Comte LaFonde, Loire, France 2021	45.
Châteauneuf-du-pape Blanc, Dom. du Vieux Lazaret, Rhone, Fr 2019	43.
Chardonnay, Napa Valley, Grgich Hills, California 2018	62.

Bottles

Albarino, La Val, Rias Baixas, Spain 2023	52.
Chenin Blanc/Viognier, Pine Ridge, Napa, California 2024	44.
Gruener Veltliner, Federspiel, Domaine Wachau, Austria 2023	47.
Pinot Grigio, St. Michael-Eppan, Alto Adage, Italy 2023	48.
Pinot Grigio Collio, Livio Felluga, Friuli, Italy 2022	68.
Pinot Gris Willamette Valley, Cooper Mountain, Oregon 2022	52.
Sauvignon Blanc Touraine, Les Roches, Loire, France 2023	44.
Sauvignon Blanc, Greywacke, Marlborough, New Zealand 2023	58.
Sancerre Maxence, Briou-Millet, Loire, France 2023	88.
Pouilly Fume Les Deux Cailloux, Fournier, Loire, France 2022	70.
Sancerre La Cotes des Monts Damnes, Henri Bourgeois, Loire, France 2022/23	98.
Sauvignon Blanc Napa Valley, Charles Krug, California 2023	52.
Riesling Dry, Dr. Konstantin Frank, Finger Lakes, NY 2022	42.
Riesling, Eroica, Chateau St. Michelle–Dr. Loosen, Columbia Vly, WA 2021	55.
Chardonnay Macon-Villages, Deux Roches, France, 2021	49.
Chardonnay Sonoma Coast, LaCrema, California 2023	64.
Chablis, Baudouin Millet, France 2022	80.
Chardonnay Fort Ross – Seaview Sonoma Coast, Ramey, California 2021	90.
Chablis 1er Cru Vaucupain, Famille Gueguen, France 2022/23	100.
Pouilly Fuissé Marie Antoinette, Vincent, France 2022	85.
Chassagne-Montrachet Les Blanchots Dessous, Dom Coffinet-Duverney, Fr 21/22	210.
Chardonnay Napa Valley, Cakebread Cellars, California 2022	98.
Chardonnay Les Noisetiers, Kistler, Sonoma Coast, CA 2021	180.

Rosé (still)

Rosé Grenache Blend, Fabre de Provence, Provence, FR 2023	56.
Rosé of Sancerre, Ramibault, Loire, Fr 2022	80.

Champagne, Sparkling Rosé & Dessert

Prosecco Extra Dry, Adami, Italy, NV	56.
Brut Rosé Pinot Noir(Sparkling), Lucien Albrecht, France, NV	52.
Blanc de Blanc, Gloria Ferrer, Carneros, CA NV	66.
Brut Premier, Louis Roederer, France NV	65. (375mL)
Brut Rose, Roderer Estate, Carneros, Ca NV	80.
Brut Reserve, Billecart-Salmon, France NV	140.
Brut, Dom Perignon, France 2008	380.
Riesling Vendages Tardives, Cuvee Frederique Emile, Trimbach, Alsace, France 1998	120.
Sauternes, Chateau Haut-Mayne, Bordeaux, France 2021	60. (375mL)(375mL

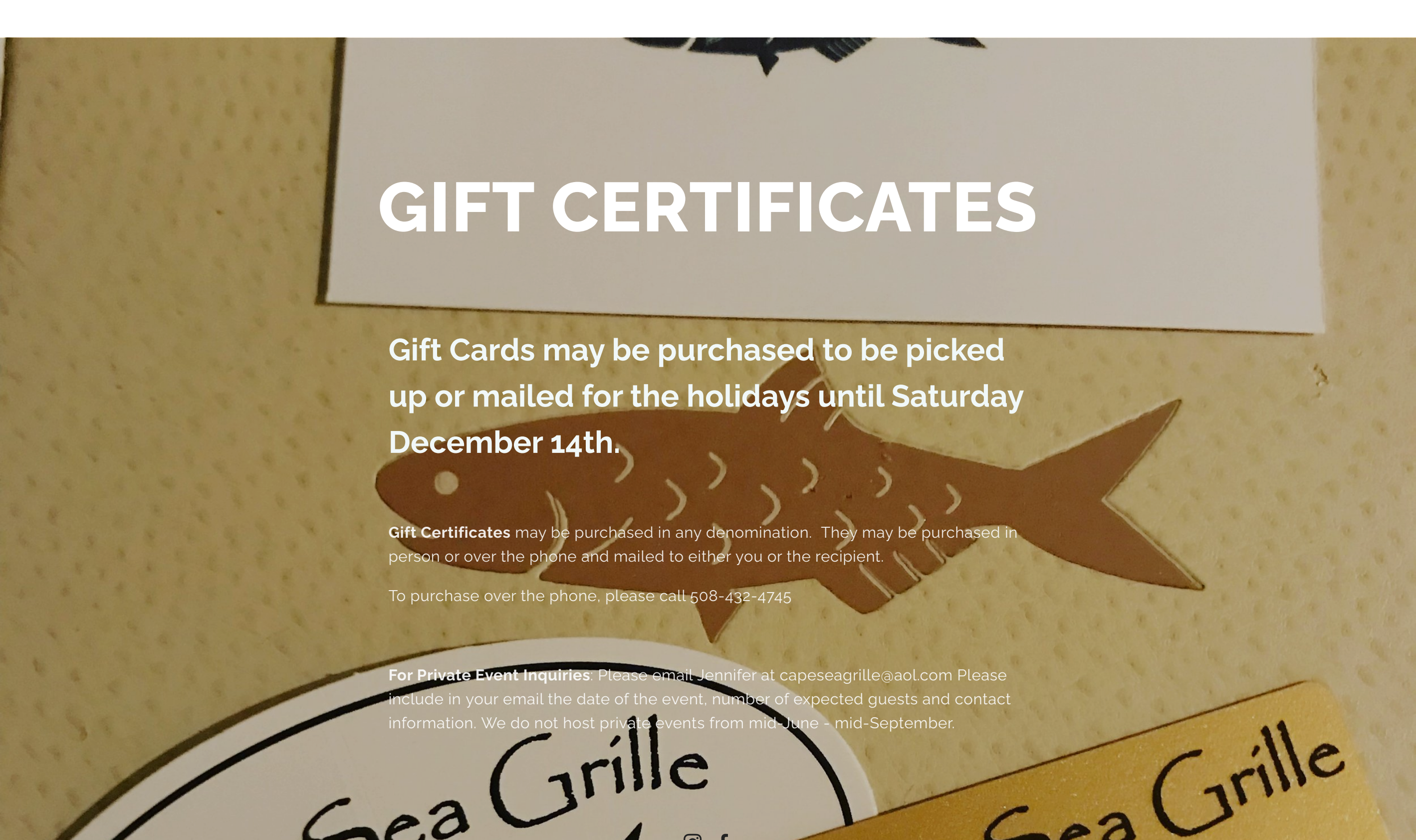
Red Wines

Half Bottles

Pinot Noir Mt. Jefferson Cuvee, Cristom, Willamette Valley, Or 2022	52.
Châteauneuf-du-pape, Dom. Roget Perrin, Rhone, Fr 2018/19	48.
Lussac-St. Emillion, Chateau Lyonnat, Bordeaux, France 2019	40.
Cabernet Sauvignon Napa Valley, Hall, Napa, California 2019	73.
Cain Five, Napa Valley (Bordeaux Blend), Napa, CA 2018	120.
Barbaresco, Cantina del Pino, Italy 2019	45.

Bottles

Beaujolais Cote du Py Morgon, Burgard, France 2022	50.
Pinot Noir Monterey, District 7, Ca 2022	40.
Pinot Noir Willamette Valley, Chehalem, Oregon 2022	72.
Pinot Noir ~ Organic, Robert Sinsky Vineyards, Napa, California 2018	99.
Red Blend Old Vines, Pleiades XXVIII, Sean Thackery, California NV	79.
Pinot Noir Russian River Valley, Gary Farrell, Sonoma, California 2021	120.
Pommard, Bouchard Pere & Fils, Burgundy, Fr 2020	190.
Pinot Noir Evenstad Reserve, Domaine Serene, Willamette Valley, Oregon 2019	195.
Chianti Classico, Castello La Leccia, Italy 2021	56.
Côtes du Rhone, E. Guigal, Rhone, France 2021	56.
Chateauneuf-du-pape, Château La Nerthe, Rhone, France 2020	110.
Shiraz The Lovegrass, d'Arenberg, McLaren Vale, Australia 2019	56.
Syrah, Qupe, Napa Valley, California 2021	55.
Zinfandel lodi, Klincker Brick, California 2021	52.
Zinfandel Blend Three Valleys, Ridge, Sonoma County, CA 2023	68.
Malbec Blend, Clos de los Siete, Mendoza, Argentina 2021	60.
Merlot, 14 Hands, Washington, 2021	36.
Merlot Napa Valley, Whitehall Lane, Napa, CA 2021	70.
Merlot, Pride Mountain, Napa/Sonoma, CA 2021	150.
Nebbiolo Langhe, Guidobono, Piedmont, Italy 2023	40.
St. Emillion Grand Cru, Chateau Leydet-Valentin, Bordeaux, France 2020/21	80.
Margaux, Chateau de la Coste, Bordeaux, France 2019	110.
Cabernet Sauvignon North Coast, Educated Guess, CA 2021	49.
Cabernet Sauvignon, St. Francis, Sonoma, California 2021	64.
Cabernet Sauvignon Napa Valley, Honig, Napa, California 2021/22	110.
Cabernet Sauvignon Napa Valley, Jordan, Alexander Valley, CA 2019	130.
Cabernet Sauvignon Napa Valley, Joseph Phelps Vineyards, Napa, CA 2021	190.
Quintessa, Napa Red (Bordeaux Blend), Rutherford, CA 2018	290.
Insignia (Bordeaux Blend), Joseph Phelps, Napa Valley, CA 2017	495.
Brunello di Montalcino, Sesta di Sopra, Italy 2018	180.



GIFT CERTIFICATES

Gift Cards may be purchased to be picked up or mailed for the holidays until Saturday December 14th.

Gift Certificates may be purchased in any denomination. They may be purchased in person or over the phone and mailed to either you or the recipient.

To purchase over the phone, please call 508-432-4745

For Private Event Inquiries: Please email Jennifer at capeseagrille@aol.com Please include in your email the date of the event, number of expected guests and contact information. We do not host private events from mid-June - mid-September.

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