



## Starters

Hand Cut, Twice Fried Fries - \$7.50

Tuscan Fries - Parmesan Truffle - \$9.50

Nepali Curry Fries - \$9.50

Sweet Potato Wedges - \$9.50

Harissa dipping sauce

Chicken Wings - \$12.99

Buffalo, Jerk or BBQ. Served with blue cheese

Wing Trio Platter - \$24.99

Can't decide? Have all 3!

Fried Calamari - \$14.99

Cherry peppers, olives, and salsa

Steamed Mussels - \$16.99

Steamed in white wine, garlic, and butter

Chicken Quesadilla - \$15.99

Black beans, avocado, onion, tomato and cheese blend served with coleslaw, salsa, and sour cream

## Soups & Salads

Smokey Seafood Chowder - \$11.99

Soup of the Day - \$9.99

Very Tasty Chili - \$13.99

Served with chips and sour cream

Classic Caesar Salad - \$12.99

Romaine, crispy garlic croutons & parmesan with Caesar dressing

House Salad - \$12.99

Mixed greens, avocado, orange segments, roasted pepitas, sunflower seeds, with house dressing

+ ADD CHICKEN, SHRIMP, OR FRIED HADDOCK \$7

LOBSTER \$18, FALAFEL \$6

## Plates

• Upgrade to a side salad or sweet potato wedges - \$4

• Upgrade to Tuscan or Curry Fries - \$3

### Fish & Chips

Dayboat haddock, lightly battered served with fries, tartar sauce, and slaw - \$22.99

### Cape Cod Fish Fry

Haddock, shrimp, and scallops served with fries, cole slaw and tartar - \$29.99

### Fried Chicken

Breaded half chicken marinated in buttermilk, Tabasco, house blended spices, served with fries and slaw - \$21.99

### Guinness Braised Sirloin Stew

A rich stew made with Guinness braised sirloin with brussel sprouts and potatoes (seasonal) - \$22.99

### Shepherd's Pie

Braised lamb and beef combined with root vegetables (seasonal) - \$22.99

### Nepali Curry

Nepali curry with green beans, zucchini, red and green peppers, summer squash, cauliflower served with rice & papadum.

Veggie - \$16.99 | Chicken - \$18.99 | Fish - \$19.99

### Spicy Beef Kebabs

Marinated sirloin, onions, cherry tomatoes, bell peppers, served with a garden salad - \$22.99

## Featured Daily Ceviche - \$17

### Shrimp Cocktail

Cocktail Shrimp - with cocktail sauce, lemon, horseradish- \$3 ea

### Oyster Shooter

chilled vodka, bloody mix, oyster - \$12

### Oysters

Single

Half dozen

Dozen

### Small Seafood Platter

6 Wellfleet oysters, 3 shrimp, ceviche - \$43

### Large Seafood Platter

12 Wellfleet oysters, 5 shrimp, ceviche, lobster salad - \$82

### Cocktail Sauce

\$3

\$17

\$32

### Asian Style

\$3.25

\$18

\$34

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## Burgers & Sandwiches

All served with hand cut fries.

• Add Cheddar, Swiss, Provolone, Blue Cheese or Bacon - \$3

• Add Avocado- \$2

• Upgrade to a side salad or sweet potato wedges - \$4

• Upgrade to Tuscan or Curry Fries - \$3

### Squealing Pig Burger - \$16.99

### Hog Burger

Blue cheese, chipotle onions, bacon - \$20.99

### Lamb Burger

English mint sauce, yogurt mint sauce, cucumber - \$18.49

### Salmon Burger

Fresh grilled ground salmon with a caper-dill aioli - \$18.49

### B.L.T.

Smoked bacon, lettuce, tomato, mayo on a crusty bun - \$16.49

### BBQ Ranch Fried Chicken Sandwich

Slaw, bbq, ranch, pickles on a brioche bun - \$18.49

### Lobster Roll

Lobster, light mayo, topped with bacon on a buttered New England roll - \$26.99

### Fish Sandwich

Fried haddock, lettuce, tomato, house made tartar on a brioche bun - \$17.99

### Pulled Pork Sandwich

Slow roasted pulled pork with smoky BBQ sauce, house made slaw, pickles on a brioche bun - \$17.49

### Vegetable Sandwich

Seasoned grilled vegetables, hummus, yogurt dill sauce on grilled pita bread - \$16.99

+Add Falafel \$6

### Fish Tacos (3)

Fried Haddock, Grilled Shrimp or Pulled Pork  
Choice of one protein served with house slaw, avocado, and spicy pig sauce - \$19.99

### Cubano Toastie

Slow roasted pork, black forest ham, swiss, jalapeno/grain mustard relish, mayo pressed on toasted baguette - \$17.99

### Pesto Chicken Toastie

Sliced chicken, brie, tomato, pesto pressed on toasted hearty white bread - \$17.99

## Sides

House made Coleslaw - \$5

Buttery Mashed Potatoes (seasonal) - \$6

White Rice - \$4

Extra Sauce - \$1

## Kids

All Served with Fries

Grilled Cheese - \$9.99

Chicken Tenders - \$10.99

Cheese Quesadilla - \$10.99



# The Squealing Pig

## Cocktails - \$14

### NEGRONI

Hendrick's Gin, Carpano Antica, Campari

### CAPE COD MULE

Oysterville Handmade Vodka, Cranberry Ginger Beer, Lime

### DARK N' STORMY

Gosling's Dark Rum, Ginger Beer, Lime

### PEACHY PIG

Town Branch bourbon, peach, lemonade

### PIGCANTE MARGARITA

Ghost Tequila, Grand Marnier, House Mix

### PIG PUNCH

All of the rum, All of the juice

### ESPRESSO MARTINI

Bailey's Espresso, Kahlúa, Vanilla Vodka

### MISS PIGGY

Deep Eddy grapefruit vodka, St. Germaine, grapefruit juice, topped with prosecco

### WHEN PIGS FLY

Aperol, Watermelon Race Point CBD Seltzer, Prosecco

### HIBISCUS PIGLOMA

Hibiscus infused tequila, grapefruit, lime with a salted rim

### FRENCH 335

Farmer's Gin, St. Germaine, lemon, Prosecco

### FROZENS

Ask your server what's in Spaceman

## Draft

### PIG SWILL GOLD

Dorchester Brewing Co. - \$8

### FEATURE DRAFT

Our seasonal tap - \$MP

### GREEN STATE LAGER

Zero Gravity - \$8

### GUINNESS STOUT

Irish Stout from Dublin - \$9

### LUNCH IPA

Maine Beer Co. - \$13

### CAPE COD BEER

Seasonal selection - \$8

### FIDDLEHEAD IPA

Fiddlehead Brewing Co. - \$9

### WHALERS RISE PALE ALE

Whalers Brewing Co. - \$9

### HANDLINE KOLSCH

Devil's Purse Brewing Co. - \$9

### STORMALONG CIDER

seasonal selection. - \$9

## Bottles + Cans

### Domestic

BUDWEISER - \$5

BUD LIGHT - \$5

COORS LIGHT - \$5

MILLER LITE - \$5

MILLER HIGH LIFE - \$5

NARRAGANSETT - \$5

MICHELOB ULTRA - \$6

### Import

CHIMAY RED - \$13

CHIMAY BLUE - \$13

DUVEL - \$12

BODDINGTONS - \$10

HEINEKEN - \$7

CORONA - \$6

## Ipa

### CLOUD CANDY

Mighty Squirrel - \$9

### CONEHEAD

Zero Gravity - \$9

### BOOM SAUCE

Lord Hobo - \$11

### CAPE COD

Cape Cod Beer - \$9

### OUTERMOST

Hog Island - \$9

### FLYAWAY

Shovel Town - \$10

### ANY DAY'S HAZE

Beer Tree - \$10

### LEFT OF THE DIAL SESSION

Notch - \$9

### LITTLE LOBSTER

Aurora - \$12

### PULP DADDY

Greater Good - \$12

## Ciders

MAGNER'S IRISH CIDER - \$8

STORMALONG UNFILTERED - \$9

ARTIFACT SLOW DOWN - \$9

DOWNEAST SEASONAL - \$8

## Wheat Beer

ALLAGASH WHITE - \$8

SEVEN SAW'S WHIPSAW - \$9

JACK'S ABBEY

BLOOD ORANGE - \$9

## Dark Ale

YOUNG'S DOUBLE CHOCOLATE STOUT - \$9

EXHIBIT A BRIEFCASE PORTER - \$10

GUNNER'S DAUGHTER MILK STOUT - \$10

LEFT HAND MILK STOUT - \$9

## Lagers, Pilsners, & Ales

EAST ROCK LAGER - \$8

SIX POINT CRISP PILZ - \$8

NOTCH SESSION PILS - \$9

PEAK ORGANIC HAPPY HOUR PILSNER - \$9

SHOVEL TOWN CERVEZA - \$9

PEAK ORGANIC THE JUICE PALE ALE - \$8

LONE PINE PORTLAND PALE ALE - \$9

PROVINCETOWN BREWING GOLDEN HOOK - \$8

## Wine

### Sparkling

PROSECCO, Italy - \$10/35

### White

PINOT GRIGIO, Italy - \$9/33

SAUVIGNON BLANC, New Zealand - \$10/35

COTES DU RHONE, France - \$11/39

CHARDONNAY, California - \$13/47

### Red

PINOT NOIR, California - \$12/43

CABERNET SAUVIGNON, California - \$14/51

MALBEC, Argentina - \$11/39

COTES DU RHONE, France - \$10/35

ROSÉ, France - \$12/43

## Best of the Rest

WHITE CLAW BLACK CHERRY - \$8

HIGH NOON VODKA - \$8

HIGH NOON TEQUILA - \$8

OMISSION(GF) ULTIMATE GOLDEN ALE - \$7

PROVINCETOWN BREWING CRANDADDY SOUR - \$9

SEASONAL SOURS - ask server - \$7

## Non-Alcoholic

ATHLETIC BREWING - \$7

RACE POINT CBD SELTZER - \$7