

The Cape Cod Room

Kenneth Lyon's New England-Style Dining Salon..., at The Bath Club, circa 1926

Mid-Autumn, 2009



soups & salads

the 'outer Cape' soup; jag, **LINGUICIA** & kale, 8
lunchroom **TOMATO** bisque, cheddar cheese croutons, 8
Locke-Ober's **LOBSTER** (ME) stew, JFK style – "soup only, no lobster meat", 12
Cape Cod **QUAHOG** (MA) chowder; cured salt pork, potatoes, chopped quahog clams, double cream, 12
simple green salad; **BIBB** leaves, shaved vegetables, fresh herbs, lemon dressing, 8
ripe heirloom **TOMATO** salad; sea salt, pickled onions, basil leaves, lemon dressing, 14
roasted **BEET** salad; Berkshire County goat cheese, green beans, white chicory, dried cranberries, 12
chilled **LOBSTER** (ME) salad; poached & shelled ½ lobster, bibb leaves, green beans, corn, tomato, basil, 22

atlantic fish & shellfish, served chilled

smoked **BLUEFISH** (ME) spread, pickled onions, rack of toast, 8
extra large **SHRIMP** (B.G.) cocktail; Americana sauce or mustard sauce, 18
house-cured **SALMON** (P.E.I.) **GRAVLAX**, warm johnnycakes, dill-mustard, 12
twin miniature **LOBSTER** (ME) rolls; dressed-to-order Maine lobster salad on griddled brioche, 24
Wellfleet (MA) or Island Creek (MA) **OYSTERS** (6) ~or~ Wellfleet (MA) **LITTLENECK CLAMS** (6), on-the-half-shell, 18
(shallot-peppercorn-vinegar sauce ~or~ Americana sauce)

ICED SEAFOOD TOWER (for several people) **\$120**
oysters (6) & clams (6) on-the-half-shell, lobster cocktail, shrimp cocktail, salmon gravlox tartar,
Nantucket bay scallop 'crudo' – cracked black pepper, sea salt & lemon
shallot-peppercorn sauce ~ anchovy sauce ~ mustard sauce ~ grated horseradish ~ Americana sauce
lemon wedges ~ hard tack crackers

INDIVIDUAL SHELLFISH TASTING **\$24**
oyster (1), clam (1), shrimp (1), bay scallop 'crudo', lobster cocktail & garnish

atlantic shellfish, served warm

pan-fried **PEEKEYTOE** (ME) **CRAB** cake, mustard sauce, 16
deep-fried **IPSWICH** (MA) **CLAMS**, cabbage slaw, tartar sauce, potato chips, 14
grand central's **OYSTER** (MA) **PAN ROAST**, shallot-thyme infused cream, rack of toast points, 16
staub pot of **IPSWICH** (MA) **STEAMERS**; the clams broth, drawn butter, 16
staub pot of steamed **TUCKERNUCK** (MA) **MUSSELS**; fisherman's-style; white wine, garlic, herbs, 14

atlantic fish & shellfish

GRAY SOLE (ME), bread-crumbed & pan-fried, chive sauce, 21
fresh **CODFISH** (ME) stew; salt-cod-infused cream, smoky bacon, leeks, fingerlings, 24
Atlantic **SWORDFISH** steak; fricassee of sweet corn, leeks, savoy cabbage, smoky bacon, 28
→ 1st of the season **NANTUCKET** (MA) **BAY SCALLOPS**, pan-caramelized, browned-butter, succotash, 28←
SALMON (P.E.I.), 'unilateral', cooked from the skin side; wilted savoy cabbage, sea-foam butter, 26
CAPE COD POT PIE; lobster (ME) & Nantucket bay (MA) scallops
sherried lobster sauce, onions, carrots, peas, potatoes, chervil-chives-tarragon, 48

'PROVENÇE-TOWN' SEAFOOD STEW

\$40

Maine lobster (½), mussels, clams, scallops & codfish; slowly simmered in
a saffron-scented broth of leeks, fennel, tomatoes, garlic & herbs
rack of sourdough toasts & "rusty" sauce

meat, poultry & vegan

red flannel **VEGAN HASH**; pan-fried beet-potato-white-bean cakes, steamed greens, steamed corn, 16
Carolina 'poulet rouge' pastured **CHICKEN**, shallow-fried, sieved potatoes, chicken jus, 18
Long Island pastured **PEKIN DUCK BREAST**, cranberry compote, sieved potatoes, 24
the butchers-cut; char-grilled **BEEF HANGER STEAK**; wine merchants sauce, 22
pot-roasted **BEEF SHORT RIBS**; pan juices, sieved potatoes, 28

PLATES FOR TWO

Wednesday – **TURKEY DINNER**; gravy, bread stuffing, sieved potatoes, succotash, cranberry compote, 20 p/p
Thursday – roasted Berkshire **PORK LOIN**; pear-apple compote, sieved potatoes, mess-o-greens, 26 p/p
Friday – New England **SHORE DINNER**; steamed Maine lobsters (2 x 1.25 lb), steamers, potatoes & corn, 45 p/p
Saturday – prime graded dry-aged double-cut bone-in **BEEF SIRLOIN** steak, twice-fried potatoes, 45 p/p

vegetables & potatoes, \$6

twice-fried **POTATOES** ~ jag-**LINGUICIA** & kale
sieved, buttered & creamed **POTATOES** ~ beer batter-fried **ONIONS** ~ warm **CRANBERRY** compote
Indian **CORN** pudding ~ rosemary roasted fingerling **POTATOES** ~ Narragansett **SUCCOTASH**

You are invited to joins us for the Bath Club's Sunday Brunch, starting in November

The Bath Club adds **21%** service charge to all our guest checks. Valet parking is **COMPLIMENTARY**

Most of our seafood comes directly to us from fisherman and fish-mongers throughout Massachusetts and Maine. All of our seafood is **FRESH** (never frozen) except for one item – the shrimp from British Guyana

Consumption of **RAW** and **UNDER COOKED** meats, poultry, shellfish, eggs, etc., can increase risk to food-borne illnesses

Bubbly

	<u>flute</u>	<u>bottle</u>
2008 Riesling, Semi-Dry, Dr. Konstantin Frank, Hammondsport, Finger Lakes, NY	12	00
2004 Kluge Estate, SP, Blanc de Blanc, Charlottesville, VI		60
NV Billecart, Brut NV, France		90
NV Billecart Salmon, Rose, France		120

White

	<u>250 ml</u>	<u>bottle</u>
2007 HOUSE WHITE; Chardonnay, Mattebella Famiglia Vineyards	10	28
2007 Sauvignon Blanc, Truro Vineyards, Truro, Cape Cod, MA	00	00
2007 Sauvignon Blanc, Wolffer, Sagaponick, North Fork		00
2007 Pinot Blanc, Reserve, Lieb Family Cellars, North Fork, Long Island, NY		00
2007 Gewürztraminer, Corey Creek, Southold, North Fork, Long Island, NY		00
2008 Chenin Blanc, Paumanok, Aquebogue, North Fork, Long Island, NY	00	00
2008 Riesling, Dry, Heron Hill, Hammondsport, Finger Lakes, NY		00
2008 Riesling, Dry, Paumanok, Aquebogue, North Fork, Long Island, NY		00
2008 Riesling, Semi-Dry, Dr. Konstantin Frank, Hammondsport, Finger Lakes, NY	00	00
2006 Chardonnay, Barrel Fermented, Paumanok, Aquebogue, North Fork, Long Island, NY		00
2006 Chardonnay, Barrel Fermented, Bedell, Cutchogue, North Fork, Long Island, NY		00

Rose

2008 HOUSE ROSE; Mattebella Vineyards, Southold, North Fork, Long Island, NY	00	00
2008 Rose, Wolffer Estate, Sagaponick, South Fork, Long Island, NY		00
2008 Rose, Corey Creek, Southold, North Fork, Long Island, NY	00	00

Red

2007 HOUSE RED; Mattebella Vineyards, Southold, North Fork, Long Island, NY	10	28
200? Merlot		00
2005 Merlot, Paumanok Vineyards, Aquebogue, North Fork, Long Island, NY	00	00
2006 Cabernet Franc, Paumanok, Aquebogue, North Fork, Long Island, NY		00
2005 Old World Blend, Mattebella Vineyards, Southold, North Fork, Long Island, NY	00	00
2005 Musee, Bedell Cellars, Cutchogue, North Fork, Long Island, NY	00	00

Sticky

2008 HOUSE ROSE; Mattebella Vineyards, Southold, North Fork, Long Island, NY		00
2008 Riesling, Semi-Dry, Dr. Konstantin Frank, Hammondsport, Finger Lakes, NY	00	00
2008 Rose, Corey Creek, Southold, North Fork, Long Island, NY	00	00

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“It is a wild, rank place, and there is no flattery in it. Strewn with crabs, horse-shoes, and razor-clams, and whatever the sea casts up, — a vast morgue, where famished dogs may range in packs, and crows come daily to glean the pittance which the tide leaves them. The carcasses of men and beasts together lie stately up upon its shelf, rotting and bleaching in the sun and waves, and each tide turns them in their beds, and tucks fresh sand under them. There is naked Nature, — inhumanly sincere, wasting no thought on man, nibbling at the cliffy shore where gulls wheel amid the spray”.

“When we have returned from the seaside, we sometimes ask ourselves why we did not spend more time in gazing at the sea; but very soon the traveler does not look again at the sea more than at the heavens. As for the interior, if the elevated sand-bar in the midst of the ocean can be said to have any interior, it was an exceedingly desolate landscape, with rarely a cultivated or cultivable field in sight”.

“The sea-shore is a sort of neutral ground, a most advantageous point from which to contemplate this world. It is even a trivial place. The waves forever rolling to the land are too far-travelled and untamable to be familiar. Creeping along the endless beach amid the sun-squawl and the foam, it occurs to us that we, too, are the product of sea-slime”.

- Henry David Thoreau, on Cape Cod