

**PIZZAS**  
ALL PIZZAS 12"

**Cheese** \$12

Traditional tomato sauce with  
mozzarella - cheddar blend

**C★Shore White** \$14

Garlic + Oil, ricotta, mozzarella - cheddar blend

**Classic Margherita** \$14

Garlic + Oil, sliced tomato,  
burrata cheese, mozzarella - cheddar blend

**MYO (Make Your Own) Pizza** \$12/\$14

Choose Cheese \$12 Margherita or White \$14

Toppings: Each additional \$2/\$3

Pepperoni, sausage, ham, bacon, onion,  
broccolini, fresh tomato, broccoli crown,  
mushrooms, basil oil, pineapple, jalapeno,  
bell pepper, spinach, arugula \$2

Add roasted or crispy chicken, ricotta,  
artichoke hearts, wild mushroom pesto,  
Kalamata olives, roasted red pepper,  
or burrata cheese \$3

Add Gluten Free crust to any pizza \$3

**C★SHORE SPECIALTY PIZZAS**

**Meat lovers** \$19

Pepperoni, sausage, ham and bacon

**Fleetian** \$19

C★Shore white pizza with wild mushroom  
pesto, spinach and onion  
Add chicken \$3

**Thai Chicken** \$18

Grilled chicken, Peanut sauce,  
bok choy, scallion, cilantro, and bean sprouts

**Shrimp Scampi Margherita** \$21

Garlic basil butter, burrata,  
mozzarella - cheddar blend,  
sliced tomato, basil oil and capers

**Angry Buffalo Chicken** \$19

Crispy chicken, angry - buffalo sauce,  
cool ranch and scallion

**Three little Pigs** \$20

Pork belly, pork sausage, candied bacon,  
honey, and micro greens

**Hawaiian** \$16

Pineapple, ham and bacon

**Tomato - Reggiano** \$20

Cshore white pizza topped with mixed cherry  
tomatoes, shaved Reggiano, asparagus,  
spinach, arugula and balsamic drizzle

**Veggie Margherita** \$19

sweet onions, broccoli,  
spinach, mushrooms, sliced tomatoes  
burrata cheese, mozzarella - cheddar blend

**WINGS**

**Five wings** \$9

**Ten wings** \$17

**Fifteen wings** \$23

Choose one:

Angry Buffalo sauce with Cool Ranch  
Sweet Chili, Pineapple Poke,  
BBQ, or Thai Peanut

**SIDES**

**BUTTERMILK ONION PETALS** \$7

house made onion petals served with Boom Boom sauce

**COOL FRIES** \$6

Ranch dusted and served with cool ranch cucumber sauce

**MASHED POTATOES OR LOCAL WILT** \$5

**VEG "0" DAY** \$6



**TAKE OUT &  
PIZZA MENU**

[CSHOREWELLFLEET.COM](http://CSHOREWELLFLEET.COM)

508. 349.7500

554 ROUTE 6,  
WELLFLEET, MA

6 days a week

Closed Wednesdays

4 pm to 8 :30 pm

<http://cshore.alohaorderonline.com>

## BITES

### GRILLED VEGETABLE BOARD \$13

Seasonal squash, rainbow carrots, root vegetables, shaved cheese, balsamic drizzle and fried caper berries

### CRISPY CALAMARI \$12

Local squid crispy fried with banana peppers, mixed greens and wasabi aioli

### Crispy Artichokes \$14

Panko crusted artichokes, Olive tapenade, shaved cheese, balsamic drizzle

### ATLANTIC MUSSELS \$14

Locals steamed in a Thai red curry coconut broth served with toasted bread

### C★SHORE NACHOS \$13

3 cheese blend, tomato, black beans, mixed peppers, and scallions, Served with salsa and sour cream.

Add vegan guacamole \$5

Tofu \$4 Chicken \$7 shaved beef \$7 or Lobster \$12

### MOZZARELLA STICKS \$7

1/2 dz mozzarella cheese sticks served with house pizza sauce

### DEEP FRIED PICKLES \$7

Crispy fried pickles served with Cool Ranch

### CHICKEN FINGERS \$10

Crispy fried chicken tenders served with choice of sauce Ranch, Buffalo or Honey mustard

### CRAB RANGOONS \$13

With pepper jam and sweet soy

### PORK DUMPLINGS \$11

House made pork dumplings with peanut sauce

## SOUPS

### GLAM CHOWDAH

New England of course Cup \$7 Bowl \$9

### LOBSTER CORN BISQUE

Creamy lobster bisque with sherry Bowl \$12

## NOODLE BOWLS

### C★SHORE POKE BOWL \$14

Noodles, ginger, sambal chili soy, citrus, water chestnuts, broccoli, beets, squash and local greens

Choose original poke or spicy Thai peanut sauce

Gluten free option : with steamed rice or rice noodle add \$2

### C★SHORE RAMEN BOWL \$14

Thin noodles, tofu, broccoli, seasonal squash, Asian slaw, water chestnuts, bean sprouts, and bok choy in a warm Miso Hondashi broth

Add to any bowl : lobster, salmon \$12

scallops or tuna \$9, tofu \$3, shrimp, chicken or linguica 7

## SALADS

### HOUSE \$9

Mixed greens, baby tomatoes, cucumber, shaved cheese, white balsamic vinaigrette.

### BABY GEM \$13

Grilled gem lettuce, candied bacon, roasted red pepper, Cool ranch cucumber dressing

### Pear and Goat Cheese \$13

Caramelized pears, roasted beets, goat cheese, toasted hazelnuts, apple cider dressing on mixed greens

Add to any salad: lobster or salmon \$12  
scallops or tuna 9, tofu 3, shrimp, chicken or linguica \$7

## DINNERS

### LOBSTER RISOTTO \$27

Maine lobster, mascarpone cheese, asparagus, peas, arborio rice, CBI Farms pea tendrils

### BAKED HADDOCK \$25

Lobster, crab meat, and cracker crumb stuffing with spinach, and Swiss cheese. Served with Veg “0” Day.

### PAN SEARED SALMON \$25

Served with vegetable rice pilaf, crispy artichokes and citrus fig butter.

### HANGER STEAK \$27

Grilled marinated hanger steak served with corn, mixed peppers and onions, served with Papa bravas and queso fresca

## COMFORT

### MAC AND CHEESE \$12

“Marconi” pasta, 5 cheese blend and cracker crumb

Add: lobster or steak tips \$12, chicken or linguica \$7

### SHEPHERDS PIE \$20

Seasoned ground beef, mixed vegetables, beef gravy, baked with a mashed potato crust

### SHRIMP SCAMPI \$20

Shrimp, garlic, tomato, basil, EVO tossed over spaghetti in a white wine caper butter

### PIEROGI & SAUSAGE \$16

Mushroom and cabbage pierogis served with sautéed onions and linguica sausage. Served with sour cream.

### FALL HARVEST RISSOTO \$18 <G.F

Roasted seasonal squash, root vegetables, leeks, arborio rice, craisins, and fontina cheese

Add : lobster, salmon \$12  
scallops or tuna \$ 9, tofu \$ 3, shrimp, chicken or linguica \$ 7

### CHICKEN BURRATA \$25

Chicken cutlet pan seared with sun dried tomatoes, burrata cheese and a lemon caper basil butter. Served over mashed potato with a seasonal vegetable medley

### BBQ STEAK TIPS \$26

Beef tenderloin tips BBQ’d and served with mashed potatoes, cornbread, coleslaw, and Veg “0” Day.

## BURGERS AND ROLLS

Served with French fries and LTP on a toasted roll

Make it Angry \$ 2 Sub Cool Fries \$ 2

Add sautéed mushrooms or onions \$ 2

### THE KELLY \$13

80/20 Angus beef burger

Add Vermont cheddar, American or Swiss cheese

### PIG’S FLY BURGER \$15

Pork belly, crispy fried onion petals and cheddar cheese

### CASHORE LOBSTER SALAD \$24

Lobster meat tossed in a light lemon, herb, celery mayo served on a toasted brioche bun

Served with French fries and spinach cole slaw

### FISH SANDWICH \$16

Crispy fried fish served with tartar sauce

### JAKE BURGER \$15

80/20 Angus beef burger, Cool Ranch, Angry sauce, hash brown and cheddar cheese

### FLEETIAN BURGER \$15

80/20 Angus beef burger Spinach, wild mushroom pesto and roasted garlic ricotta aioli.

**THE IMPOSSIBLE BURGER™** \$15  
Vegetarian heme style protein burger