

# LOCAL BREAK

A M E R I C A N F A R E

## APPETIZERS

**NEW ENGLAND CLAM CHOWDER**  
clams, chives, oyster crackers

\$10

**GREEN TOMATO GAZPACHO**  
crumbled bacon, cantaloupe

\$9

**HOUSE SALAD** (GF) (V)  
cucumber, tomato, red onion, balsamic vinaigrette

\$7

**CAPRESE** (GF)

smoked mozzarella, tomato, cilantro, salsa verde, avocado, cumin-curry orange dressing

\$13

(V) without cheese

**SPINACH SALAD** (GF)

granny smith apple, dried apricot, shoulder bacon, pecans, chipotle ranch

\$12

**BACON LOLLIES** (GF)

spiced and candied thick cut bacon, balsamic bbq and spicy honey mustard dipping sauces

\$10

**SMOKED TUNA TATAKI** (GF)

sticky rice, peach relish, strawberries, ponzu, seaweed

\$17

**WILD BOAR FLATBREAD**

wild boar sausage, spinach, raspberry-jalapeño spread, bacon, spicy bbq, caramelized onion, sweet pickles

\$15

**WINGS!**

**choose your sauce:** classic buffalo, garlic buffalo, blue cheese buffalo

**choose your temp:** mild, medium, hot

sm \$8 / lg \$14

**ALABAMA CLAMS** (GF)

garlic, shallot, potato, bacon, kielbasa, collards, black eyed peas

\$15

**GREEN CHILI LOBSTER  
MAC N' CHEESE**

fresh knuckle, claw and tail meat, green chili, cheddar, parmesan

\$18

**PEEL & EAT CHILI GARLIC SHRIMP**

garlic, red pepper, oil, butter, white wine, vinegar, green chili bread

\$14

(GF) without the bread

**BASKET SWEET POTATO FRIES**

served with maple-cajun dipping sauce

\$7

## ENTREES

**CURRY COD** (GF)

mild coconut curry, vegetable cake, baby bok choy, baby carrots

\$25

**COULOTTE STEAK** (GF)

cajun-coffee rubbed, pommes purée, brown sugar-dijon glaze, southern style green beans, onion strings

\$28

**LOW COUNTRY KABOB** (GF)

kielbasa, linguica, shrimp, potato, black eyed peas, creamed corn

\$21

**BBQ CHICKEN ENCHILADAS** (GF)

corn tortillas filled with bbq chicken, sour cream, beans, corn, cheese and onion, topped with coleslaw and served with beans, rice and salsa

\$19

**JERKED PORK TENDERLOIN** (GF)

peach relish, citrus garlic spinach, bell pepper-apricot quinoa, au jus

\$24

**SOUTHERN CHICKEN**

fried chicken thighs, southern style green beans, potato salad, cornbread, balsamic bbq

\$22

**JALAPEÑO-KALE FALAFEL** (GF) (V)

baby green salad with basil vinaigrette, pea purée, french dressing

\$18

## KIDS

served with choice of greens, fries or cucumber & apple slices

**CHEESEBURGER**

**HOT DOG**

**CHICKEN TENDERS**

**GRILLED CHEESE**

\$9

## DESSERTS

**MADE IN HOUSE  
BY CHEF DAVID HORTON**

(GF) GLUTEN FREE (V) VEGAN

## BURGERS & SANDWICHES

Served with choice of fries, coleslaw, or baby green salad. Sweet potato fries with Cajun maple dipping sauce may be substituted for \$3 upcharge.

**GRILLED CHICKEN SANDWICH**

peach relish, bacon, pepper jack, pickled vegetables, cherry pepper mustard, baby greens, kaiser

\$15

(GF) without the bread

**STEAK N CHEESE**

shaved ribeye steak, three cheese sauce, with or without onions

\$14

**PO' BOY**

beer battered fried shrimp, baby greens, tomato, chili garlic mayo

\$14

**VEGGIE "BURGER"**

pickled carrots, fried onions, relish, baby greens, french dressing, brioche

\$13

(GF) without the bread

**HOUSE BURGER**

ground certified angus beef patty, cheddar & pepperjack cheese, house relish, lettuce, tomato, bacon-mayo, brioche bun

\$15

**CHEESEBURGER**

ground certified angus beef patty, lettuce, tomato, onion, pickles

\$13

## A LA CARTE

POTATO SALAD - \$6

COLESLAW - \$6

SOUTHERN STYLE GREEN BEANS - \$7

BLACK EYED PEAS - \$7

BASKET OF FRENCH FRIES - \$6

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meat or shellfish increases the risk of a food-borne illness.

## LOCAL DRAFTS

ROTATING BEER SPECIAL  
\$MP

SEASONAL BEER SPECIAL  
\$MP

UFO WHITE ALE  
\$5.75

NOTCH SESSION PILSNER  
\$5.75

HOG ISLAND PHARMHOUSE ALE  
\$5.75

SWITCHBACK ALE  
\$5.75

WORMTOWN "BE HOPPY" IPA  
\$5.75

LOST SAILOR IPA  
\$5.75

CAPE COD "RED" ALE  
\$5.75

MAYFLOWER BREWERY PORTER  
\$6

HARPOON CIDER  
\$5.75

## ALWAYS ON SPECIAL

16 OZ CANS OF MILLER HIGHLIFE  
OR NARRAGANSETT LAGER

**\$2.75**

## BOTTLES

BUD  
\$4

BUD LIGHT  
\$4

COORS LIGHT  
\$4

CORONA  
\$5

MICHELOB ULTRA  
\$4

MILLER LIGHT  
\$4

HEINEKEN  
\$5

AMSTEL LIGHT  
\$5

GUINNESS CANS  
\$5.50

## SPECIALTY DRINKS

STRAWBERRY PEACH LEMONADE  
Deep Eddy peach vodka, muddled  
strawberries, lemonade, fresh lemon

**\$9**

THOM'S CUCUMBER COLLINS  
stolen from thom at the uncommon  
ground in chicago, house infused  
cucumber gin, ginger ale, splash of sour,  
& fresh cucumbers

**\$9**

SILVER PALOMA  
El Jimador tequila, grapefruit juice, club soda,  
Fee Brothers orange bitters, fresh lime

**\$9**

CAPTAIN'S KEG  
Hooks black spiced rum, guava nectar,  
grapefruit juice, Switchback Ale float, fresh lime

**\$10**

ROYAL STREET COCKTAIL  
Peychauds Aperitivo, Prosecco,  
club soda, fresh lime

**\$10**

SLY DEVIL  
Jim Beam Devil's Cut bourbon, ginger beer,  
fresh lime juice

**\$10**

RASPBERRY TWIST  
Skyy Raspberry, Fee Brothers lemon bitters,  
Sprite, fresh lemon juice, lime

**\$10**

GRAPEFRUIT FIZZ  
Deep Eddy grapefruit vodka, Fee Brothers  
lemon bitters, club soda, lemon twist

**\$9**

## LOCAL BREAK

4550 State Hwy. Eastham MA 02642

508.255.6100

www.local-break.com

Open 7 days a week from 4pm til close

All prices subject to change

## WHITE WINES

	GLASS	BOTTLE
187ML	\$9	--
Martini & Rossi Prosecco		
ROSE	\$8	\$28
The Seeker		
PINOT GRIGIO	\$7.50	\$26
Anterra		
SAUVIGNON BLANC	\$8	\$28
Monkey Bay		
FUME BLANC	\$9	\$30
Robert Mondavi		
RIESLING	\$8	\$28
Blufeld		
CHARDONNAY	\$7.50	\$26
Milestone		
CHARDONNAY	\$10	\$36
St. Francis		

## RED WINES

	GLASS	BOTTLE
PINOT NOIR	\$8	\$28
Save Me, San Francisco		
MERLOT	\$7.50	\$26
Little Black Dress		
MALBEC	\$9	\$30
Bodega Norton		
CABERNET SAUVIGNON	\$7	\$26
Vista Point		
CABERNET SAUVIGNON	\$10	\$36
Cartlidge and Browne		
RED BLEND	\$9	\$30
Primal Roots		

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