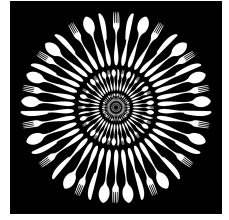


# Way Downtown



## DINNER



### Starters

#### CHAR-GRILLED MINT CHICKEN + CILANTRO

Boneless chicken thighs marinated with mint, cilantro, and green chili grilled and drizzled with yogurt sauce. 12

#### RAW OYSTERS

Fresh Wellfleet Oysters + Cocktail or Mignonette Sauce. Six / Twelve. 13 / 24

#### MUSSELS

Mussels Sauteed with Leeks + White Wine + Fennel. Served With Rolls, to mop up every drop! 15

#### LITTLENECKS

Little necks steamed in White Wine + Butter + Shallots. Served with Rolls. Staff favorite!! 15

#### WASABI CALAMARI

Tempura-dipped Calamari, cooked till golden, tossed with General Tso's Sauce + Sesame Seeds. Wasabi dressing on side. 16

#### PEPPER TUNA with WASABI MAYONNAISE

Deliciously prepared with soy sauce + lemon + cracked black pepper. Cut into thick slices combined with wasabi paste and mayonnaise. Cooked Rare. 16

#### \*WARM CAMEMBERT WITH WILD MUSHROOMS

Delicious Camembert Cheese, warmed to soften + sauteed wild mushrooms + toasted walnuts 18

#### SHRIMP AND CHORIZIO

Sauteed Shrimp and Chorizo sauteed in garlic and olive oil 16

#### NEW ENGLAND CLAM CHOWDER

cup / bowl 5 / 9

### Salads

#### BURRATA TOMATO SALAD

Creamy mozzarella cheese + tomato + fresh, tasty basil leaves in a marinade of fennel seed, lemon, oregano, and grape seed/olive oil. 15

#### GRILLED BALSAMIC CHICKEN SALAD

Marinated balsamic chicken + greens + house-made Creamy Balsamic Vinaigrette on side. 17

#### FIG & GOAT CHEESE SALAD

Fresh figs + greens + goat cheese + house-made Szechuan Peppercorn/Honey/Balsamic Vinaigrette on side. 16

#### SALMON SALAD

Grilled salmon + greens + strawberries + blueberries + grilled peaches + house-made Champagne Vinaigrette on side. 21



### Chicken & Pasta

#### CHICKEN with WALNUTS \*

Chicken breasts marinated with saffron and ginger providing protein + walnuts packed with antioxidants and omega-3 fatty acids. 21

#### PANKO COATED CHICKEN

Pounded Chicken Breast with Panko + Cherry Tomato + Shaved Parmesan Cheese + Arugula Salad. 24

#### CHICKEN SALTIMBOCCA

Pounded chicken breasts topped with prosciutto + sage leaves. Served with side of angel hair pasta. 24

#### FRESH TOMATO PASTA

Penne + Fresh Chopped Tomatoes + Kalamata Olives + Capers + Basil. 19

#### LINGUINE & CLAMS

Clams Sauteed in Chicken Stock + White Wine + Shallots over Linguine. 22

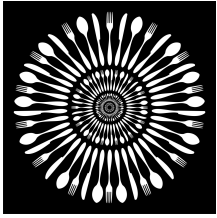
#### LINGUINE, BROCCOLI RABE & WALNUT PESTO \*

Linguine + Broccoli Rabe + Walnut Pesto Sauce + Parmesan Cheese 21

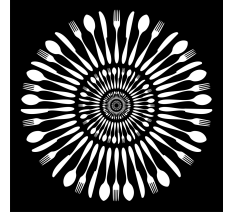
### Wine Suggestions

Bocelli Sangiovese 12/37  
Aviary Chardonnay 9/28  
King Estate Pinot Grigio 12/36  
Root One Sauvignon Blanc 9/28  
Dr. L Riesling 11/33  
Diamond Collection Merlot 11/33  
Cape Cod Bay Rose 10/30  
Perrier Jouet Grand Brut 90

ITEMS MARKED WITH AN  
ASTERISK (\*) CONTAIN NUTS.



# WayDowntown



## DINNER



### ROSEMARY SCALLOPS

Pan seared scallops in a light and refreshing orange flavor + white wine sauce + a hint of rosemary. 28

### SEASIDE RISOTTO

Mussels + shrimp with chopped tomato + white wine served over saffron infused Risotto. Staff favorite!! 24

### *Burgers*

### WAYDOWNTOWN BURGER

Angus Beef Grilled the way you like it.  
Add Cheese \$2 Add Bacon \$3 14

### AVOCADO BACON BURGER

Juicy Grilled Angus Beef topped with Avocado and Bacon 16

## *From the Sea*

### Fresh Native Lobster

1lb-1 1/4lb Lobster + roasted potatoes + corn Served with hot melted butter/lemon MP

### TILAPIA WITH LIME SALSA

Seared tilapia + fresh diced avocado + lime + cucumber + onion + chiles + cilantro + served with rice. 22

### GRILLED PESTO SHRIMP

Tasty and refreshing dish with watermelon + grilled pineapple + served over rice. 27

### FISHERMAN'S PLATTER

Perfectly fried cod + shrimp + scallops + calamari + clams + french fries. 29



### POMEGRANATE-GLAZED SALMON

Delicately glazed with lemon+ lime+ pomegranate +soy+ garlic+ ginger this citrusy tart-sweet salmon is paired with Brown Jasmine rice. A healthy choice! 26

### LOBSTER ROLL

Fresh lobster with a twist. Delightful and refreshing. A Cape Cod favorite. 21

### *Meatless*

### EGGPLANT with BUTTERMILK SAUCE

Baked eggplant + buttermilk yogurt sauce, served with quinoa, avocado and chick pea salad. 19

### \* JERI'S VEGGIES

Our Nutty Wild Rice sauteed with Assorted Fresh Vegetables. 15

## *Meat*

### TEXAS-STYLE CHILI

This beanless delight is filled with Texas tastes! Chunks of beef + tomatoes + cilantro + red chilies + cumin + coriander and fresh green jalapenos. Hints of Chocolate and beer, 19

### FILET MIGNON

An 8 oz cut of meltingly tender beef, cooked your way and served with Mashed Potato + Vegetable. 35

### ESPRESSO STRIP STEAK

Strip steak cooked your way, drizzled with our homemade espresso balsamic sauce + topped with caramelized onions. Served with potato + vegetable. 28

### KOREAN SIZZLING BEEF

Tender flank steak marinated in soy sauce with garlic + white wine + scallions + sesame oil + red pepper flakes for a little heat. Served over rice. Quite tasty! 24

## *Dessert*

Ask your Server about our delicious house-made desserts. Selection varies daily. 6.50

## *Beverages*

Bottled Water 3/6  
Still or sparkling  
Unsweetened Iced Tea 3.50  
Soft drinks 3.50  
Lemonade 3.50  
Juice 4/7  
Coffee or Tea 3  
Cappuccino 4  
Espresso 3/5