



Raw Bar

Oysters on the Half Shell	3 ea
Little Necks on the Half Shell	2 ea
Jumbo Shrimp Cocktail	3.50 ea

Appetizers

Stuffed Quahog <i>From Cape Waters, A Local Cape Cod Recipe</i>	7
Maine Crab Cake <i>Served over Greens, Topped with Lemon Aioli</i>	14
Clams Casino <i>Local Littleneck Clams, Broiled with Garlic Butter, Seasoned Breadcrumbs, and Bacon</i>	12
Mussels <i>Steamed with White Wine, Garlic, and Herbs</i>	14
Steamers <i>Steamed Local Soft Shell Clams, Served with Broth and Drawn Butter</i>	Market Price
Lamb Lollipops <i>Marinated and Grilled Lamb Rib Chops with a Brandy Peppercorn Sauce</i>	15
Stuffed Mushrooms <i>Italian Sausage Stuffing, Topped with Parmigiano-Reggiano Cheese</i>	12

Soups

Chart Room Chowder <i>Our Own Classic Cape Cod Quahog Chowder Recipe</i>	cup 6 bowl 8
Lobster Bisque <i>Fresh Lobster Meat in a Rich, Creamy Lobster Broth</i>	cup 10 bowl 14

Salads

Avocado Salad <i>Mixed Greens, Avocado, Grape Tomato, Cucumber, Carrots, Goat Cheese, Tossed in Balsamic Dressing</i>	9
Spinach Salad <i>Baby Spinach, Marinated Mushrooms, Candied Walnuts, Bacon, Onion, Egg, Tossed in Honey Mustard Dressing</i>	9
Caesar Salad <i>Romaine Lettuce, Croutons, Shaved Parmigiano-Reggiano Cheese, Tossed in Caesar Dressing</i>	9

Additions

Grilled Chicken	7	Blackened Scallops	15
Grilled Steak Tips	9	Grilled Salmon	15
Grilled Shrimp	15	Lobster Salad	Market

Entrees

Baked Stuffed Lobster <i>Stuffed with Fresh Lobster Meat and our Season Breadcrumbs, Served with Drawn Butter and Lemon and Choice of Starch and Vegetable</i>	Market Price
Cod <i>Fresh Local Cod Broiled with our Seasoned Breadcrumbs and Lemon Butter, Served with Choice of Starch and Vegetable</i>	26
Swordfish <i>Broiled Swordfish with our Seasoned Breadcrumbs and Anchovy Butter or Blackened with Lemon Butter, Served with Choice of Starch and Vegetable</i>	27
Salmon <i>Grilled and Topped with Lemon Basil Vinaigrette, Served with Choice of Starch and Vegetable</i>	24
Baked Lobster Mac & Cheese <i>Fresh Lobster Meat and Penne Pasta in a Three Cheese Sauce with a Garlic Parmesan Crumb Topping</i>	25
Steak Tips <i>Marinated in our own Bourbon Marinade, Grilled to your Choice Temperature, Served with Choice of Starch and Vegetable</i>	22

Sandwiches

Served with Potato Chips, Potato Salad, or Cole Slaw

Lobster Salad <i>Fresh Lobster Meat Lightly Seasoned and Tossed with Mayonnaise and Celery, Served on Fresh Portuguese Bread or Stuffed in a Tomato</i>	Market Price
Lobster Roll <i>A Smaller Portion of our Lobster Salad on a Hot Dog Roll</i>	Market Price
Chicken Salad <i>Oven Roasted Chicken Lightly Seasoned and Tossed with Mayonnaise and Celery, Served on Fresh Portuguese Bread or Stuffed in a Tomato</i>	10
Reuben <i>Grilled Corned Beef, Sauerkraut, Swiss Cheese, and 1000 Island Dressing on Grilled Marble Rye</i>	11
Cheeseburger <i>Grilled 10 oz Beef Burger with American, Swiss or Cheddar Cheese on a Toasted Roll with Lettuce, Tomato, and Onion</i>	12
Crab Cake Sandwich <i>Crab Cake, Pepper Jack Cheese, Mixed Greens, Sriracha Mayo, on a Ciabatta Roll</i>	17

In 1954 a single story building was built for the purpose of opening a combination snack bar and marine store selling supplies, gifts and nautical clothing. It became known as "Crosby's" and was a very popular eating and social place. Open from 7:00 am to 8:00 pm it was managed by "Sonny" Crosby, Malcolm Crosby's mother and staffed by the Crosby family for many years. Through the years past names for the eating establishment have included "Black Gull", "The Harborside", "Keepers", and "The Islander". In 1992 the building was remodeled, adding a second and third story to accommodate the new Osterville Anglers Club thereby making the whole first floor a restaurant serving a much broader menu. The new restaurant has been completely remodeled and is now called "The Chart Room at Crosby's".

We look forward to serving you.

CONSUMING RAW OR UNDERCOOKED MEATS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

BEFORE PLACING YOUR ORDER
PLEASE INFORM YOUR SERVER IF ANYONE IN YOUR PARTY HAS ANY FOOD ALLERGY