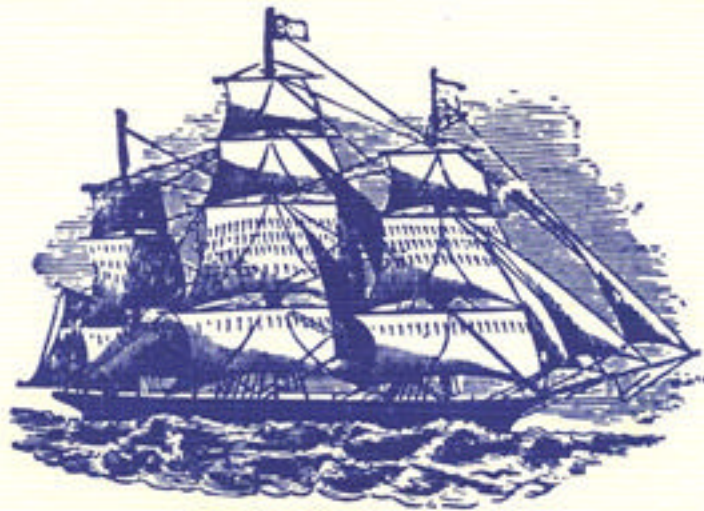


The Square-Rigger Restaurant



**Edgartown
Martha's Vineyard**

508-627-9968

Take-Out Available

Appetizers

Quahog Chowder	Cup 4.75	Shrimp Cocktail	9.75
	Bowl 6.75	* Littlenecks on 1/2 shell	9.75
Steamed Mussels	9.00	Clams Casino	10.00
Stuffed Mushrooms	7.00	Lobster Cocktail	15.00
Fresh Pasta	8.00	* Square Rigger Combo	13.00
Alfredo, Marinara, Garlic Butter		1/2 Lobster Tail,	
		2 Shrimp, 2 Littlenecks	

Grilled Entrees

Swordfish	Fresh, juicy steaks, a house specialty Grilled with lemon butter or cajun spice, served with Béarnaise sauce	29.00
Grilled Salmon	Fresh, and served with hollandaise sauce	25.00
*New York Strip Sirloin Steak	The finest choice center cut sirloin, grilled to your order	30.00
*Filet Mignon	Juicy center cut tenderloin steak, served with mushrooms and Béarnaise sauce on the side	32.00
*Lamb Chops	Double thick, center cut loin chops served with mint jelly	28.00
*Boneless Breast of Duckling	Served with our house sauce	27.00
Chicken Marinated, boneless breast		19.00
*Surf & Turf	Two baked stuffed jumbo shrimp with a 6 oz. choice sirloin	28.00

Square Rigger Lobsters

All Lobsters are 1 1/4 - 1 1/2 lbs.

One Baked Stuffed Lobster	32.00
Butter, bread crumb stuffing	
One Baked Stuffed Lobster	45.00
Stuffed with chunks of fresh lobster meat topped off with breadcrumbs	
Two Baked Stuffed Lobsters	48.00
Butter, bread crumb stuffing	
One Boiled Lobster	31.00
Two Boiled Lobsters	47.00
Grilled Lobster	34.00
Served with an herbed lemon butter, a house specialty	
Grilled Lobster	47.00
Extra stuffed with fresh lobster meat	
Lobster Sauté	32.00
Fresh lobster meat sautéed in butter garnished with scallions and tomatoes	
Lobster Newburg	32.00
Fresh lobster meat in a creamy sherry sauce, served over puff pastry	

Seafood Specialties

Shrimp Scampi Sauteéd in a garlic butter sauce and garnished with scallions and tomatoes served over rice	26.00
Baked Stuffed Jumbo Shrimp Baked to a golden brown	26.00
Broiled Fresh Cod Broiled with lemon butter	24.00
Baked Fresh Cod Baked in a white sauce, topped with breadcrumbs	25.00
Broiled Fresh Sea Scallops Lightly broiled with lemon butter	25.00
Broiled Seafood Sampler A combination of Cod, Baked Stuffed Shrimp, Scallops, and Clams Casino	26.00
Crab Cakes Pan seared served with our house sauce	26.00

Tempting Suggestions

Bouillabaisse Lobster, Shrimp, Scallops, Clams, Mussels, and Fresh Fish. Stewed with tomatoes and leeks spiced with saffron.	30.00
*Prime Rib Generous cuts of the finest roast beef, served with our Beef Au Jus and a fresh baked popover. Thursday, Friday, Saturday and Sunday nights only.	30.00
Vegetable Stir Fry Fresh Vegetables sauteéd in soy sherry sauce on a bed of rice.	21.00
	with Chicken Breast 24.00
	with Shrimp 25.00
Pasta Primavera Linguine with fresh garden vegetables sauteéd in an herbed butter and white wine sauce	21.00

Fresh Linguine Pasta

Served with your choice of: Marinara, Alfredo, or Garlic Butter Sauce

Lobster.....	32.00
Scallops	25.00
Shrimp	26.00
Any combination of the above seafood	28.00
Chicken Breast.....	21.00
Pasta and Sauce	16.00

*Children's Portion (under 10 years old) 4.00 off Menu Price

A plate charge of \$10.00 for each person sharing an entree.

*Includes vegetable and potato or rice.

5% Mass. State Meals Tax

American Express, Discover, MasterCard and Visa accepted

One check per table

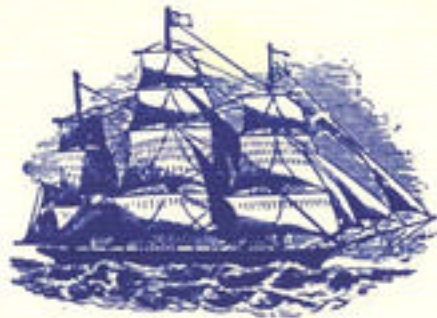
18% Gratuity for parties of 6 or more

* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Applies to entrees cooked to order.

o or Rice, Salad, and Fresh Baked Bread

R Apparel available

The Square-Rigger Restaurant



Built about 1800 by Capt. Thomas Marshall Pease, who was a whaling captain and sailed square-rigged ships, the old house communicates a feeling of the Island in days long gone by.

The house has had many owners, the Thomas family and a Mr. Thomas Wilson of Boston, being among them. The original location of the house was at Edgartown Great Pond. Upon Mr. Wilson's death, the land was to be used as a bird sanctuary, the house was sold to Mr. Manuel S. Duarte of Vineyard Haven and moved to its present location by him.

The house was first used as an art studio and then as an upholstery shop. It has since been restored by Mr. John D. Donnelly, thus bringing to life, "THE SQUARE-RIGGER."

William D. Holtham purchased the Square-Rigger and added the Open Hearth which the restaurant boasts today. The Square-Rigger now sails on, conveying traditional Edgartown hospitality and fine foods, piloted by Doreen and Tony Rezendes.