



<u>https://menulist.menu</u> 2173 Head Of The Bay RdMA 02645, Harwich, United States (+1)485084303000,(+1)5084325400,(+1)5084303000 https://wequassett.com/experiences/



The menu of Outer Bar Grille At Wequassett Resort from Harwich includes 89 meals. On average, *meals or drinks on <u>the menu</u> cost about \$41.1. The categories can be viewed on the menu below. What <u>Erling Ferry</u> likes about Outer Bar Grille At Wequassett Resort:*

One of our favorite spots on the Cape, it did not disappoint, even in this brand new world of "Dining al COVID". Staff and service was spot on, as usual! Waiting for some of our favorites to return to the menu, but a small sacrifice to pay <u>read more</u>. The restaurant also offers the possibility to sit outside and eat in nice weather, And into the accessible spaces also come guests with wheelchairs or physiological limitations. What <u>User</u> doesn't like about Outer Bar Grille At Wequassett Resort:

Being at a star resort we had high expectations, but were pretty disappointed. It was right after restaurants opened so maybe it is usually different. The decor and tables seemed date and I thought should be replaced. We also just thought the food was not very good. Got calamari that was way over fried. Chowder was pretty good read more. Outer Bar Grille At Wequassett Resort from Harwich is famous for its exquisite burgers, to which **aromatic fries, salads and other sides** are offered, There are also tasty South American menus on the menu. At the bar, you can also relax after the meal (or during it) with an <u>alcoholic or non-alcoholic drink</u>, In addition, the current games or races can be watched on the big screen in this **sports bar**, which the visitors also love.

Non alcoholic drinks

WATER

Appetizers DUCK STEAMED BUNS

\$25.0

Specials HARISSA MARINATED CHICKEN

Sandwiches & Hot Paninis

HAMBURGER

Antipasti GRILLED OCTOPUS

\$20.0

Sweets VALRHONA CHOCOLATE MOUSSE

Chicken CHICKEN SCHNITZEL

Breakfast FLORENTINE EGGS BENEDICT

Breaded Special Rolls

LOBSTER ROLL

Sweets & Ice

COOKIES

Hot drinks

TEA

Eggs FARM EGG FRITTATA

Small Plates

\$18.0

Soups and Starters

SPRING MINESTRONE

Modifiers

AGUA,

Raw Bar SCALLOP CRUDO*

\$22.0

Alternative Whites

MIRAVAL ROSE COTES DE PROVENCE, FRANCE

Fried Seafood

FISH N CHIPS

\$24.0

\$24.0

On the Sweet Side

MAPLE BACON DOUGHNUTS

First CoursesYELLOW TOMATO BISQUE\$16.0

Start & Share SALMON TARTARE*

Indulgences

AMERICAN CAVIAR

Carving Stations SLOW ROASTED LEG OF LAMB

Chilled GRILLED SPRING GREEN AND WHITE ASPARAGUS SALAD

Bollicine VEUVE CLICQUOT CHAMPAGNE

Asian Cuisine Honey sesame tofu

Salad Plates Organic garden greens

Omelet Station OMELETS AND FARM FRESH EGGS PREPARED TO ORDER

Starters / Avec L'apéritif

GOAT CHEESE TOAST

Protein Additions

SEARED TUNA*

\$26.0

Snacks and Appetizers GRILLED PORTOBELLO MUSHROOM

Raw Bar, Small Plates & Appetizers

NEW ENGLAND CHEESE BOARD \$26.0

Hotcakes & amp;amp; French Toast

BRIOCHE FRENCH TOAST

Super Foods

AVOCADO TOAST

Seasonal Testing

\$28.0

Salads

FOIE GRAS

CAESAR SALAD	\$18.0
ARTISAN BABY GREEN SALAD	\$14.0

Soups

SPICED COCONUT CARROT BISQUE NEW ENGLAND CLAM CHOWDER

Pasta PASTA FIORI BROWN BUTTER GNOCCHI

Main courses Calamari TOPPINGS

Drinks glass of wine sake

Hot CHICKPEA FALAFEL

MUSHROOM GNUDI

\$22.0

Chilled Platters

ALEPPO PEPPER MARINATED CUCUMBER MELON SALAD

SESAME CRUSTED GRILLED ZUCCHINI AND SUMMER SQUASH

Seafood Display

CHILLED SELECTION OF POACHED LOBSTER AND SHRIMP

CHATHAM OYSTERS ON THE HALF SHELL

Deviled Eggs & Toast

CHORIZO DILL KOMBU PICKLED FENNEL

Made to Order Poke Bowls

CHILI HOISIN BEEF YUZU MARINATED TUNA

Enroot Cold Brew Tea & Miraval Rosé Bar

FEATURING ENROOT JAMES BEARD CHEF CRAFTED COLD BREW TEA, CRAFT COCKTAILS AND BRAD PITTS MIRAVAL ROSÉ

BELVEDERE RASPBERRY TEA MOJITO VOLCAN DE MI TIERRA MANGO TEA MARGARITA

Sushi Rolled to Order

ASSORTED MAKI AND NIGIRI

LOCAL SEA LETTUCE SALAD

Veuve Clicquot Flower & Champagne Shop

ASSORTED FRUIT PURÉES, FRUIT LIQUEURS, SPRITZES

CUSTOM MADE FLORAL BOUQUETS

Restaurant Category

DESSERT COCKTAIL

Süße Desserts

TIRAMISU BROWNIE CREPES

Calvisius Caviar

SIBERIAN CLASSIC 28G	\$150.0
CLASSIC OSCIETRA 28G	\$180.0
SEVRUGA ROYAL 28G	\$200.0

Dessert Buffet

VANILLA BEAN MADELINE BLUEBERRY AND COFFEE FINANCIER BUILD YOUR OWN EASTER BASKET CANDY STATION

These types of dishes are being served

COD LOBSTER DESSERTS

Side dishes

CHOWDER	\$15.0
ROASTED CARROTS	
APPLEWOOD SMOKED BACON	
MEDITERRANEAN COUSCOUS	

Starters

OYSTERS*	\$30.0
LOBSTER CARBONARA*	\$38.0
COD SALTIMBOCCA	
MAPLE BROOK FARMS BURRATA	

Carving Station

HERB MARINATED PRIME RIB OF BEEF

HONEY GLAZED HAM

GARLIC AND HERB ENCRUSTED NEW YORK STRIP LOIN

GRILLED SWORDFISH IN BANANA LEAF

Chilled | Raw

OYSTERS BY CHATHAM SHELLFISH COMPANY*	\$24.0
BLACK BASS CEVICHE*	\$23.0
KING CRAB MELON CANNELLONI	\$32.0
TRIO OF HUMMUS AND GRILLED PITA	\$14.0

Dishes are prepared with

\$16.0

MOZZARELLA PASTA CHEESE BEEF

KALE

Hot Selections

APPLEWOOD SMOKED BACON AND MAPLE SCENTED SAUSAGE LINKS

VERMONT BUTTER WHIPPED YUKON GOLD POTATOES

HONEY RICOTTA PANCAKES

MINIATURE LOBSTER POT PIES

SUNBURST SQUASH

Dessert



CARROT CAKE CUPCAKES LEMON MERINGUE TART FRENCH MACARONS

STRAWBERRY CHEESECAKE LOCAL AND IMPORTED CHEESE MADE-TO-ORDER CREPE STATION GOURMET COOKIE BAR HOMEMADE BONBONS AND FRENCH MACARONS



2173 Head Of The Bay RdMA 02645, Harwich, United States

Opening Hours: Monday 07:00-23:00



Made with menulist.menu