



Soups & Appetizers

New England Clam Chowder
a traditional favorite 4/6

Soup of the Day
made fresh daily 4/6

Wellfleet Oysters on the Half Shell
1/2 dozen served with cocktail sauce 10

Littlenecks on the Half Shell
1/2 dozen locally harvested clams served with cocktail sauce 9

Baked Oysters Bienville
5 Wellfleet oysters baked with garlic, mushrooms, green onions, white wine, cream, cayenne pepper, and topped with Parmesan cheese and bread crumbs 10

Blackened Beef with Charred Pepper Relish
seared tender slices of beef with Cajun spices, served with herbed crostini and honey-mustard vinaigrette 9

Filled Pasta of the Day
served with a complementary sauce 9/16

Salads

Warm Spinach and Scallop Salad
sautéed sea scallops tossed with spinach, bacon and balsamic vinegar 9

Caribbean Jerk Seasoned Duck Breast Salad
mesclun mix greens and vine-ripe tomato with raspberry vinaigrette 10

Grilled Calamari Salad
with tomatoes and scallions and a lemon, caper and dill vinaigrette 8

Fresh Mozzarella Salad
with vine-ripe tomato, fresh basil and extra virgin olive oil 8

Caesar Salad
romaine lettuce tossed with garlic croutons, cracked black pepper, Parmesan cheese and J.P.'s Caesar dressing 7

Fresh Green Salad
mixed greens with fresh garden vegetables 4

Entrees

J.P.'s Lobster Cataplana

a Portuguese dish made with a half or whole lobster, clams and a spicy Cajun andouille sausage, tomato sauce, served over rice - the house specialty 20/27

Wellfleet Paella

a hearty dish of clams, scallops, shrimp, linguça and chicken over saffron rice 19

Grilled or Blackened Swordfish with Roasted Shallot Lime Butter

a fresh swordfish steak, grilled simply or seared with Cajun spice 19

Oven Poached Salmon with Ginger and Soy Sauce

ginger, scallions, white wine and soy sauce perfectly complement this delicate fish 18

Grilled Chicken Marsala with Mushrooms and Artichoke Hearts

boneless breasts of chicken grilled with a Marsala wine sauce 16

Sautéed Medallions of Pork with Apples and Goat Cheese

slices of pork loin, green apples and melting goat cheese - one of J.P.'s trademarks 18

Roast Duckling with a Cranberry Orange Sauce

1/2 of a semi-boneless duck slowly roasted 21

Grilled Delmonico with Portabella Mushrooms

this 12 oz. steak is served with grilled portabella mushrooms and caramelized onions 19

Roasted Fennel, Shallot and Tomato Ragout

with grilled polenta 15

Chicken with Prosciutto and Spinach over Farfalle

made with a tomato enhanced broth 16

Sautéed Shrimp Cappellini with Tomato and Garlic

fine pasta tossed with fresh tomatoes, scallions, garlic and herbs; a popular choice 17

Grilled Scallops Linguine with Mushrooms and Cream

grilled scallops lend a smoky flavor to this pasta dish, a local favorite 17

Calamari Piquant Linguine

squid in a pungent sauce made of garlic, anchovies, spicy red pepper and cream 16

Red or White Clam Sauce Over Linguine

Wellfleet littleneck clams in either a white wine, garlic and herb sauce or a marinara sauce 16

Menu items and prices subject to change.