



# The Blue Monkey Café and Bistro



## Breakfast \*

Served till 2 pm

### *Cape Cod*

Two eggs any style, with home fries, toast and sausage, bacon or ham, butter  
(E, G, M) - 13.00

### *Robert*

A croissant, strawberry jam, butter  
(G, M) - 6.00

### *Heinz*

Cold cuts, cheese, two eggs any style, jam, butter, bread basket  
(E, G, M) - 16.00

### *Jeeves*

Two scrambled eggs, jam, sausages, bacon, smoked salmon, butter, toast  
(E, F, G, M) - 16.00

## Sides

Bacon, Ham or Sausage 4.00  
Home Fries 3.00

Extra Toast, choice of bread  
White, Rye, Multigrain, English Muffin 2.00  
Croissant, gluten free bread 3.00  
Fruit Bowl, mixed 6.00

For pancakes and waffles,  
please see "Sweeties" section of menu.



## Eggs

Served till 2 pm

Boiled Egg - 2.00

Two Eggs any style - 5.00

### *Scrambled Eggs (2)*

Herbes de Provence - 6.00  
with bacon - 7.00

### *Omelet (3 eggs)*

Au naturel - 6.00  
with sautéed mushrooms (M) - 8.00  
with bacon and cheese (M) - 8.00

All omelets are served with your choice of bread.

### *Eggs Benedict*

Poached eggs on cooked ham on a toasted muffin  
with Sauce Hollandaise and Home Fries  
(E, G, M) - 14.00

### *Eggs Florentine*

Poached egg on spinach on cooked ham on a toasted muffin  
with Sauce Hollandaise and Home Fries  
(E, G, M) - 16.00

### *Eggs Atlantique*

Poached eggs on smoked salmon on a toasted muffin  
with Sauce Hollandaise and Home Fries  
(E, F, G, M) - 18.00

### *Eggs Deluxe*

Poached eggs on lobster tails, on a toasted muffin  
with Sauce Hollandaise and Home Fries  
(E, G, M, S) - 22.00

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Information on ingredients which may cause allergies or food intolerances is provided in brackets with each dish. Abbreviations are given on the third page of the menu.



## Sandwiches

Served till 5 pm  
*Avocado Toast*

A whole sliced avocado, on toast  
Topped with feta and sun-dried tomatoes

(G, M) - 12.00

### *Croque Monsieur*

Grilled ham & cheese sandwich  
(G, M) - 12.00

### *Croque Madame*

Grilled ham & cheese sandwich, topped with poached egg  
(E, G, M) - 13.00

### *Salmon Ciabatta*

Atlantic Smoked Salmon, cream cheese, chives  
On toasted ciabatta  
(F, G, M) - 10.00

### *Breakfast Sandwich*

Two scrambled eggs on toast, with choice of  
Mushrooms, peppers or tomatoes; bacon, ham or sausage  
(G, E, M) - 13.00

### *The Cabin Boy*

Roast turkey, sun dried tomatoes, mayonnaise, choice of bread  
(E, G, M) - 13.00

### *The Stevedore*

Large helping of roast beef, Dijon mustard, roasted peppers, cheese  
Choice of bread  
(E, G, M) - 15.00

### *Lobster Roll*

Hot with melted butter, or cold with mayonnaise sauce  
(S, G, M) - 19.00

*All sandwiches can be made  
with **GLUTEN-FREE** bread.*



## Salads

Served till 5 pm  
*Mixed green salad*

Balsamic Vinaigrette (O)

Bleu Cheese (O,E,M,Q)

Honey Mustard (O,M,Q,E)

Classic Italian (O,M)

Thousand Island (O,Q,E)

Country Ranch (O,E,M,Q)

small 6.00 - large 8.00  
add grilled chicken for 4.50  
add lobster for 10.00

### *Salade Niçoise*

green beans, potatoes, tomatoes, tuna, anchovies, egg  
(E, F, M) - 16.00

### *Shepherd's Salad*

Fresh cucumbers and tomatoes, onions, olives, feta  
Olive oil and balsamic vinegar dressing  
(M) - 14.00

### *Caprese Salad*

Buffalo Mozzarella, tomatoes, basil  
With balsamic vinegar and olive oil  
(M) - 12.00



## Soups and Stews

### *Cream of Mushroom Soup*

(M,G) cup 6.00 - bowl - 8.00



## Lunch

Served till 3 pm

### *Quiche Lorraine*

(E, G, M) - 9.50

### *Quiche with Spinach and Goat Cheese*

(E, G, M) - 9.50

### *"Rösti"*

### *Potato Fritters*

with sautéed mushrooms

(M) - 11.00

With sour cream and salmon

(F, M) - 16.00

### *Chicken Provençal*

Broiled chicken breast with tomatoes, spices,  
French herbs, cream and port

Served with a side of egg noodles.

(M, E, G) - 13.00

### *Ratatouille*

Bell Peppers, Zucchini and Eggplant, baked,  
In a sauce with French herbs, fresh parsley and basil

Served with French Baguette

(M) - 11.00

### *Tarte Flambée*

French Flatbread, baked fresh to order

With bacon and onions

(G,M) - 7.00

Vegetarian, with Mushrooms, Onions and peppers

(G,M) - 7.00



## Lunch

Served till 3 pm

### *Wiener Schnitzel*

### *Vienna Style Veal Cutlet*

Veal outlets, lightly breaded and baked in clarified butter

Served with Cucumber Salad

(E, G) - 21.00

### *Lobster Ravioli*

Large Ravioli, filled with fresh lobster meat  
In a sauce of cream, crème fraiche and lobster stock

Served with tomatoes and basil

(E, G, M) - 15.00



## Sweeties

Served till 2 pm

### *Pancakes (3 pc)*

Buttermilk, plain - 9.00

Buttermilk, with fresh blueberry or strawberry - 11.00

Buttermilk, plain, with bacon, ham or sausage - 12.00

(M, E, G)

### *Waffles (1 large)*

Plain - 7.00

With fresh banana or strawberries or blackberries - 9.00

With hot cherries and vanilla gelato - 14.00

(M, E, G)

Vegetarian: No meat, fish or poultry. May contain eggs, dairy or honey.

Vegan: No meat, fish or poultry. No eggs, dairy or honey.

Before placing your order, please inform your server if a person in your party has a food allergy.

E	Eggs
F	Fish
G	Gluten-containing cereal (wheat, rye, barley, oats, spelt, kamut)
M	Milk and milk products
N	Nuts (almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia nuts)
O	Soybeans
P	Peanuts
Q	Mustard
S	Shellfish



## Hot Beverages

### *Coffee*

*Wicked Joe Coffee, Organic and Fair Trade*

Pour Over - 2.50

Espresso - 3.50

Americano - 3.50

Coffee Mocha (M) - 5.50

Cappuccino (M) - 5.00

Café au lait (M) - 5.00

Latte Macchiato (M) - 5.00

All coffee specialties are available as decaf.

### *Tea*

*Harney Tea, Organic*

	Cup 	Pot 
Assam	3.00	6.00
Earl Grey	3.00	6.00
English Breakfast	3.00	6.00
Darjeeling	4.00	7.00
Sencha	5.00	8.00
Genmai Cha	3.00	6.00
Peppermint	3.00	6.00
Chamomille	3.00	6.00
Chai	5.00	8.00
Hot Apple Cider		5.00
Hot Chocolate		5.50
Mexican Hot Chocolate		6.50
Add Whipped Cream for 1.00		

## Cold Beverages

### *Water*

Bottled, still - 2.50

Bottle San Pellegrino, sparkling

Small 4.00 - Large 12.00

### *San Pellegrino*

4.00

Aranciata, Limonata, Aranciata Rossa

Ice Coffee - 4.00

Ice Tea - 3.00

Ice Latte - 5.00

Ice Mocha - 5.50

Crimson Berry Ice Tea - 4.00

Lemonade - 4.00

### *Juices*

Orange - 4.50 Apple - 4.50

Cranberry - 4.50 Tomato - 5.50



## The Milk Bar

### *Fruit Smoothies*

Made fresh to order

Strawberry	Blueberry
Mango	Peach
Blackberry	

Pure, or any combination of fruit

7.50

### *Frappé*

Your choice and combination of Gelato or Sorbet, three scoops, in a refreshing Milk Shake

7.50

### *Coffee Dream*

2 Shots of Espresso, with your choice of Gelato or Sorbet three scoops, in a refreshing Milk Shake

9.50

Choose Milk, Almond Milk, Soy Milk

## Beer and Cider

### *Beers*

Cape Cod Red, Cape Cod Blonde

Corona, Whale's Tale Pale Ale

Lagunitas IPA, Allagash

6.00

### *German Beers*

Weihenstephan Hefeweizen - 7.00

Schöfferhofer Hefeweizen with Grapefruit - 7.00

Tannenzäpfle, Black Forest Pils - 8.00

### *Shoal Hope Cider*

Brewed in Provincetown

Monument - Honey Baby

Little Tart - Watermelon Dream

6.50



## Wine

*Pinot Noir* glass - 8.00, bottle - 40.00

*Cabernet* glass - 8.00, bottle - 40.00

*Pinot Grigio* glass - 9.00, bottle - 40.00

*Chardonnay* glass - 8.00, bottle - 40.00

*Rosé* glass - 8.00, bottle - 40.00

*Sparkling Wine* glass - 8.00, bottle - 35.00

*Champagne Spritzer* 9.00

Orange, Ginger or Hibiscus

## Cocktails

*Mimosa* - 9.00

*Bloody Mary* - 12.00

*Tequila Sunrise* - 12.00

Tequila, Orange juice, Grenadine syrup

*Margarita* - 12.00

Tequila, Triple Sec, Lime Juice

*Whiskey Sour* - 12.00

Whiskey, Lemon Juice

*Gin Tonic* - 12.00

*Tom Collins* - 12.00

Gin, Lemon Juice

*Gimlet* - 12.00

Gin, Lime Juice

*French 75* - 12.00

Champagne, Lemon Juice

*Cape Coddler* - 10.00

Vodka, Cranberry Juice, Lime



## Martinis

*Vodka or Gin*

Tanqueray London Gin, Grey Goose Vodka  
Svedka Vodka, Kettle One, Tequila

*Martini* - 12.00

*Cosmopolitan* - 13.00

*Espresso Martini* - 13.00

*Lemon Drop* - 13.00

*Tiramisu Martini* - 14.00

Coconut Rum, Frangelico, Baileys,  
Amaretto, Kahlua, Peach, Butterscotch

*Chocolate Martini* - 13.00

Chocolate Liqueur, Vodka, Creme de Cacao

*Ginger Joy Martini* - 13.00

Ginger Liqueur, Citrus Vodka, Cranberry Juice

*Baileys Hot Chocolate Martini* - 13.00

Hot Chocolate, Vanilla Vodka,  
Creme de Cacao, Baileys, whipped cream

## Gelato Cocktails

*Mudslide* - 15.00

Vanilla Gelato, Kahlua, Creme de Cacao, vodka

*Salted Caramel* - 15.00

Salted Caramel Gelato, Vodka,  
Creme de Cacao, Whipped Cream

*Pistachio Passion* - 15.00

Pistachio Gelato, Frangelico,  
Vodka, Whipped Cream

*Minty Grasshopper* - 15.00

Mint Gelato, Vanilla Vodka,  
Crème de Menthe, Whipped Cream

*Frozen White Russian* - 15.00

Vanilla Gelato, Vanilla Vodka,  
Coffee Liqueur, Whipped Cream