

POOL DRINKS

PELHAM HOUSE RESORT

COCKTAILS

RAZ-LIME EDDY | 15

DEEP EDDY LIME, RASPBERRY, FEVER-TREE GINGER BEER

SUMMERTIME SPRITZ | 15

JOSH PROSECCO, APEROL, FEVER-TREE GRAPEFRUIT SELTZER

PELHAM PUNCH | 15

BACARDI COCONUT, PINEAPPLE, OJ, COCONUT, MYERS, NUTMEG

FLAMINGO FLOAT | 15

GRAY WHALE GIN, AGAVE, LIME, LEMONADE, APEROL

PEACH OLD FASHION | 16

REDEMPTION BOURBON, PEACH BITTERS, ORANGE, LUXARDO CHERRY

MARGARITAS

COCONUT MARGARITA | 16

LOS SUNDAY COCONUT, BAUCHANT LIQUEUR, REAL COCONUT, LIME

FIREMELON MARGARITA | 16

TANTEO, BAUCHANT LIQUEUR, LIME, AGAVE, FRESH WATERMELON

WHITE CAP MARGARITA | 18

VOLCAN BLANCO TEQUILA, COINTREAU, LIME, AGAVE, GRAND MARNIER FLOATER

FROZEN DRINKS

PINACOLADA | 18

BACARDI RUM & PINE COLADA MIX

STRAWBERRY DAIQUIRI | 18

BACARDI RUM & STRAWBERRY DAIQUIRI MIX

MUDSLIDE | 18

VODKA, CAFFE BORGHETTI COFFEE LIQUOR, IRISH CREAM & ICE CREAM

NON-ALCOHOLIC

BEERS & COCKTAILS

ATHLETIC BREWING CO.

UPSIDE-DAWN "GOLDEN ALE" 6 | RUN WILD "IPA", 7 |

FREE WAVE "HAZY IPA" 7

PEACH DAY | 11

PEACH PURE, LIME, MINT, SODA

MELONADE | 11

FRESH WATERMELON & LEMONADE

BLUEGINGER | 11

BLUEBERRIES & FEVER-TREE GINGER BEER

BEER

DRAFT

LIME LITE, NIGHT SHIFT BREWING, EVERETT, MA | 4.3% | 8

TASTING NOTES: LIME ZEST, BISCUIT, CRISP

WHIRLPOOL, NIGHT SHIFT BREWING, EVERETT, MA | 4.5% | 9

TASTING NOTES: HAZY BLONDE, PEACH, GRAPEFRUIT

BEACH BLONDE ALE, CAPE COD BEER, HYANNIS, MA | 4.9% | 8

TASTING NOTES: GOLDEN ALE, TOASTED MALTS, CLEAN FINISH

OUTERMOST IPA, HOG ISLAND BEER CO., ORLEANS, MA | 6.3% | 9

TASTING NOTES: CITRUS AROMA, AMERICAN IPA, CRISP FINISH

HANDLINE KÖLSCH, DEVIL'S PURSE BREWING, DENNIS, MA | 5% | 8

TASTING NOTES: LEMON ZEST, EARTHY, DRY FINISH

GRIPAH GRAPEFRUIT IPA, CISCO BREWERS, NANTUCKET, MA | 5.5% | 9

TASTING NOTES: TROPICAL FLAVORS, RUBY RED, SWEET & TART

PULP DADDY IPA, GREATER GOOD BREWING, WORCESTER, MA | 8% | 12

TASTING NOTES: JUICY IPA, CITRUSY AROMA, HAZY

BLOOD ORANGE WHEAT, JACK'S ABBY BREWING, FRAMINGHAM, MA | 4% | 8

TASTING NOTES: GERMAIN-STYLE RADLER, JUICY, BLOOD ORANGE

CLOUD CANDY, MIGHTY SQUIRREL, WALTHAM, MA | 6.5% | 11

TASTING NOTES: GOLDEN ORANGE, MANGO, CITRUS

GREEN STATE LAGER, ZERO GRAVITY, BURLINGTON, VT | 4.9% | 9

TASTING NOTES: CRISP, EASY DRINKING PILSNER, NOBLE HOPS

CANS

BUDWEISER 7 | BUD LIGHT 7 | COORS LIGHT 7 | MILLER LITE 7 | MICH ULTRA 8 | CORONA EXTRA 8 | SAM ADAMS SEASONAL 8

DEVIL'S PURSE - POLLOCK RIP IPA (ABV 7.5%) | 10

NIGHT SHIFT BREWING- MANGO WEISSE (ABV 4.7%) | 12

HIGHNOON SELTZERS | PINEAPPLE, WATERMELON, MANGO, PEACH | 10

NANTUCKET SELTZERS | BLUE, CRAN, LIME-TEQUILA | 8

SPINDRIFT SPIKED SELTZERS | MANGO, LIME, HALF & HALF, PINEAPPLE | 8

TROPICAL BUCKET OF HIGH NOON | 4 FOR 36

WHITE

SAUVIGNON BLANC

THE CROSSING, MARLBOROUGH, NZ 11 | 40

OYSTER BAY, MARLBOROUGH, NEW ZEALAND 13 | 48

PINOT GRIGIO

CAVALIERE D'ORO, VENETO, ITALY, 11 | 40

SANTA MARGHERITA, ALTO-ADIGE, ITALY 17 | 76

CHARDONNAY

JOSH CELLARS, CALIFORNIA 11 | 40

SONOMA - CUTRER, SONOMA COAST, CALIFORNIA 15 | 56

SINGLE WHITES

CHENIN BLANC + VIOGNIER, PINE RIDGE, NAPA VALLEY, CALIFORNIA 12 | 44

SANCERRE, DOMAINE CELESTIN, BLONDEAU, LOIRE VALLEY, FRANCE 18 | 72

ROSÉ

FLEURS DE PRAIRIE, COTES DE PROVENCE, FRANCE 11 | 40

WHISPERING ANGEL, PROVENCE, FRANCE 15 | 56

RED

PINOT NOIR

ANGELINE, CALIFORNIA 11 | 40

ELOUAN, OREGON 14 | 52

CABERNET SAUVIGNON

JOSH CELLARS, CALIFORNIA 12 | 44

EDUCATED GUESS, NORTH COAST, CALIFORNIA 15 | 56

RED BLEND

CONUNDRUM, CALIFORNIA 11 | 40

MALBEC

ARUMA, MENDOZA, ARGENTINA 13 | 48

MERLOT

DUCKHORN 'DECOY', SONOMA, CALIFORNIA 13 | 48

BUBBLY

PROSECCO, JOSH CELLERS, ITALY 11 | 50

ROSE PROSECCO, JOSH CELLARS, ITALY 13 | 61

ROSE BRUT, VEUVE CLICQUOT, REIMS, FRANCE 19 | 90

PELHAM HOUSE RESORT | POOL

SMALL PLATES

Pelham House Clam Chowder | 11

Traditional New England Style

Ahi Tuna Tartar | 21

Chili, Ginger, Sesame, Grilled Lime,
Avocado, Chickpea Crisp

*** Maple Brook Farm Burrata | 17**

Red Belgian Endive, Heirloom Tomatoes, Cape
Gooseberries, Balsamic Kefir, Grilled Country Bread

Cobb Salad | 16

Tender Greens, Crispy Bacon, Avocado, Cabot
Private Stock Cheddar, Feather Brook Farms Egg,
House Ranch

Baby Kale Caesar | 15

Focaccia Croutons, Shaved Parmesan, Roasted
Honey Crisp Apples, Caramelized Sweet Potato

Fried Tostones | 23

* Cajun Shrimp, Avocado Relish

Salad Enhancements

Lobster Salad | **36**

Spicy Marinated Chicken- Fried or Grilled | **9**

Carne Asada Marinated Steak | **15**

Pan Seared Scallops | **17**

Seared Haddock | **12**

Cajun Shrimp | **15**

Sides

French Fries | **5**

Side Baby Kale Caesar Salad | **5**

* Russian Korean Carrot Salad | **5**

Items Marked * = Free of Gluten

LARGE PLATES

14 Sea Street Burger | 24

Feather Brook Farms Ground Beef, Onion Brioche Roll,
PHR Pickles, Truffle Mayo, Cabot Cheddar,
Choose one Side

Carrot & Buckwheat Vegetarian Burger | 19

Onion Brioche Roll, Tzatziki, Red Cabbage Slaw,
Choose one Side

PHR Lobster Roll | 41

Toasted Bun, Lemon & Dill Aioli or Warm Buttered,
Choose one Side

Spicy Fried Chicken Sandwich | 22

Buttermilk Fried Chicken Breast, Onion Roll, PHR Pickles,
Special Sauce, Choose one Side

Roasted Cauliflower Sandwich | 18

Ciabatta, Sunflower & Roasted Red Pepper Romesco,
Beluga Lentils, Arugula, Choose one Side

Fried Cape Cod Scallop Roll | 28

Brioche Roll, House Tartar, Cole Slaw, Choose one Side

*** Jerk Chicken Wings | 20**

Wings, Pineapple Salsa, House Ranch

Fish & Chips | 25

Locally Caught Haddock, House Tartar, Cole Slaw,
Choose one Side

Tacos De Carne Asada | 20

Three Corn Tortillas, Carne Asada Marinated Feather
Brook Farms Beef, Pico De Gallo, Shaved Cotija Cheese

Tinga De Puerco Tacos | 20

Three Corn Tortillas, Braised Pork Shoulder, Pickled Red
Onion, Sour Cream, Avocado

Build Your Own Seafood Tower

* **Dennis Oysters | 3.50 each**
Makers Mark Mignonette

* **Chilled Jumbo Shrimp | 4.50 each**
Classic Cocktail Sauce & Horseradish

* **Marinated New Zealand Mussels | 2.50 each**
Gently Poached, Champagne Vinaigrette

Calvisius Lineup, featuring hand selected caviar and a label tailored just for Pelham House Resort:

Served with Traditional Blini, Pickled Red Onion, Featherbrook Farms Egg, Crème Fraiche

Calvisius Traditional Prestige **28 g. | 110**
Nutty, Buttery, Clean

Ars Italica: Oscietra Classic **28 g. | 198**
Hazelnut, Butter, Sea Urchin

Ars Italica: Sevruga Royal **28 g. | 235**
Delicate, Rich, Flavors of Sea

*Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.