



INTERNATIONAL APPETIZERS 5

Chinese Dumpling	\$8.95
with oriental sesame sause - filled with chicken, spring onion, steamed and fried	
Greek Plate	\$10.95
hummus, feta cheese, kalamata olives & salonica peppers w/ pita bread	
Hummus	\$8.95
a smooth spread of cheek peas and tahini sause with touch of garlic and lemon	
Tuna Sashimi	\$10.95
served raw with wasahe and pickle ginger	
Vegetarian Pot Stickers	\$7.95
with thai dipping sause	

SEAFOOD APPETIZERS 4

Duck Trap Smoked Salmon	\$10.95
from the famous mine smoke house w/ horseradish sause cream red onion and capper	
Oysters On The Half Shell	\$12.95
half a dozen with a little lemon and cocktail sause	
Russian Oyster	\$12.95
five oyster on the half shell topped with sour cream and black caviar	
Crabcakes	\$10.95
served with sundried tomato aioli	

PROVINCETOWN'S FAMOUS SOUPS 2

Portuguese Soup	AVAILABLE OPTIONS
our portuguese soup won first prize at portuguese festival we lovingly simmer, lingua a flavorful portuguese sausage, onion, potayo, red bens and fresh kale	Cup: \$5.95
	Bowl: \$6.95
Clam Chowder	AVAILABLE OPTIONS
a splash of cream is our only thickener with plenty of native sea clams, onion and potatoes (winner of the cap cod life magazine award)	Cup: \$5.95
	Bowl: \$6.95

SUMMER SALAD 2

Napi's House Salad	\$7.95
fresh garden salad with your choice of tamari vinaigrette or blue cheese dressing	
Caesar Salad	\$8.95
romine heart tost with caesar dressing garnished with baked croutons	

NAPI'S ENTREES - CHICKEN 5

Chicken Picata	\$20.95
brest of chicken with lemon, caper, basil tomato and white wine, linguini	
Chicken Dijon	\$20.95
brest of chicken with fresh mushroom white wine.tarragon, cream and fresh dijon mustard rice pilaf and vegetable du jour	
Cashew Chicken Stir Fry	\$20.95
chicken stir fry with cashew, mushroom onion and broccoli tomatoes and bok choy garnished with tosted sesame seed	
Thai Chicken And Shrimp	\$23.95
boneless chicken breast and shrim in thai peanuts sause garnished with coconut, spring onion toasted sesame seed &our apple chutney garnished	
Chichen Rancho Verde	\$20.95
salt with tequila, fresh lime juice cilantro garlic and roasted chipotle pepper served with black beans and rice with zippy gazpacho garnish and a crisp banana flitter	

FRESH CATCH OF THE DAY 5

Chatham Cod	\$22.95
suited w/white lemon and butter	
Cod Brazil	\$22.95
Cod Amandine	\$22.95
Cod Provencal	\$22.95
cod provencal is prepared with olive oil garlic, tomatoes, calamata olives basil and white wine.served with rice pilaf	
Fillet Of Salamon	\$22.95
from our grill, served with lemon aioli mashed potato and vegetable du jour	

SWEET DREAM 5

Double Fudge Madness	
a slice of dark chocolate fudge caked topped with vanilla ice cream buried a blanket of homemade hot fudge sause	
Vanilla Bean Cream Brulee	
our favourite dessert made it with a special cappuccino	
Chocolate Silk Pie	
silky rich dessert won't soon forget garnished with whipped cream.vegan garnished by request	

Lime Pie

a light dessert with bursting with the tangy flavour of limes

Tiramisu

a luxurious traditional italian dessert layers mascarpone&ladyfinger delicately soaked in espresso with a hint of liqueur