



EAT {KAIN NA}



Bites

Mushroom + Peas Empanadas \$14

Two empanadas served with a side of calamansi aioli

Filipino BBQ Chicken Skewers \$11

Two Filipino barbecue chicken skewers served over jasmine rice and garnished with scallions & quick pickles

Mom's Homemade Lumpia \$11

Hand-rolled Filipino pork egg rolls served with a side of sweet chili sauce

Smoked Peel + Eat Shrimp \$17

Served chilled, 1/2 lb of applewood smoked shrimp, seasoned with old bay. Fresh lime on side

Gem Lettuce Salad \$13

Dressed with yuzu-herb vinaigrette and topped with cucumber, pickled onion, shaved fennel & avocado

Tuna Poke \$19

Marinated tuna with pickled exotic mushrooms, crispy shallots & seasoned shrimp chips. Served over vinegared rice (vegan option available)

You will notice a 2% kitchen appreciation provision included on all transactions. This goes directly to our talented and hard working kitchen staff. Please let us know if you are not interested so we may remove the gratuity.

Hand Helds

Pork Belly Sisig Tacos \$13

Two pork belly sisig tacos in crispy corn tortillas shells. Topped with salsa verde & pickled onion

Pinoy Burger \$12

Adobo seasoned ground pork patty, house-made papaya slaw, chili garlic mayo, served on a toasted seeded brioche bun (vegetarian option available)

Siopao Cheeseburger \$12

Pronounced "show-pow", is a Filipino meat bun. This is our homemade siopao, Mom & Pops style!

Lobster Roll \$MKT

100% fresh (never frozen) knuckle, claw & tail meat, tossed in a citrus dressing. Served over gem lettuce & topped with fresh lime zest in a griddled brioche bun. Choice of side

Sweets

Ube Ice Cream Sandwich \$6

House-made ube ice cream, sandwiched between two sugar cookies

Plates

Mom's Chicken Adobo \$25

Marinated & braised chicken leg served over jasmine rice, with crisp cucumber and tomato relish on the side. Topped with fried garlic

Bistek (GF) \$29

Steak and onions, Filipino style. Sliced short rib marinated & braised in soy & lime, topped with charred onions & a touch of cilantro

Pritong Isda (Fried Fish) \$24

Locally sourced, fresh crispy fried fish, served over jasmine rice & topped with quick pickles & chili garlic mayo. Suka (seasoned vinegar) on the side

Chilled Noodle Salad \$15

Pickled vegetables, fresh herbs, marinated tofu & scallions

Sides

Jasmine Rice \$5

Seasoned Shrimp Chips \$4

Papaya Slaw \$5

Certain items are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server of any food allergy.

Aplaya

DRINK {INUMAN NA}



Tiki Drinks



Aplaya Jungle Bird \$15

Our riff on a tiki classic! Buffalo Trace Bourbon, Campari, pineapple juice, lime juice, simple syrup, coconut milk

Gin Pom \$14

Our riff on a Filipino classic! Ford's Gin, pomelo juice, fresh lime juice, yuzu honey, cucumber, splash Avec pomelo soda

Mai Tai \$15

Tanduay Gold Rum, Chairman's Reserve Spiced Rum, almond orgeat, triple sec, fresh lime juice, Gosling's Dark Rum floater. Contains nuts

Mo'jito Mo'fun \$12

Tanduay White Rum, mint, fresh lime, simple syrup, soda water (+\$2 option to add passion fruit, pineapple or strawberry)

Passion Fruit Collins \$13

Brovo Vodka, passion fruit juice, calamansi juice, simple syrup, soda water

Frozen Blue Hawaii \$14

Crafted in-house. Tanduay White Rum, Boracay Coconut rum, Brovo Vodka, Blue Curacao, pineapple juice, fresh lemon juice, simple syrup. Toasted coconut rim

Frozen Calamansi Margarita \$14

Crafted in-house. El Jimador Blanco, Triple Sec, calamansi juice, simple syrup. Hibiscus salt rim

Aplaya Originals

Chatham Sbagliato \$15

Strawberry infused Campari, sweet Vermouth, Prosecco float

Smoked Strawberry Margarita \$15

El Jimador Blanco, Vida Mezcal, Triple Sec, fresh lime juice, strawberries, simple syrup. Hibiscus salt rim

Snowy Owl Espresso Martini \$15

House infused vanilla Brovo Vodka, Mr. Black Coffee Liqueur, creme de cacao, Snowy Owl cold brew

Scorpion Bowl (For 2) \$24

Three rums, peach schnapps, pineapple juice, orange juice, fresh lime juice, pomegranate grenadine. Topped with flaming 151 rum. (2 valid ID's required per bowl)

Canned Cocktails

Cape Cod'r Craft Cocktails

Ocean Break \$8

4.5% ABV · White Rum, blueberry with a squeeze of lemon

Cape Cod'r Craft Cocktails

Classic Vodka Cranberry \$8

4.5% ABV · Vodka, cranberry with a hint of mint

Mocktails

Ginger Julep \$9

Pineapple juice, mint, ginger simple syrup, Avec ginger soda

Summer Sunrise \$9

Orange juice, pomegranate grenadine, Avec grapefruit & pomelo soda

Tamarind Sour \$9

Tamarind syrup, calamansi juice, simple syrup, vanilla

Passion Fruit Refresher \$9

Passion fruit juice, fresh lime juice, simple syrup, soda water

Pomelo Punch \$9

Grapefruit juice, yuzu honey, fresh lemon juice, soda water

Wine

Pinot Noir \$13 / 44

Meiomi, CA

Sauvignon Blanc \$12 / 40

Truro Vineyards, Cape Cod

Rosé \$12 / 40

Truro Vineyards, Cape Cod



Beer

ON DRAUGHT

Duvel Belgian Strong Blonde \$12

8.5% ABV · Belgium

BOTTLES & CANS

San Mig Light \$6

5% ABV · Phillipines

Barnstable Brewing Before Noon Session IPA \$9

4.5% ABV · Cape Cod

Brockton Beer Co. Ticket to Vibe Double IPA \$11

8% ABV · Brockton, MA

Vitamin Sea Brewing Rotating IPA \$12

Weymouth, MA

Devil's Purse Shiso + Berry Ale \$10

4.5% ABV · Cape Cod

Japas Cervejaria Oishii Witbier \$10

4.7% ABV · São Paulo, Brazil

Hog Island Beer Co. Chatham Kelp Stout \$10

5% ABV · Cape Cod

Athletic Lite Non-Alcoholic \$5

Milford, CT

Boochcraft Passionfruit Blood Orange Hard Kombucha \$9

7% ABV · San Diego, CA