



CITY GUIDES



Cape Cod is synonymous with summer, its dining classics—lobster rolls, soft-serve ice cream—even more so. But the preternaturally preppy New England vacation destination is surprisingly diverse in its culinary offerings: For every roadside clam shack, there's an eclectic new fine dining spot. The trick in this picturesque collection of seaside towns is not finding a place to eat, but rather prioritizing your meals. — *Meaghan Agnew, Contributor*

DINING

Bear in Boots	\$\$	▼
.....		
Ceraldi	SSSS	▼
.....		
Chillingsworth	SSS	▼
.....		
Crush Pad Food Truck	SS	▼
.....		
Karoo	SS	▼
.....		

PJ's	\$\$	▼
.....		
The Knack	\$\$	▼
.....		
The Mews	\$\$\$	▼
.....		
Vers Restaurant	\$\$\$\$	▼
.....		
Viera	\$\$\$	▼
.....		

ICONIC DISH

LOBSTER ROLL



PJ's
2616 Rte. 6

DRINKING

The Beachcomber	▼
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The Red Inn	▼
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Mooncussers Tavern	▼
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The Chart Room	▼
.....	
Joon Bar and Kitchen	▼
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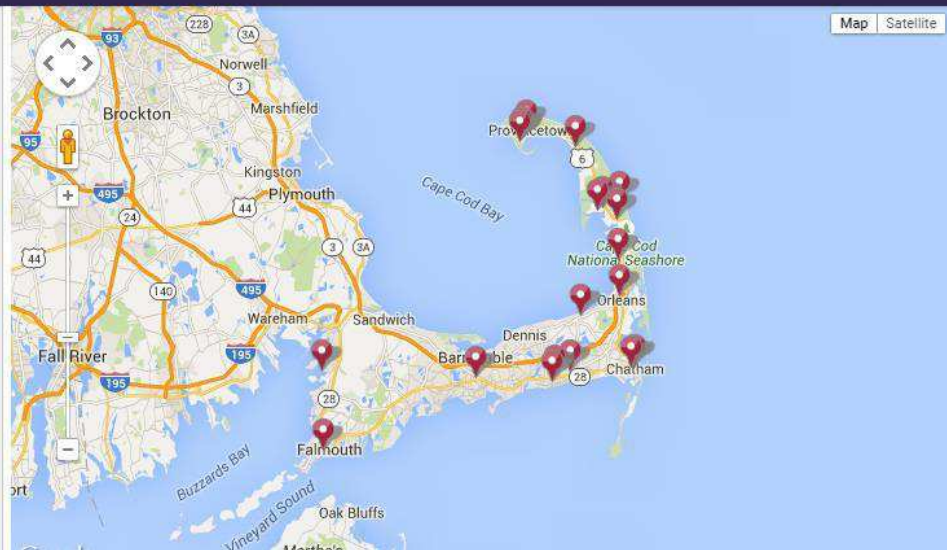
PROVISIONS

Relish	▼
.....	
Chatham Bars Inn	▼
.....	
PB Boulangerie	▼
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Pain D'Avignon	▼
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Sundae School Ice Cream	▼
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EXPLORE

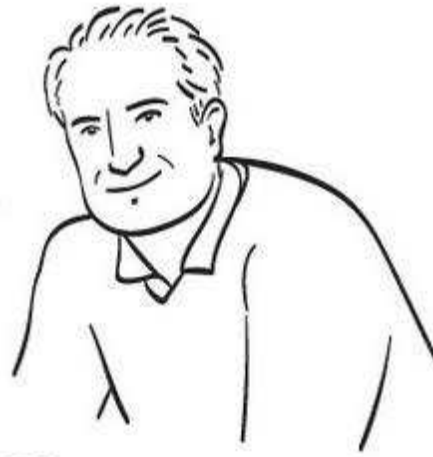
SHOW ONLY:

- DINING
- DRINKING
- PROVISIONS



The quality of the air and water on Cape Cod is what really differentiates the dining scene from surrounding areas.

You'll be surprised by the unexpected and unpretentious quality of the food. It's never staged or overhyped.



LOCAL EXPERT

MARIO MARIANI, PAIN D'AVIGNON

Pain D'Avignon ^

You won't realize you've been eating subpar bread until you sample these goods. Drawing from the traditional methods of French bakeries, the Pain D'Avignon staff uses old-world dough-rising techniques and still shapes each loaf by hand. Those still jonesing for baguettes can sign up for the Bread of the Month club and have them delivered right to their homes.

[Details»](#)