

NAUSET BEACH CLUB RESTAURANT



222 Main Street East, Orleans, MA 02653



The Realty Advisory, Inc.

Commercial Real Estate, Development,
Consulting & Brokerage Services

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EXECUTIVE SUMMARY

Nauset Beach Club Restaurant
Creative Cuisine from Northern Italy
www.nausetbeachclub.com

ORLEANS, MA: Orleans is located at the “elbow” of Cape Cod where the peninsula points north. The Atlantic Ocean is to the east and Cape Cod Bay is to the west. The town was incorporated in 1797, named for Louis Philippe Joseph, Duke of Orleans, to honor France’s allegiance during the American Revolution.

Orleans is the largest commercial center on the Lower Cape and is home to a multitude of shops, boutiques, food markets, art galleries, theaters, museums, nightlife, professional services and home services to meet most every need and want during a visit here.

Seating Capacity: 55 Seats and 20 on Patio

Facilities: Two Dining Rooms and 12 Foot Bar. Patio with Umbrellas and an Organic Herb garden.

Competition: Mostly seasonal tourist based Seafood restaurants with an array of other pub style fare.

Furniture Fixtures and Equipment: Warm comfortable colors, Italian Wicker furniture, Premium fixtures, Villeroy Bosch China, turnkey kitchen equipment.

Support/Training: Available

Reason Selling: Personal/Financial

PROPERTY DESCRIPTION

In 1994 the Nauset Beach Club went through a major renovation. It opened to great critical acclaim for fine dining and wines. A section was added to the left side of the building and a new point of entry began. A 12 foot, full service bar was included in this addition which functions primarily as a waiting area. Also during this time, the main dining room was extended out into the front porch, creating one big dining area. The restaurant now consists of two dining rooms of about equal capacity.



When the sun shines the burnt sienna interior walls feel cool and summery, like dining inside a terra cotta pot. In the stormy winter weather, a tile wood oven downstairs and the fireplace upstairs add warmth and welcome.

The addition of Italian wicker chairs enhances the bistro style-easy going feel. Riedell crystal, Italian cutlery and Villeroy & Boch China are counter points to the restaurants casual and relaxed atmosphere. Recorded light jazz and eclectic background music adds to the sophisticated ambience.



Winter Twenty-Sixteen

508-255-8547 Call for reservations

ANTIPASTI

zuppa del giorno, SOUP OF THE DAY \$7

melanzane, FRIED BREADED EGGPLANT STACK, RICOTTA-PINE NUT BASIL PESTO, MOZZARELLA, MARINARA \$10

risotto del giorno, RISOTTO OF THE DAY \$10

salmone alla casa, LIMONCELLO-DILL CURED, SHAVED FENNEL WITH CITRUS, CAPERS AND ITALIAN PARSLEY, SPICY AIOLI, CROSTINI \$11

pepe cubanella ripieno, STUFFED CUBANELLA PEPPER, BEEF, PORK, VEAL, PINE NUTS, CURRANTS, PANKO, MARINARA SAUCE \$11

gambero bruschetta, POACHED JUMBO SHRIMP WITH WINE, BUTTER, OREGANO AND PLUM TOMATOES, WILTED ARUGULA, SLICED GARLIC GRILLED CHIABATA \$11

prosciutto di parma, SWEET GOLDEN PEPPERS, ROASTED RED PEPPERS, KALAMATA OLIVES, ARTICHOKE, PECORINO TOSCANO, REDUCED BALSAMIC, CROSTINI \$12

ostriche all' arrosto, ROASTED OYSTERS, PANKO, PRESERVED LEMON, HERBS, OLIVE OIL, SHALLOTS AND GARLIC \$14

INSALATA

insalata di casa, SPRING MIX, GRAPE TOMATOES, ENGLISH CUCUMBER, HERBS DE PROVENCE, SHERRY VINAIGRETTE \$7

spinaci e gorgonzola, BABY SPINACH, CREAMY GORGONZOLA DRESSING, CRISPY DOUBLE SMOKED BACON, BOSCH PEAR \$9

romaine alla caesar, ROMAINE, CREAMY LEMON-ANCHOVIE VINAIGRETTE, PECORINO ROMANO, ROASTED RED PEPPER, WHITE ANCHOVY \$9

arugula con caprino, ARUGULA, GOAT CHEESE, CLEMINTINE, CANDIED WALNUTS, HONEY-MUSTARD VINAIGRETTE \$9

PRIMI

riccioli con salsiccia, SHORT SPIRAL PASTA, ITALIAN FENNEL SAUSAGE, BROCCOLI RABE, GARLIC, CHILI, PECORINO \$19

ravioli con zucca, HOMEMADE BUTTERNUT SQUASH AND RICOTTA, SAGE BROWN BUTTER WITH ROASTED GARLIC, CHIVES, PARMIGIANO \$20

pappardella e agnello brasare, WIDE PASTA, TOMATO-RED WINE BRAISED LAMB \$20

PRIMI

linguini nera con vongole, BLACK LINGUINI, WITH CLAMS AND JUICE, EXTRA VIRGIN OLIVE OIL, GARLIC, CHILE, HERB ROASTED TOMATOES \$20

gnocchi alla bosciaola, POTATO GNOCCHI, ROASTED WILD MUSHROOMS WITH PORCINI-PANCETTA-SAGE-SHERRY CREAM SAUCE \$20

SECONDI

merluzzo, BAKED COD PANKO CRUST WITH SUN-DRIED TOMATOES, HERBS AND PRESERVED LEMON, SAUTEED ESCAROLE, ROASTED GARLIC BROWN BUTTER WITH ARTICHOKE, BRUSSEL SPROUTS AND SAGE \$22

capesante alla scottate, SEARED JUMBO SEA SCALLOPS, CECI BEAN-ROASTED GARLIC PUREE, SAUTEED SPINACH WITH CIPOLLINI ONIONS, ARUGULA PESTO, CHILI OIL \$27

salmone alla griglia, GRILLED SALMON, MODERN BALSAMIC SAUCE WITH HERBS DE PROVENCE, BROCCOLI RABE, ROASTED SWEET POTATOES \$22

zuppa di pesce alla cioppino, FISHERMANS STEW, SCALLOPS, SHRIMP, CLAMS, MUSSELS, LOCAL FISH, TOMATO-PERNOD BRODETTO WITH BRAISED FENNEL, SAFFRON AIOLI GRILLED CIABATTA \$24

pollo marsala, SEARED BELL AND EVANS CHICKEN BREAST, CELERIAC MASHED, BABY CARROTS, MARSALA SAUCE WITH BABY BELLA, ROASTED GARLIC AND TARRAGON \$22

agnello macerare alla griglia, GRILLED LAMB LOIN, ROSEMARY-GARLIC MARINADE, HONEY GLAZED BABY CARROTS, ROASTED RED BLISS, RED CURRENT JELLY SAUCE WITH MINT \$27

maiale ossobuco, HERITAGE PORK SHANK, WHITE WINE AND CHICKEN STOCK, SAFFRON RISOTTO, BRAISING VEGETABLES, GREMOLATA \$23

bistecca, PITET BEEF TENDERLOIN, GORGONZOLA MASHED, ROOT VEGETABLES, BRUSSEL SPROUTS, MUSHROOM-CREAM WITH GREEN PEPPERCORNS \$26

VEGETALE

piatto de ortaggi, VEGETABLE PLATE: HONEY GLAZED CARROTS, BROCCOLI RABE WITH GARLIC, ROASTED PARSNIPS, BRUSSEL SPROUTS AND ROASTED MIX POTATOES \$20

CONTORNI \$7

ROASTED MIXED POTATOES, YUKON MASHED, ESCAROLE, BROCCOLI RABE, OR BABY SPINACH WITH OLIVE OIL & GARLIC, ROASTED ROOT VEGETABLES

BEFORE PLACING YOUR ORDER PLEASE TELL YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. CONSUMING RAW OR UNDERCOOKED FOOD INCREASES THE RISK OF FOOD BOURNE ILLNESS

'Classico'
Winter Comfort Menu
\$16.00 Entrees

pollo cacciatore

WHITE WINE-TOMATO BRAISED GIONNONI CHICKEN WITH MIXED COLORED PEPPERS, BELLA MUSHROOMS, OIL CURED OLIVES, FETTUCINI, PECORINO

zuppa di mussels

LOCAL MUSSELS, ITALIAN SAUSAGE, MARINARA SAUCE, WHITE WINE, SHALLOTS, GARLIC, THYME, SPAGHETTI

melanzane parmegiano

HERB-BANKO FRIED EGGPLANT, RICOTTA-BASIL PINE NUT PESTO, MOZZARELLA, MARINARA, MINI RIGATONI
MARINARA, PARMEGIANO

pasta e fagioli

MINI RIGATONI AND WHITE CANNILINI BEANS, GARLIC, PANCHETTA, ROASTED TOMATOES AND FRESH HERB BRODETTO

salsiccia sautee con pepe

SWEET FENNEL SAUSAGE WITH GREEN AND RED BELL PEPPERS, SWEET ONION, SLICED GARLIC AND DEMI GLACE,
MASHED POTATOES

lasagna e marinara

FRESH MARIA'S PASTA, GROUND BEEF, BASIL RICCOTTA, PARMEGIANO, BECHAMEL SAUCE, MARINARA

salmone con fettuccini

GRILLED SALMON, COGNAC CREAM SAUCE WITH SLICED GARLIC AND TARRAGON,
FETTUCINI

ADD \$3.00

merluzzo livornese

NORTHERN ATLANTIC COD, PLUM TOMATO SAUCE WITH SWEET ONIONS, CAPERS AND CALAMATA OLIVES,
BRUSSEL SPROUTS

ADD \$3.00

vitello all braceole

ROLLED STUFFED BRAISED VEAL WITH PECORINO, PARSLEY, ROASTED GARLIC AND PANKO, MINI RIGATONI
WITH SUNDAY GRAVY

ADD \$6.00

ORLEANS HISTORY

Orleans was first settled in 1693 by Pilgrims from the Plymouth Colony who were dissatisfied with the poor soil and small tracts of land granted to them. Originally the southern parish of neighboring Eastham, Orleans was officially incorporated in 1797. Orleans was named in honor of Louis Philippe II, Duke of Orleans, in recognition of France's support for the 13 colonies during the American Revolution, and because the town did not want an English name, as they had been captured twice by the British during the war.

Early history, like much of the Cape, revolved around fishing, whaling and agriculture. As the fishing industry grew, salt works sprang up in the town to help preserve the catches. However, the town's growth helped deplete the town of lumber, a situation that did not begin to be remedied until the railroad came and brought lumber from the mainland in the mid-to-late 19th century. The rail also helped bring tourism to the town. In 1898, the French Cable Company built a 3,200-mile-long (5,100 km) transatlantic cable to Orleans, which operated from the French Cable Station. The town's tourism industry was helped in 1961 with the creation of the Cape Cod National Seashore by President John F. Kennedy.





OFFERING

We are pleased to offer this opportunity to own and operate a fully turnkey fine dining restaurant in the affluent town of Orleans. Right on the road to Nauset Beach, this cozy, warm Landmark bistro known for its quality and classy service. Though this restaurant is turnkey right down to the menus, it could easily be converted into other concepts.

REPRESENTATION

Nauset Beach Club has retained Richard Catania of The Realty Advisory, Inc. This transaction is a confidential matter. All inquiries will be treated with strict confidentiality. The seller reserves the right to withdraw from negotiations or the market at any time.

PROPOSED TRANSACTION

The Realty Advisory is entertaining offers to purchase Nauset Beach Club Restaurant in Orleans, MA. All qualified prospective purchasers are required to contact Richard Catania, concerning site visits, inspections, submission of offers, or the proposed transaction.

SUBMISSION OF OFFERS

The seller reserves the sole and absolute right to accept or reject any offer. All offers should include price, deposit, financing, if any, and closing date. Nothing in the submission of any offer shall be deemed in any way to create any right or obligation between the seller and the proposed buyer until such offer has been accepted in writing. The offers shall contain the following information:

- A. The name and address of the prospective purchaser, including principals
- B. Purchaser's legal counsel
- C. Identification of business being purchased
- D. Deposit
- E. Financing to detail purchaser's desire to obtain private, conventional, or institutional financing
- F. Due diligence inspections of property within a reasonable time period
- G. Terms to Seller-Cash at closing or Seller financing
- H. The purchase price
- I. Proposed closing date



SUPPLEMENTAL FINANCIAL INFORMATION

A complete supplemental offering package containing relevant financial information is available upon request. Same information includes but is not limited to tax returns, monthly revenues and detailed income.

CONFIDENTIALITY AND DISCLAIMER

The enclosed material contains detailed financial information and extensive analytical work. This material is highly confidential, furnished solely for the purpose of a review by a prospective purchase of “Nauset Beach Club Restaurant” and such material is not to be used for any other purpose or made available to any other person without the express written consent of The Realty Advisory. The material is based in part upon information supplied by the owner of the business and in part upon information obtained by The Realty Advisory.

This offering document is subject to errors, omissions, and withdrawal from the market without notice. Much of the information above has been provided by third parties deemed reliable. No warranty or representation, expressed or implied, is made by the Owner, The Realty Advisory or any other their respective affiliates, as to the accuracy or completeness of the information contained herein or as to the engineering or environmental matters. Prospective purchasers should make their own projections and conclusions without reliance of the material contained herein. All prospective purchasers are encouraged to conduct their own due diligence.