



## Captain's Table Dinner Menu

### SOUP & SALAD

**WELLFLEET LITTLENECK CLAM CHOWDER**  
Chive-tarragon oil, toast **Cup 5 / Bowl 10**

**WINTER GREENS 8**  
Arcadia mix, baby tomato, goat cheese dressing, shaved winter vegetables

**HEARTS OF ROMAINE SALAD 9**  
Baby tomato, parmesan crisp, creamy peppercorn dressing

**CARAMELIZED ONION SOUP 11**  
Country toast, raclette

**FENNEL & APPLE SALAD 10**  
Roasted beets, candied walnuts, apple cider dressing, watercress, pecorino

**TUSCAN SALAD 10**  
Baby kale, winter vegetables, manchego, sherry vinaigrette

#### ADD ON TO ANY SALAD

**GRILLED CHICKEN 6 / HANGAR STEAK 9 / SALMON 10 / SCALLOPS 12**

### SMALL PLATES

**WOOD ROASTED LOCAL OYSTERS 15**  
Charred lime, espelette pepper, chorizo butter

**GEORGES BANK SCALLOPS 17**  
Blood orange, salt roasted persimmons, fennel and parsnips

**CRISPY POINT JUDITH CALAMARI 12**  
Charred lemon, banana peppers, calamari vinaigrette

**PRINCE EDWARD ISLAND MUSSELS 12**  
Herbs de Provence, country toast, espelette pepper

**BRAISED SHORT RIBS 15**  
Blue cheese risotto, crispy shallots

**CONFIT CHICKEN WINGS 10  
OR BONELESS TENDERS**  
Korean BBQ, HYC Hot Sauce, Southeast Asian or Naked, Bayley Hazen Blue, celery root remoulade

#### ARTISAN CHEESE AND CHARCUTERIE WITH ACCOMPANIMENTS

**CHOICE OF THREE - 10 / CHOICE OF SIX - 18**

Cheeses: Grana Padano, Manchego, Bayley Hazen Blue, Pecorino, Tartufo

Charcuterie: Duck Prosciutto, La Quercia Prosciutto, Wine Salami, Panino Salami, Cured Italian Sausages

### TARTE FLAMBE "FRENCH FLATBREAD"

**THE NATURAL 9**  
Herb tomato sauce, shredded mozzarella, basil

**FORAGED MUSHROOMS 10**  
Goat cheese, baby arugula, honey balsamic

**THE BUTCHER 15**  
Herb tomato sauce, shredded mozzarella, pepperoni, bacon, chorizo, La Quercia prosciutto, cracked black pepper & fresh basil

**BRIE AND APPLE 10**  
Vidalia onions, baby arugula, honey balsamic

**THE BARN 13**  
Shredded mozzarella, vidalia onions, La Quercia prosciutto, manchego, petite tomato, cracked pepper, agrodolce



## SANDWICHES

All of our sandwiches come with cornichons, your choice of waffle or sweet potato fries, petite salad or chips.  
Add truffle parmesan to fries 3

### FRIED LOBSTER ROLL 22

Submarine roll, ginger sugar slaw, lemon caper aioli

### KOBE BEEF 'FRANKFURTER' 13

Submarine roll, two mustard aioli, Vidalia onions

### GRILLED CHICKEN SANDWICH 11

Everything brioche roll, baby arugula, basil vinaigrette, cheddar cheese, tomato

### HYC FISH SANDWICH 12

Everything brioche roll, fried haddock, house remoulade, ginger sugar slaw

### HYC BURGER 13

Everything brioche roll, cheddar cheese, sweet tomato, bacon jam, cracked pepper mayonnaise

Add on:

Sunny side egg 1.5 Foie gras 8 La Quercia prosciutto 3 Vidalia onions 2

## LARGE PLATES

### CENTER CUT FILET MIGNON 32

Baby potato, Vidalia onions, almond crusted beans

### GEORGES BANK HADDOCK FISH & CHIPS 20

House remoulade sauce, charred lemon, ginger sugar slaw

### HERB ROASTED 1/2 CHICKEN 25

Pommes robuchon, garlicky broccoli rabe, poulet jus

### DRY AGED PRIME NY SIRLOIN 38

Baby potato, winter roots, veal glace

### AUSTRALIAN LAMB LOIN 33

Winter mushrooms, fennel gremolata, baby tomato, balsamic glace

### LAVENDER SCENTED LONG ISLAND DUCK BREAST 28

Cauliflower puree, sweet potato fondant, roasted carrots & parsnips

### LINE CAUGHT COD 30

Smoky corn chowder, winter roots

### OFF THE DOCK MARKET PRICE

Fresh fish brought in from the docks around the globe

## LIVER

### CALF'S 18

Rice flour, poached figs, Vidalia onions, baby arugula, sherry vinaigrette, pommes robuchon

### FOIE GRAS 16

Salt roasted persimmon, pickled Cortland apple, sweet potato caramel

## PASTA

Hand cut with hand churned ricotta

### BOLOGNESE 22

EXOTIC MUSHROOMS, BUTTERNUT SQUASH, GOAT CHEESE, SAGE 18

## HYC SIDES

Pommes Robuchon 5

Winter Roots 6

Risotto 6

Ginger Sugar Slaw 3

Fries 4

Truffle Fries 7

*Before placing your order, please inform your server if a person in your party has a food allergy. We are required by the Commonwealth of Massachusetts to inform our guests that ingestion of raw or undercooked foods may be harmful to your health.*