



Captain's Table Menu

STARTERS

POINT JUDITH CALAMARI

Golden-Fried Calamari, Sliced Banana Peppers, Remoulade Dressing 15

FRIED BRUSSEL SPROUTS

Applewood Smoked Bacon, Onion, Lemon Aioli 9

CHICKEN WINGS (8)

Blue Cheese, Carrots, Celery
Buffalo, Southeast Asian or Garlic Parmesan 13

JUMBO TIGER SHRIMP COCKTAIL (5)*

Chilled Citrus Poached Shrimp, Cocktail Sauce, Lemon 19

SCALLOPS WRAPPED IN BACON (4)

Sea Scallops, Applewood Smoked Bacon, Sweet Pineapple Salsa 19

LITTLENECK CLAMS (6)*

Chilled Cape Cod Littlenecks on the half shell, Cocktail Sauce, Lemon, Mignonette 12

CAPE COD OYSTERS (6)*

Local freshly shucked Oysters on the half shell, Cocktail Sauce, Lemon, Mignonette 16

STUFFED QUAHOGS (2)

Traditional Homemade Chorizo, Herb Stuffing, Butter 10

BURANTINI BRUSCHETTA (3)

Crisp Baguette, Fresh Tomato Bruschetta, balsamic Honey 14

SALADS

CAESAR SALAD **

Romaine Lettuce, Creamy Caesar Dressing, Grana Padano Cheese, Sourdough Croutons 11
Anchovies available upon request

COBB SALAD*

Iceberg Lettuce, Applewood Smoked Bacon, Baby Tomatoes, Hard Boiled Eggs, Great Hill Blue Cheese, Shaved Red Onion, Fresh Roasted Chicken Breast, Mint Blueberry Ranch Dressing 14

ICEBERG WEDGE *

Great Hill Blue Cheese Crumble, Applewood Smoked Bacon, Red Onion, Baby Tomatoes, Blue Cheese Dressing 12

SALMON SALAD

Roasted Salmon, Baby Arugula, Baby Tomatoes, Cucumber, Lemon Basil Vinaigrette 22

SUMMER ARTISANAL GREENS

Arcadia Lettuce, Shaved Asparagus, Red Radish, Cucumber, Baby Tomato, Basil Vinaigrette 9

WATERMELON AND SHRIMP

Crumbled Feta Cheese, Jalapeno, Red Onion, Sea Salt 17

ADD TO ANY SALAD

MARINATED STEAK TIPS	10
PAN ROASTED SHRIMP (6)	9
ROASTED CHICKEN BREAST	6
SAUTÉED SCALLOPS (4)	16
CHILLED LOBSTER SALAD	16
ROASTED SALMON	10

SOUP

NEW ENGLAND CLAM CHOWDER

Cup 7 Bowl 10

LOBSTER BISQUE

Cup 9 Bowl 13

QUESADILLAS

CHICKEN QUESADILLA

Roasted Chicken, Peppers, Onions, Pico de Gallo, Cheddar Jack Cheese, Sour Cream 13

LOBSTER QUESADILLA

Lobster, Peppers, Onions, Pico de Gallo, Cheddar Jack Cheese, Sour Cream 21

FLATBREADS

THE NATURAL

Herb Tomato Sauce, Shredded Mozzarella, Fresh Basil 9

FIG & CARAMELIZED ONION

Prosciutto, Goat Cheese, Sherry Gastrique 11

ADD PEPPERONI OR ADDITIONAL CHEESE TO ANY FLATBREAD 1.50

SANDWICHES

White, Wheat, Marble Rye, Everything Brioche Bun, or Gluten Free French Fries, Traditional Coleslaw, House Salad, or Cape Cod Potato Chips and Pickle Sweet Potato Fries 2 / Waffle Fries 2 / Parmesan Truffle Fries 3

HYC CLUB SANDWICHES **

Applewood Smoked Bacon, Lettuce, Tomato, Mayo, Choice of Bread Chicken Salad 12 Turkey 14 Lobster Salad 24

HYC CHEESEBURGER **

Vermont Cheddar, Beefsteak Tomato, Everything Brioche Bun, Baby Arugula, Basil Vinaigrette, Cracked Pepper Aioli 15 Bacon 2.50 Sunnyside Egg 2.00

TRADITIONAL REUBEN **

Turkey or Corned Beef, Marble Rye, Sauerkraut, Swiss Cheese, Thousand Island Dressing 14

CAPE COD LOBSTER ROLL **

Lobster meat tossed with mayo, served on a Toasted Buttered Roll with Lettuce 24

HYC FISH SANDWICH

Fried Cod, Everything Brioche Bun, Tartar Sauce, Ginger Sugar Slaw 15

ROASTED CHICKEN SANDWICH **

Everything Brioche Bun, Roast Chicken, Baby Arugula, Basil Vinaigrette, Cheddar Cheese, Tomato 14

CAPE COD REUBEN

Fried Cod, Marble Rye, Coleslaw, Swiss Cheese, Thousand Island Dressing 16

FRENCH DIP

House Slow Roasted Prime Rib, Grilled Baguette, Au Jus 17

FISH TACOS

Fried Cod, Flour Tortillas, Lettuce, Pico de Gallo, Fresh Cilantro, Lime Wedge 15

ENTREES

BEEF

CALF'S LIVER *

Mashed Potatoes, Caramelized Onions, Applewood Smoked Bacon, Baby Arugula, Balsamic Reduction 19

HYC DUET

Grilled Filet Mignon with Lobster Tail, Basmati Rice, Roasted Asparagus, Sauce Bearnaise 38

TENDERLOIN TIPS

Marinated Tenderloin Tips, Basmati Rice, Fresh Green Beans, Veal Glacé 26

CENTER CUT FILET MIGNON *

Rosemary Fingerling Potato, Roasted Asparagus, Demi Glacé 28

PRIME RIB OF BEEF

Slow Roasted, Baked Potato, Roasted Asparagus, Au Jus 16oz Captain's Cut 28 10oz Mate's Cut 22
Friday and Saturday Nights Only

PASTA

SCAMPI

Linguini tossed with Baby Tomatoes, White Wine, Fresh Lemon, Garlic Butter, and Spinach
Shrimp 26 Chicken 24

MAC AND CHEESE

Penne Pasta, Creamy Cheese Sauce, Cracker Crumbs 18 Add Chicken 24 Add Lobster 28

SIDES

TRUFFLE FRIES	7
FRENCH FRIES	4
MASHED POTATOES	4
TRADITIONAL COLESLAW	3
ASPARAGUS	4
ROASTED FINGERLING POTATOES	4

SEAFOOD

PAN SEARED SEA SCALLOPS (6)**

Tomato Corn Succotash, Basmati Rice, Roasted Asparagus, Balsamic Honey 29

HYC FISH AND CHIPS

Tartar Sauce, Traditional Coleslaw, Fries 20

PAN SEARED FAROE ISLAND SALMON *

Roasted Fingerling Potatoes, Asparagus, Mint Blueberry Ranch 27

CRACKER CRUSTED COD LOIN **

Center Cut Cod Loin, Ritz Cracker Crumbs, Fresh Green Beans, Basmati Rice, Lemon Thyme Buerre Blanc 30

SEAFOOD RISOTTO

Creamy Arborio Rice, Shrimp, Scallops, Salmon, Lobster, Cod, Grana Padano Cheese 28

HYC CLAMBAKE

Boiled Lobster, Corn on the Cob, Baby Potatoes, Steamers, Thyme Infused Butter 35

PAN ROASTED HALIBUT

Tomato Corn Succotash, Fingerling Potato, Roasted Asparagus 29

DESSERTS

VANILLA BEAN CRÈME BRÛLÉE

with Chantilly & Seasonal Berries 8

KEY LIME PIE

9

BLACK FOREST GÂTEAU

With Chantilly & Raspberry Coulis 9

CHOCOLATE HAZELNUT CAKE

With Chantilly & Raspberry Crumble 9

ICE CREAM SUNDAE

Choice of Ice Cream, Chantilly, Seasonal Berries & Nuts 8

SCOOP OF ICE CREAM

Ask your server for flavor options 2.50

* = Gluten Free ** = Gluten Free Possible

Before placing your order please inform your server if there are any food allergies.

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.