



Captain's Table

LUNCH MENU

— SOUP & SALAD —

Wellfleet Littleneck Clam Chowder	Cup \$7 Bowl \$11
CT Classic Lobster Bisque	Cup \$9 Bowl \$13
Autumn Greens (GF) <i>ACADIA MIX, SHAVED FALL VEGETABLES, BABY TOMATO, SHERRY VINAIGRETTE</i>	\$10
Caesar Salad (GFP) <i>GRANA PADANO CROUTONS CREAMY PEPPERCORN DRESSING</i>	\$11
Baby Iceberg Wedge (GF) <i>BLUE CHEESE DRESSING, GREAT HILL BLUE, SMOKED BACON, RED ONION, BABY TOMATO</i>	\$12
Cobb Salad (GF) <i>ICEBERG LETTUCE, SMOKED BACON, BABY TOMATO, HARD BOILED EGGS, GREAT HILL BLUE, SHAVED RED ONION, STEAMED CORN, GRILLED CHICKEN BREAST, SWEET CRANBERRY RANCH</i>	\$14

ADD TO ANY SALAD

Grilled Chicken Breast	\$6	Shrimp	\$9
Petite Filet Mignon	\$11	Salmon	\$10
		Scallops	\$12

SPECIALS

Soup du jour	\$MP
Roasted Fig and Arugula Salad (GFP) <i>GOAT CHEESE EN CROUTE, AGRODOLCE, BLOOD ORANGE</i>	\$10
Brie and Apricot Salad (GF) <i>RED ENDIVE, GRANNY SMITH APPLE, PINE NUTS, CRANBERRY VINAIGRETTE</i>	\$11
Artisanal Cheese and Charcuterie (GFP) Three.....\$13 Six.....\$20 <i>CHEESE: GRANA PADANO MANCHEGO GREAT HILL BLUE NARRAGANSETT MOZZARELLA PECORINO CHARCUTERIE: LA QUERCIA PROSCIUTTO PANINO SALAMI WINE SALAMI CURED ITALIAN SAUSAGES</i> (Subject to Change)	



— APPETIZERS —

Bang Bang Chicken Bites	\$9
Cod Bites <i>SPICY REMOULADE OR DONKEY SAUCE</i>	\$13
Confit Chicken Wings / Boneless Tenders <i>TOSSED IN KOREAN BBQ, HYC HOT SOUTHEAST ASIAN OR NAKED SERVED WITH GREAT HILL BLUE & CELERY CREMA</i>	\$13
Crispy Point Judith Calamari <i>GOLDEN-FRIED CALAMARI WITH SLICED BANANA PEPPERS, REMOULADE</i>	\$15
Poached Tiger Shrimp (GF) <i>COCKTAIL SAUCE, PRESERVED LEMONS, BABY ARUGULA</i>	\$16
Local Oysters (6) (GF) <i>COCKTAIL SAUCE AND SHALLOT MIGNONETTE</i>	\$16

Consuming raw or undercooked seafood/shellfish may increase your risk of foodborne illness

SPECIALS

	Small	Large
Fried Brussels Sprouts <i>BACON, LEMON VINAIGRETTE</i>	\$7	\$12
Korean BBQ Pork Belly Bites <i>GREEN APPLE COLESLAW</i>	\$9	\$20
Rosemary Encrusted Lamb Lollipops <i>BALSAMIC HONEY</i>	\$12	\$22
Chicken Pot Pie Skillet	\$8	

FRENCH FLATBREADS

The Natural <i>HERB TOMATO SAUCE, SHREDDED MOZZARELLA, YOUNG BASIL</i>	\$9
Roasted Beet & Goat Cheese <i>BABY ARUGULA, BALSAMIC HONEY</i>	\$8
Fig & Caramelized Onion <i>PROSCIUTTO, GOAT CHEESE, SHERRY GASTRIQUE</i>	\$10
Honey Roasted Pear & Brie <i>APRICOT JAM, CANDIED WALNUT</i>	\$9

ADD TO ANY FLATBREAD

Pepperoni	\$1.50	Smoked Bacon	\$2.50	La Quercia Prosciutto	\$3
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— SANDWICHES —

HYC Burger (GFP) \$13
 VT CHEDDAR, BEEFSTEAK TOMATO,
 EVERYTHING BRIOCHE, BABY ARUGULA,
 BASIL VINAIGRETTE, CRACKED PEPPER AIOLI
 Add On: Smoked Bacon \$2.50
 Sunnyside Egg \$2
 La Quercia Prosciutto \$3

Grilled Chicken Sandwich (GFP) \$14
 EVERYTHING BRIOCHE BUN, BABY
 ARUGULA, BASIL VINAIGRETTE, CHEDDAR
 CHEESE, TOMATO

The Indian \$15
 BASMATI RICE, GARDEN VEGETABLES,
 BEEFSTEAK TOMATO, BABY ARUGULA, BASIL
 VINAIGRETTE

Reuben Sandwich (GFP) \$14
 SPICY MAYO, TURKEY OR CORN BEEF,
 MARBLE RYE, SAUERKRAUT, SWISS CHEESE

ALL OF OUR SANDWICHES COME WITH CORNICHONS, YOUR
 CHOICE OF BREAD (GF AVAILABLE) AND CHOICE OF:
 TRADITIONAL, SWEET POTATO, WAFFLE CUT FRY, PETITE
 SALAD OR CAPE COD POTATO CHIPS. Add Truffle Parmesan
 Fries for \$3

HYC Fish Sandwich \$15
 EVERYTHING BRIOCHE BUN, FRIED COD,
 REMOULADE, GINGER SUGAR SLAW

Club Sandwich (GFP) \$16
 TURKEY OR CHICKEN SALAD, BEEFSTEAK
 TOMATO, BACON, LETTUCE, CHOICE OF
 BREAD

Chicken Quesadilla \$13
Lobster Quesadilla \$20
 PEPPERS, ONIONS, PICO, CHEDDAR JACK
 CHEESE, SOUR CREAM

New England Lobster Roll (GFP) \$24
 CLUSTER BRIOCHE BUN, TARRAGON AIOLI

PANINI

Fire Roasted Pepper & Mozzarella \$10
 BASIL PESTO, PORTABELLA MUSHROOM,
 CIABATTA BREAD

Banh Mi Burger \$13
 ORGANIC GROUND PORK, SUGAR PICKLED
 SLAW, KEWPIE MAYO, EVERYTHING BRIOCHE

Roasted Turkey & Cranberry \$14
 VT CHEDDAR, CIABATTA BREAD, POTATO
 HASH, CRANBERRY VINAIGRETTE

— ENTREES —

Calf's Liver (GF) \$19
 POMMES ROBUCHON(MASHED POTATOES),
 CARAMELIZED ONIONS, SMOKED BACON

**Georges Bank Haddock Fish and
 Chips** \$20
 CHARRED LEMON REMOULADE GINGER SUGAR
 SLAW

**Hand Cut Pasta (GFP) and Tiger
 Shrimp** \$22
 HERBES DE PROVENCE BUTTER BABY TOMATO
 CHIVES CHARDONNAY

Pan Roasted Salmon (GF) \$27
 SAUTEED KALE & BASMATI RICE WITH
 AUTUMN VEGETABLES, CRANBERRY RANCH

SIDES

Traditional Cole Slaw	\$3
Fries	\$4
Heavenly Mashed Potatoes	\$4
Rosemary Fingerling Potatoes	\$7

SPECIALS

Roasted Eggplant and Ricotta (GFP) \$15
 TAGLIATELLE, POMODORO A LA CREAM

Creamy Tuscan Chicken (GFP) \$17
 BABY SPINACH, GARLIC, MADEIRA WINE,
 FUSILLI PASTA

Beef Stew (GF) \$18
 AUTUMN VEGETABLES, FINGERLING POTATOES,
 PRIME RIB, HERB CROSTINI

Sweet Miso Rubbed NY Strip Steak \$23
 VEGETABLE FRIED RICE

Pan Seared Scallops (GF) \$19
 FENNEL PUREE, BLOOD ORGANGE GASTRIQUE,
 ROASTED CARROTS AND PARSNIPS

Sesame Crusted Tuna (GFP) \$21
 SAMBAL OLEKE (SPICE), VEGETABLE FRIED
 RICE, MANGO AVOCADO FLUID GEL

GF = Gluten Free
 GFP = Gluten Free Possible

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.

