



## SOUPS

<b>SPICY LOBSTER SOUP</b>	<b>Cup 8 / Bowl 10</b>
<b>NEW ENGLAND CLAM CHOWDER</b>	<b>Cup 6 / Bowl 8</b>
<b>SOUP OF THE DAY</b>	<b>Cup 5 / Bowl 7</b>

## APPETIZERS

<b>CAROLINA CRAB CAKES</b> Jumbo lump crab meat cakes with herbs served with roasted pepper aioli & caper Tarter sauce	<b>15</b>	<b>TWISTY SHRIMP</b> Tempura shrimp, sweet and sour slaw, Mango and sweet chili dipping sauce	<b>18</b>
<b>FRIED CALAMARI</b> Topped with banana peppers, cilantro, and sesame seeds accompanied by sweet chili tartar sauce	<b>15</b>	<b>LOBSTER QUESADILLA</b> Lobster meat, chives, jack & boursin cheese, sautéed peppers and onions	<b>17</b>
<b>CHICKEN QUESADILLA</b> Grilled chicken, jack cheese, sautéed peppers and onions	<b>13</b>	<b>VEGETABLE QUESADILLA</b> Sautéed peppers, onions, mushrooms and spinach with jack cheese	<b>10</b>
<b>SHRIMP COCKTAIL</b>	<b>16</b>	<b>OYSTERS ON THE HALF SHELL</b>	<b>19</b>
<b>HOUSE-MADE ONION RINGS</b>	<b>8</b>	<b>NATIVE CLAMS</b>	<b>14</b>
<b>VINE RIPE BUFFALO MOZZARELLA BRUSCHETA</b>		<b>17</b>	

## SALADS

<b>QUINOA SALAD</b> Red quinoa, tabbouleh, baby kale greens, chopped cucumber, Edamame, crumbled Goat cheese and white balsamic vinaigrette	<b>16</b>	<b>GYRO SALAD</b> Marinated Artichokes, cucumber, tomatoes, Kalamata olives, chopped iceberg, Hummus, crumbled feta cheese and nahn bread Oregano lemon vinaigrette	<b>18</b>
<b>MAINE LOBSTER SALAD</b> Fresh lobster meat, avocado, citrus segments, plum tomato and mixed greens topped with vanilla champagne vinaigrette	<b>23</b>	<b>SALMON SALAD</b> Arugula, cherry tomatoes and lemon caper dressing wrapped in cucumber topped with grilled salmon and Bermuda onion	<b>16</b>
<b>AVOCADO DUO</b> Two avocado halves topped with tuna salad and chicken salad served with fruit salad and choice of dressing	<b>16</b>	<b>WEDGE SALAD</b> Baby iceberg lettuce topped with crumbled blue cheese, bacon, cherry tomato, red onion and blue cheese dressing	<b>10</b>
<b>COBB SALAD</b> Iceberg lettuce and field greens topped with crumbled blue cheese, bacon, diced tomato, Bermuda onion, hard boiled egg and ranch dressing	<b>13</b>	<b>FIELD GREEN SALAD</b> Mixed greens, shaved carrots, cherry tomatoes and red onion wrapped in cucumber topped with garlic herb vinaigrette	<b>9</b>
<b>CAESAR SALAD</b> Romaine lettuce tossed in Caesar dressing with brioche croutons and parmesan cheese	<b>11</b>	<b>JUMBO LUMP CRAB TOWER</b> Avocado , vine tomatoes chilled asparagus tips, crisp Boston lettuce, Gazpacho coulis	<b>23</b>

### TO ACCOMPANY YOUR SALAD ADD:

<b>Grilled Chicken</b>	<b>5</b>	<b>Grilled Salmon</b>	<b>9</b>
<b>Grilled Shrimp</b>	<b>10</b>	<b>Grilled Sesame Tuna</b>	<b>10</b>

## FLAT BREAD PIZZA

<b>MARGARITA FLAT BREAD</b> Grilled flat bread, boursin cheese spread, Tomatoes, basil and fresh mozzarella	<b>15</b>	<b>PEACH AND PROSCIUTTO FLATBREAD</b> Marinated peaches, garlic herb oil, red onion marmalade, crisp prosciutto, Crumbled goat cheese and fresh arugula	<b>16</b>
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*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.*

## SEAFOOD

<b>SEAFOOD TACOS</b>	<b>16</b>	<b>DILL CRUSTED SALMON</b>	<b>21</b>
Choice of sesame tuna or fried cod Topped with Asian slaw, pickled ginger and sweet soy sauce		Salmon fillet, baby spinach, warm primavera, cous cous, roasted tomatoes compound butter	
<b>CAPE COD FISH AND CHIPS</b>	<b>17</b>	<b>GRILLED SHRIMP SKEWERS</b>	<b>20</b>
Deep fried cod fillet served with French fries and cole slaw		Jumbo shrimp and grilled vegetable skewers steamed basmati rice, honey lime glaze	
<b>TRADITIONAL BAKED COD</b>	<b>18</b>	<b>SEAFOOD CASSEROLE</b>	<b>23</b>
Topped with cracker crumbs and lemon butter served with rice pilaf and vegetable Medley		Scallops, salmon, cod and swordfish, in a sherry cream sauce, cracker crumbs served with rice pilaf and vegetable medley	
<b>SEAFOOD RISOTTO</b>	<b>20</b>	<b>STRAWBERRY BALSAMIC SCALLOPS</b>	<b>25</b>
Sautéed in garlic wine broth with plum tomatoes		Strawberry jam, crème fraiche, served With risotto and spinach	

## MEAT AND POULTRY

<b>LIVER AND ONIONS</b>	<b>17</b>	<b>GRILLED LAMB PUB STEAK</b>	<b>24</b>
Served with mashed potatoes and sautéed spinach topped with caramelized onions and crisp bacon		Garlic and herbed steak, primavera, cous cous, green beans, and goat cheese spread	
<b>CHICKEN CAPRESE</b>	<b>18</b>	<b>SURF AND TURF</b>	<b>20</b>
Sautéed chicken breast, vine ripe tomatoes and Basil, melted mozzarella cheese finished with white Wine and lite chicken sauce, tossed with angel hair Pasta, grilled crostini		Grilled tenderloin tips and two shrimp scampi, served over mashed potatoes, baby spinach, topped with scampi sauce	
<b>TUSCAN CHICKEN</b>	<b>19</b>	<b>PETITE SIRLOIN OSCAR</b>	<b>26</b>
Sautéed chicken, roasted tomatoes, spinach, Artichokes, roasted red peppers, tossed with Parisian potatoes and white wine garlic butter sauce		Grilled petite sirloin, warm crab meat, mashed Potatoes, grilled asparagus and hollandaise sauce	
<b>LAMB TIPS</b>	<b>20</b>	<b>GRILLED BEEF TIPS</b>	<b>21</b>
Served with rice and vegetable medley		Served with mashed and vegetable medley	

## SANDWICHES

<b>CLASSIC BURGER</b>	<b>13</b>	<b>HYC CLUB SANDWICH</b>	<b>16</b>
Grilled 8oz burger topped with your choice of American, blue, cheddar or Swiss cheese add bacon, caramelized onion or mushrooms for an additional \$1.00		Triple decker with lettuce, tomato, bacon and mayo with your choice of turkey, ham, roast beef, chicken salad or tuna salad	
<b>PEARL HOT DOG</b>	<b>13</b>	<b>HYC COD REUBEN</b>	<b>16</b>
Jumbo all beef frankfurter on a grilled buttered Brioche		Fried cod fillet, Cole slaw, Swiss cheese and Russian dressing on grilled marble rye	
<b>GRILLED VEGETABLE MUFFALETTA</b>	<b>14</b>	<b>OPEN FACED SALMON</b>	<b>16</b>
Olive artichoke pesto, grilled garden vegetables roasted Portobello mushrooms, pepperoncini, Artichokes and provolone cheese. Served on a Toasted ciabatta roll		Grilled salmon served on grilled French bread topped with red onion, sautéed spinach and dill mayo	
<b>REUBEN</b>	<b>14</b>	<b>TUNA POCKET</b>	<b>16</b>
Thinly sliced corned beef or turkey with Sauerkraut, Swiss cheese and Russian dressing On grilled marble rye		Tuna salad, sliced tomatoes, melted cheese in grilled pita bread	
<b>CAPTAIN'S TABLE SANDWICH</b>	<b>14</b>	<b>SALMON SLIDERS</b>	<b>16</b>
Grilled country bread, crisp bacon, garden Tomatoes and American cheese		salmon cakes, pickled red onions, dill aioli on a brioche roll	
<b>HYC WINDSOR BURGER</b>	<b>15</b>	<b>CALIFORNIA CHICKEN</b>	<b>15</b>
Grilled 8oz burger topped with your choice of American, blue, cheddar or Swiss cheese add bacon, caramelized onion or mushrooms for and additional \$1.00		Grilled chicken breast, avocado spread, Crisp bacon, melted Swiss cheese Served on grilled ciabatta bread	
<b>FRENCH DIP</b>	<b>15</b>	<b>LOBSTER SALAD ROLL</b>	<b>23</b>
Thinly sliced roast beef on grilled garlic bread with a side of au jus		Lobster salad on a buttered brioche roll with lettuce	

### SIDES FOR LUNCH:

#### SIDES

French Fries  
Sweet Fries  
Fruit Cup  
Cole Slaw  
Chips

#### VEGETABLES

Vegetable Medley  
Green Beans  
Sauté Spinach

#### STARCHES

Rice Pilaf  
Mashed Potato