



SOUPS

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

APPETIZERS

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

SALADS

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

TO ACCOMPANY YOUR SALAD ADD:

Grilled Chicken	5	Grilled Salmon	9
Grilled Shrimp	10	Grilled Sesame Tuna	10

FLAT BREAD PIZZA

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

SEAFOOD TACOS	16	DILL CRUSTED SALMON	21
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	
CAPE COD FISH AND CHIPS	17	GRILLED SHRIMP SKEWERS	20
Deep fried cod fillet served with French fries and cole slaw		Jumbo shrimp and grilled vegetable skewers steamed basmati rice, honey lime glaze	
TRADITIONAL BAKED COD	18	SEAFOOD CASSEROLE	23
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	
SEAFOOD RISOTTO	20	STRAWBERRY BALSAMIC SCALLOPS	25
Sautéed in garlic wine broth with plum tomatoes		Strawberry jam, crème fraiche, served With risotto and spinach	

MEAT AND POULTRY

LIVER AND ONIONS	17	GRILLED LAMB PUB STEAK	24
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	
CHICKEN CAPRESE	18	SURF AND TURF	20
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	
TUSCAN CHICKEN	19	PETITE SIRLOIN OSCAR	26
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	
LAMB TIPS	20	GRILLED BEEF TIPS	21
Served with rice and vegetable medley		Served with mashed and vegetable medley	

SANDWICHES

CLASSIC BURGER	13	HYC CLUB SANDWICH	16
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	
PEARL HOT DOG	13	HYC COD REUBEN	16
Jumbo all beef frankfurter on a grilled buttered Brioche		Fried cod fillet, Cole slaw, Swiss cheese and Russian dressing on grilled marble rye	
GRILLED VEGETABLE MUFFALETTA	14	OPEN FACED SALMON	16
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	
REUBEN	14	TUNA POCKET	16
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	
CAPTAIN'S TABLE SANDWICH	14	SALMON SLIDERS	16
Grilled country bread, crisp bacon, garden Tomatoes and American cheese		salmon cakes, pickled red onions, dill aioli on a brioche roll	
HYC WINDSOR BURGER	15	CALIFORNIA CHICKEN	15
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	
FRENCH DIP	15	LOBSTER SALAD ROLL	23
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