

HYANNIS YACHT CLUB

Jeremy Martin ★ Executive Chef
Christian Aimone ★ Chef de Cuisine



Lunch

★ APPETIZERS

Stuffed Quahogs	15
chorizo, bell peppers, Ritz crackers	
Charcuterie*	24
3 local cheeses, 2 cured meats, grain mustard, house-made lavash	
Crabcake	15
romesco (roasted ancho chilies, tomato, red onions, red peppers, pumpkin seeds, sherry vinegar), citrus salad	
Quesadilla	14
grilled chicken, peppers, onions, black beans, toasted cumin, poblano crema, fire roasted salsa	
Crispy Chicken Wings GF	16
choice of house-made fresno chili sauce or dry rub	
Local Oysters GF	1/2 dz: 21 full dz: 36
Roasted Oysters	22
chili/herb butter, toasted panko	
Cesar's Famous Clams Casino*	15
slab bacon, garlic and herb compound butter	
Shrimp Cocktail GF	17
Steamed P.E.I. Mussels*	18
kale, sundried tomatoes, chorizo, grilled bread	
Point Judith Calamari	16
banana peppers, lemons, lemon aioli	

★ SOUPS & SALADS

New England Clam Chowder	9/11
clams, potatoes, bacon, cream	
Lobster Bisque	10/12
lobster, sherry, cream	
Butternut Squash & Apple Bisque*	9/11
cider glaze	
Antipasto Platter*	20
artichokes, charred asparagus, roasted red peppers, banana peppers, olives, feta, house-made lavash	
Cobb Salad GF	18
artichokes, blue cheese, cherry tomatoes, red onions, bacon, boiled egg, cucumbers	
Caesar Salad*	12
romaine hearts, parmesan, house-made caesar dressing	
Artisan Greens GF	14
pears, candied walnuts, arugula, pickled red onions, vermont creamery chevre, cranberry vin	
Winter Salad GF	12
Granny Smith apples, dried cranberries, poached figs, pickled delicata squash, buttermilk green goddess dressing	
House Salad GF	10
greens, cucumber, cherry tomatoes, red onion, choice of dressing	

* Gluten Free upon request

We take allergies seriously. Please inform your server if you have any food allergies or dietary restrictions. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

ADD TO ANY SALAD

Grilled Chicken GF	8
Grilled Shrimp GF	16
Lobster Salad GF	34
Salmon GF	16

Dressing Choices: Ranch, Bleu Cheese, Caesar, Balsamic, Berry Vinaigrette

★ SANDWICHES

HYC Cheeseburger*	17
Vermont cheddar, Bibb lettuce, tomato, North Country Smokehouse bacon, brioche bun	
ADD COFFEE/BACON JAM	3
Cod Tacos	16
crispy cod, lettuce, black beans, pico de gallo, avocado crema	
Lobster Roll*	40
fresh lobster, tarragon mayo, brioche bun	
Turkey Club*	16
North Country Smokehouse bacon, Bibb lettuce, tomato, sourdough bread	
Fried Chicken Sandwich*	18
fried free-range chicken breast, lettuce, tomato, onion on a brioche bun	
Captain's Table Reuben*	16
lean corned beef, sauerkraut, Swiss cheese, thousand island dressing, grilled marble rye	
The Elaine*	14
tuna melt, sourdough, cheddar cheese, tomato	
French Dip*	18
shaved rib eye au jus, swiss cheese, caramelized onions, horseradish cream, brioche bun	
Mediterranean Salmon Burger	18
salmon burger made with capers, red onions, sundried tomatoes, Old Bay aioli, brioche bun	
Seared Swordfish Sandwich*	18
lettuce, tomato, lemon aioli	

All sandwiches served with choice of French fries, coleslaw, or side salad. Gluten free bread is available upon request.

★ HOUSE SPECIALTIES

Quiche of the Moment	16
side salad	
Steak Frites*	34
shallot crust, New York strip, pomme frites, caramelized shallots	
Fish & Chips	28
fried Atlantic cod, coleslaw, crispy fries	