



# 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

## 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

## SALADS

### CAESAR SALAD \*\* 11

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

### COBB SALAD\* 14

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

### ICEBERG WEDGE \* 12

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

### SALMON SALAD 22

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

### SUMMER ARTISANAL GREENS 9

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

### WATERMELON AND SHRIMP 17

Crumbled Feta Cheese, Jalapeno, Red Onion, Sea Salt

## ADD TO ANY SALAD

|                               |    |
|-------------------------------|----|
| <b>MARINATED STEAK TIPS</b>   | 10 |
| <b>PAN ROASTED SHRIMP (6)</b> | 9  |
| <b>ROASTED CHICKEN BREAST</b> | 6  |
| <b>SAUTÉED SCALLOPS (4)</b>   | 16 |
| <b>CHILLED LOBSTER SALAD</b>  | 16 |
| <b>ROASTED SALMON</b>         | 10 |

# 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, and Traditional Cole 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

## CLASSIC ITALIAN SUB

Served on a French Baguette with Prosciutto, Soppressata, Mortadella, Tomato Basil Relish, Banana Peppers, Provolone Cheese, and served with Cape Cod Potato Chips \$16

No Substitutions

# SIDES

|                                    |   |
|------------------------------------|---|
| <b>TRUFFLE FRIES</b>               | 7 |
| <b>FRENCH FRIES</b>                | 4 |
| <b>MASHED POTATOES</b>             | 4 |
| <b>TRADITIONAL COLESLAW</b>        | 3 |
| <b>ASPARAGUS/GREEN BEANS</b>       | 4 |
| <b>ROASTED FINGERLING POTATOES</b> | 4 |

# PASTA

## SHRIMP SCAMPI

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

## MAC AND CHEESE

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

# 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

# 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

## LOBSTER RISOTTO

Arborio Rice, Lobster Tail, Peas, Parmesan Cheese & Tobiko 37

## BAKED STUFFED LOBSTER

11/4lb Lobster with Mixed Seafood Stuffing, Asparagus, Roasted Potatoes and Melted Butter 30

## PAN ROASTED HALIBUT

Tomato Corn Succotash, Fingerling Potato, Roasted Asparagus 29

\* = 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.