



HYANNIS YACHT CLUB

CAPTAIN'S TABLE

APPETIZERS

STUFFED QUAHOGS \$13

Traditional homemade chorizo and herb stuffing

KOREAN BBQ WINGS \$14

Pineapple, scallions, toasted sesame seeds

PAN SEARED CRAB CAKE \$12

Lump crabmeat, green apple pico de gallo, Asian ginger sauce

GRILLED QUESADILLA

Choice of fresh lobster or chicken, peppers, onions, cheddar jack cheese

CHICKEN \$15

LOBSTER \$19

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER \$9

Clams, potatoes, rendered bacon, cream

LOBSTER BISQUE \$12

Lobster meat, sherry cream

SHRIMP, MANGO, AVOCADO SALAD \$17

Artisan greens, cucumber, tomato, red onion, cilantro lime vinaigrette

FRESH BERRY SALAD \$14

Artisan greens, seasonal berries, candied walnuts, goat cheese, cranberry vinaigrette

CAESAR SALAD \$12

Romaine hearts, creamy Caesar dressing, parmesan, cheese, make it a wrap \$2

ADD TO ANY SALAD

CHICKEN BREAST \$6 GRILLED SHRIMP \$12

LOBSTER SALAD \$17 SALMON \$10

SANDWICHES

ROASTED CHICKEN SANDWICH \$16

Marinated chicken, baby arugula, Vermont cheddar, basil vinaigrette, brioche bun

HYC CHEESEBURGER \$16

Vermont cheddar, lettuce, tomato, bacon, brioche bun

CAPTAIN'S LOBSTER ROLL \$28

Fresh lobster, mayonnaise, lettuce, grilled brioche roll

THE SEAFARER \$16

Fried cod, lettuce, tomato, coleslaw, tartar, brioche bun

THE LANDLUBBER \$16

Roasted prime rib, Vermont Cheddar, caramelized onions, roasted tomato aioli, brioche bun

All sandwiches served with choice of French fries, coleslaw, or side salad

PASTAS

LOBSTER MAC & CHEESE \$28

Fresh lobster, creamy smoked gouda cheese sauce, bacon, spinach, penne pasta, potato chip crust

A LA SCAMPI

Choice of chicken, shrimp, or lobster, sautéed with white wine, lemon, and butter, baby heirloom tomato, linguine

CHICKEN \$22 SHRIMP \$25 LOBSTER \$28

SEAFOOD

FISH & CHIPS \$21

Fried Atlantic cod, fries, coleslaw, tartar

FRIED SHRIMP & SCALLOPS \$26

Golden fried, shrimp, sea scallops, fries, coleslaw, tartar

BAKED ATLANTIC COD \$25

Fresh, local cod, seasoned cracker crumbs, Beurre blanc, asparagus, Autumn blend wild rice

PAN SEARED FAROE ISLAND SALMON \$26

Autumn blend wild rice, asparagus, garlic herb butter

HOUSE SPECIALTIES

GRILLED DELMONICO \$30

14oz choice rib eye, garlic mashed potato, asparagus, bacon-gorgonzola butter

CHICKEN FRANCAISE \$22

Tender chicken breast, battered in egg, sautéed with white wine, lemon, and butter, over sautéed spinach

DESSERTS

NY STRAWBERRY CHEESECAKE \$7

LIMONCELLO MARSCAPONE CAKE \$7

Raspberry coulis

WARM APPLE TARTLET \$7

With baked Fuji apples

TIRAMISU \$7

Espresso soaked lady fingers, mascarpone, cocoa powder

Please inform your server if you have any food allergies or dietary restrictions. Please note prices are subject to change without notice.