

Soups

Soup du Jour 4

Our Chef's Homemade Soup of the Day

New England Clam Chowder 7

Thick and Creamy

French Onion 7

Seasoned Crouton, Blended Cheeses, Scallion Garnish

Seafood Bisque 10

A Creamy Quintet of Shrimp, Scallops, Lobster, Clams & Cod

Flat Breads

Ham, Cheese & Asparagus 10

Parma Prosciutto, Fire Roasted Peppers, Arugula & White Truffle Oil Drizzle

Caprese 10

Sliced Ripe Tomato, Basil Pesto, Fresh Mozzarella

Sandwiches / Burgers

Your choice of cup of soup, french fries, chips, mashed, vegetable or slaw

Bistro Burger 12

Char Broiled 10 oz. Choice Black Angus, Toasted Brioche Bun, Swiss Cheese topped with Iceberg Lettuce, Tomato and Red Onion

Avocado Burger 13

Choice Black Angus Burger on Grilled Brioche with Cheddar Cheese, Sautéed Onions, Guacamole and Sriracha Mayo

5 Grain BLT 9

Bacon, Lettuce, Tomato on a Toasted 5 Grain Bread with Mayonnaise

Gerry's Gyro 11

Grilled Marinated Boneless Thighs, Peppers, Onions, house made Tzatziki and Mixed Greens on a Toasted Sub Roll

Twisted Chicken Parm 11

Parmesan Panko crusted Chicken topped with Marinara, Basil Pesto and Mozzarella toasted on Grilled Garlic Bread

Fried Fish 11

Batter Fried Haddock topped with Cheese on a Brioche Bun. With Lettuce, Tomato and Onion

Turkey Club 12

Oven Roasted Turkey topped with Bacon, Lettuce and Tomato on a Crispy Texas Toast

The Kicken Chicken 11

Panko crusted Buffalo Chicken Breast on Grilled Brioche with Cheddar Cheese, Tomato & Bleu Cheese Slaw

Lobster Salad Sandwich 25

Lobster Meat mixed with Celery and Mayonnaise on Toasted Brioche Bun

Fried Clam Roll 16

Crispy Fried Native Clams on a Griddled Brioche Roll with Tartar Sauce

Salads

Caprese 10

Sliced Ripe Tomato, Basil Pesto, Fresh Mozzarella

Caesar Salad* 10

Crisp Romaine, Seasoned Croutons, Shredded Parmesan and Classic Dressing. Anchovy Filets Optional

Horiatiki Tomato Salad* 10

Traditional Greek Salad with Tomato, Cucumber, Greek Olives, Peppers & Feta Cheese. Tossed in Greek Dressing

Berries and Nuts Salad* 11

Baby Arugula, Blueberries and Strawberries, Candied Walnuts and Feta Cheese. Lightly Dressed with Maple-Pomegranate Vinaigrette.

Gorgonzola Salad 10

Mesclun Greens, Grape Tomatoes, Dried Cranberries and Candied Walnuts tossed in a Balsamic Vinaigrette. Topped with Gorgonzola Cheese and Hard Boiled Egg

Add to Any A La Carte Salad:

Lemon Herb Chicken 6 - Grilled Duck Breast 10 - Fresh Lobster Meat or Lobster Salad 15 - Grilled or Cajun Grilled Salmon* 12 - Fried Clams 15 - Grilled Jumbo Shrimp* 12
Pan Seared Scallops 15 - Chilled Ahi Tuna 13

Entrees

Roast Turkey Dinner 14

Apple-Sage Stuffing, Mashed, Vegetable, Pan Gravy and Cranberry Sauce

Panko Crusted Chicken Parmesan 15

Mozzarella Cheese, Marinara & Linguine

Lemon Herb Chicken 14

Grilled Marinated Boneless Chicken Thighs with Onions, Peppers and House made Tzatziki, Mashed & Vegetable

Grilled Black Angus Meatloaf 13

Seasoned Black Angus Chuck, char-broiled and topped with Mushroom Sauce, served with Mashed Potato and Vegetable

Shepherds Pie 15

Choice Beef, Carrots and Peas in a Rich Brown Sauce Baked and Topped with Cheddar Jack Mashed Potato

Mussels Bianca 16

Garlic, White Wine Sauce, Herbs, Lemon Butter over Linguini

Baked Filet of Haddock 16

Seasoned Crumbs, Mashed & Vegetable
Add Lobster Sauce 2

Fried Seafood

Served with French Fries, Onion Rings & Slaw

Haddock 16 – Scallops Market– Clams Market– Shrimp 18 - Calamari 15

Baked Stuffed Seafood Quartet 23

Filet of Sole, Native Haddock, Stuffed Salmon and Jumbo Shrimp Baked with our Seafood Stuffing, Topped with our House Made Lemon Sauce. Served with Vegetable & Rice
Add 1/2 Lobster 12

Chef's Specials, Lobster Specials & Fresh Catch Change Daily - Ask server

*** Can be prepared gluten-free**

Consuming raw or undercooked foods of animal origin such as meats, eggs or shellfish may increase the risk of food borne illness, especially with the young and elderly and those that have certain medical conditions. Inform server of any food allergies.

Martinis

Espresso Martini

Kahlua, Irish Cream, Smirnoff Vanilla Vodka and Brewed Espresso

Blueberry Lemon Drop

Deep Eddy Lemon, Blueberry Puree, Homemade Sour Mix with a Sugared Rim

Ultimate Berry Martini

World's healthiest cocktail! Blueberry Acai Vodka, Blueberry Schnapps, with White Cranberry Juice

The Y House Cosmo

Deep Eddy Orange, Cointreau, Cranberry Juice and Lemon/Lime

Fresh Strawberry Smash

Tito's Handmade Vodka, Fresh Muddled Strawberries and Homemade Sour Mix

Watermelon Hollow

3 Olives Cucumber Lime Vodka, 3 Olives Watermelon Vodka, Fresh Muddled Watermelon and a Splash of Our Sour Mix

Martini Sampler

2 oz. each of Pineapple, Orange, Melon and Grape flavored Martini's

Frozen Drinks

It's the Bom

BOM BOM Coco Mochanut and Raspberry Puree

Key Lime Colada

Blue Chair Bay Key Lime Cream, Pineapple and Cream of Coconut

Banana Mango

Myers Dark Rum, Blue Chair Banana Cream, Mango Puree

Frozen Daiquiris, Coladas and Margaritas

Original, Strawberry, Raspberry, Peach or Mango

Our Favorites

Vineyard Rum Punch

Mt. Gay Rum, Cointreau, Pineapple, Cranberry, Lime Juice with a splash of Ginger Ale

Cape Cod Mule

Baranjager Honey Bourbon and Lemonade with a Wedge of Lemon

Honey Badger

Don Julio Tequila, Cointreau, Lime Juice, Sour Mix, Splash of Cran

Nauset Light Hurricane

Captain Morgan Spiced Rum, Myers Dark Rum, Pineapple Juice, Orange Juice and Lime Juice

Cucumber Lime Mule

3 Olives Cucumber Lime Vodka, Ginger Beer, Ginger Puree and Fresh Lime

Caribbean Cocktail

Captain Morgan, Orange Juice and Mango Puree

Wicked Good Margaritas

Number 1

Hornitos Tequila, Triple Sec and Our Sour Mix

Coconut

1800 Coconut Tequila, Blue Chair Bay Key Lime Cream, Triple Sec and Our Sour Mix

Blood Orange

Hornitos Tequila, Blood Orange Puree, Triple Sec and Our Sour Mix

Strawberry Cucumber

Hornitos Tequila, 3 Olives Cucumber Lime, Triple Sec and Strawberry Puree and Our Sour Mix

Watermelon

Hornitos Tequila, 3 Olives Watermelon, Fresh Watermelon, Triple Sec and Our Sour Mix

Small Plates

Grilled Prosciutto

Wrapped Asparagus* 10

Jumbo Asparagus Spears wrapped with Parma Ham and Drizzled with White Truffle Oil. Dusted with Shredded Parmesan Reggiano

Sriracha Bleu Chicken 10

Sriracha Buffalo Sauce, Bleu Cheese Slaw

Seafood Stuffed Mushroom 9

Spring Mix, Citrus Drizzle

Crispy Calamari 12

Fresh Calamari, Onion Petals, Sliced Pepperoncini and Sliced Cherry Peppers, Lightly Battered and Fried, with Marinara

Mussels Isabella* 13

White Wine, Garlic, Herbs & Citrus Butter

Lemon Garlic Shrimp* 13

Plump, Sweet Shrimp seasoned and sautéed with Garlic and Tomato. Finished with Lemon Sauce and served over Crostini

Thai Chicken 11

Lo Mein Noodles, Scallions and a Spicy Peanut Sauce

Jumbo Shrimp Martini* 13

3 Jumbo Shrimp, Cocktail Sauce, Lemon—
Additional Shrimp 4 each

Oysters on the Half Shell* 13

(6) Sriracha Horseradish—Additional Oysters 3.50 each

Little Neck Clams* 9

(6) Cocktail Sauce, Lemon—Additional Clams 1.75 each

Beers on Tap

Mayflower IPA

Cape Cod Red

Sam Adams Seasonal

Allagash White

Devil's Purse

Bud Light

Beers in the Bottle

Stella Artois

Pilsner Urquell

Bass Ale

Harpoon IPA

Heineken

Corona

Amstel Light

Becks

Beck's Non-Alcoholic

Yuengling

Sam Adams Lager

Budweiser

Bud Light

Coors Light

Miller Light

Michelob Ultra

Red Bridge

Guinness Black Lager

Wines by the Glass

Whites

Chardonnay, Pinot Grigio, Sauvignon Blanc, Reisling, Prosecco, Moscato

Reds

Cabernet, Merlot, Pinot Noir, Chianti, Melbac, Shiraz, Red Zinfandel, Red Blends

Rose's

Beringer White Zinfandel, Simi Rose, Blufeld

Wines also available by the Bottle