Appetizers

New England Clam Chowder \$6/\$9

Soup of the Day \$6/\$9

Quesadilla

Cheese \$14 Chicken and Cheese \$16 Black Bean, Corn, and Tomato \$16 All served with Salsa, Sour Cream, and Guacamole.

Antipasto Board*

Mozzarella, Greek Olives, Artichoke Hearts, Marinated Mushrooms, Soppressata, Red Pepper Drops, Sesame Lavash. \$18

Bruschetta Board*

Fig Jam, Manchego, Prosciutto, Pistachios, Grapes, Brie, Pesto, Tomato. \$18

Salads

Caesar Salad

Romaine Hearts, Creamy Caesar, Croutons, Parmesan. \$7/\$10 Add Anchovy +\$2. Gluten-Free Croutons Available.

Watermelon, Corn, and Tomato Salad

Pea Tendrils, White Balsamic Vinaigrette, Basil. \$8/\$12

Wedge Salad

Iceberg Lettuce, Crumbled Bacon, Blue Cheese Dressing, Heirloom Tomato, Crispy Onions. \$9/\$13

Plate Additions: Grilled Chicken \$8, Grilled Shrimp \$12, Bacon Cheeseburger \$11, Salmon \$13, Cod \$15, Lobster Salad \$30, Veggie Burger \$10, Beyond Burger \$16.

Sandwiches

Choice of One Side: French Fries, Curly Fries, Onion Rings, Half Caesar Salad (+\$2).

BYC Burger*

Pineland Farm's 8oz Burger, Swiss, Thousand Island Dressing, Bacon, Lettuce, Potato Bun. \$17

Cheeseburger*

Pineland Farm's 8oz Burger, Lettuce, Tomato, Onion, Pickle, Cheddar, Potato Bun. \$16

Lobster Roll* - 4 oz.

Lobster Salad, Lemon Shallot Aioli, Buttered Hot Dog Roll. \$35

Entrées

Fried Whole Belly Clams

Lemon, Tartar Sauce, Coleslaw, served with a choice of Fries, Curly Fries, Onion Rings, or a Side Caesar Salad (+\$2). \$28

Bourbon Marinated Steak Tips*

Vegetable Fried Rice, Asparagus. \$28

Blackened Chicken Mac and Cheese

Cajun Seasoned Chicken, Broccoli, Three-Cheese Blend, Gremolata Crumb. \$23

Sole Meuniere

Chive Mashed Potatoes, Green Beans Almondine, Lemon Butter Sauce. \$36

Pan Roasted Salmon

Mango Avocado Salsa, Plantains, Cilantro. \$27

Please inform your server of any allergies or sensitivities.

We are able to accommodate many dietary choices such as dairy-free, vegetarian, and vegan.