## 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 $80 z$ Burger, Swiss, Thousand Island Dressing, Bacon, Lettuce, Potato Bun. \$17

Cheeseburger*
Pineland Farm's $80 z$ 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.

