



SCITUATE HARBOR YACHT CLUB

APPETIZERS

Buttermilk Fried Chicken Skewers
with Sweet BBQ Dipping Sauce and Cole Slaw 6.

Mango Crab Stack
Fresh Maine Crabmeat layered with Sliced Mango, Avocado and Citrus Vinaigrette 7.5

Scituate Maki rolls with Fresh Poached Lobster
Wasabi & Pickled Ginger 10.5

Cup of New England Clam Chowder with Oysterettes 4.

Mini Fish & Chips with Remoulade with Mini Fries 7.

Shrimp Cocktail with Fresh Cocktail Sauce and Lemon 2.25 per piece

Sautéed Bowl of P.E.I. Mussels in Liaison Sauce with Pancetta, Fresh Thyme, Shallots, Preserved
Lemons & Grilled Bread 8.

Composed Salads

Mozzarella Stuffed Tomatoes with Fresh Basil, Balsamic Reduction
and Extra Virgin Olive Oil over Arugula Greens 7.5

Joe's Farm Stand Salad of the Week with Local Offerings
paired with Homemade Dressing - priced weekly

The Chef's Table Smoked Pear Salad with Dried Cranberries,
Goat Cheese, Spun Carrots and Toasted Pecans finished with Cranberry Dressing 8.

Cesar Salad 5. with Chicken 6.

*substitute a "composed salad" for the house salad for 5.



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ENTREES

Entrees are accompanied by daily prepared vegetable
and starch selections and a house salad

The Commodore's Chicken Madeira with Asparagus, Sautéed Mushrooms, Fresh Mozzarella and
Garlic Bread 18.

Pan Roasted Scallops & Micro Cress over Butternut Risotto
with Summer Corn Sauce & Pomegranate Reduction 24.

Baked Parmesan Panko Crusted Haddock wrapped with Prosciutto
served with Lemon Aioli and Fried Capers 20.

BBQ Rubbed Grilled Atlantic Salmon with Cherry Tomato Chipotle Salad 19.

Honey Glazed Statler Chicken Breast
with Mustard Tarragon Sauce & Fried Parsnips 19.

Beer Battered Fish & Chips with Fried Battone of
Zucchini served with Classic Cole Slaw 19.

Grilled Soy Marinated Skirt Steak
with Mirin Glaze & Grilled Vegetable Skewer 25.

Grilled Twin Mini Racks of Lamb with Spinach Custard & Mint Aspic 27.

Surf & Turf
Grilled Petite Filet with Balsamic Lacquer & Fresh Local Lobster Cake 35.

Porcini Ravioli with Porcini Mushroom Ragout, Tomato Concasse finished with Corn Cream and
Shaved Parmesan 21.



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CHILDREN'S MENU

For our guests 12 and under

All served with choice of two:
Apple Sauce, Vegetable Sticks, French Fries
or Vegetable of the Day

Crispy Chicken Fingers - 7

Kid's Cheese Pizza - 7

Teriyaki Steak Tips - 9

Ground Sirloin Cheeseburger - 7

Macaroni and Cheese - 7

Dish of Ice Cream is included
in all children's meals
Add chocolate sauce for .50

Richard Mullen - Dining Room Chair Mark Ellis - Executive Chef Joe Hardwick - Chef de Cuisine
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne
illness

Before placing your order, please inform your server if a person in your party has a food allergy.