



SCITUATE HARBOR YACHT CLUB

APPETIZERS

U-15 Shrimp served with Lemon and Cocktail Sauce ~ 2.25 ea

New England Clam Chowder with Oysterettes ~ Cup 4

Crispy Shrimp with Rice Flour and Apricot Chili Sauce ~ 8

Chicken Potstickers with Sweet Soy Sauce ~ 7 per half dozen

A Large Bowl of P.E.I. Mussels with Pancetta Lardons and Fresh Thyme
In a Dijon Liaison Sauce with Preserved Lemon Topped with Grilled Bread ~ 8

Fried Crispy Calamari Tossed with Fresh Herbs, Banana Peppers, Lime, Peppergrass
served with Homemade Chipotle Aioli ~ 9

Vietnamese Vegetable Spring Rolls with Nuoc Cham Dipping Sauce ~ 7

SALADS

Caesar Salad ~ 5.50 with Grilled All Natural Chicken ~ add 6

Tomato Mozzarella Neapolitan with Basil Emulsion and Balsamic Vinegar Reduction ~ 8

The Chef's Table Signature Smoked Bosc Pear Salad with Cranberry Dressing,
Dried Cranberries, Toasted Pecans and Goat Cheese over Arugula ~ 8

The Wedge - Mini Head of Iceberg Lettuce with Panchetta,
Great Hill Bleu Cheese and Local Tomatoes ~ 7

Salad Substitution ~ add 5



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ENTREES

Served with House Salad with Choice of Dressing, Seasonal Vegetable and Choice of Starch of the Day

Parmesan Panko Baked Haddock with Beurre Blanc Sauce ~ 19

The Commodore's Pan Roasted Swordfish with Red Wine Reduction & Pearl Onions ~21

Pan Seared Day Boat Scallops over Sweet Pea Risotto with Summer Corn Sauce ~ 22

Grilled All Natural Chicken Paillard with Apple Jicama Slaw and Pico de Gallo ~ 17

Baked Lemon Chicken Casserole with Fettucini and Garlicky Spinach ~ 18

Grilled 12 oz NY Sirloin Dry Aged Angus Beef napped with Balsamic Glaze
and Watercress Cherry Tomato Salad ~ 25

Grilled Lamb Brochettes with Fresh Minted Pesto over Cous Cous ~ 19

Cornbread Stuffed Boneless Pork Chops grilled and topped with Creole Sauce ~ 17

Pan Roasted Salmon with Mango Salsa - 19

Thursday ~ Prime Rib with Au Jus ~ Market Price

Friday Night ~ Lobster Special or Steamed ~ Market Price

CHILDREN'S MENU

For our guests 12 and under. Served with choice of two: Apple Sauce, Vegetable Sticks, French Fries,
or Vegetable of the day. All served with a dish of Ice Cream

Crispy Chicken Fingers ~7

Chicken, Broccoli and Penne (with choice of one side) ~7

Teriyaki Steak Tips ~9

Ground Sirloin Cheeseburger ~7

Lemon Grilled Chicken Breast ~7

Pasta and Meatballs (with choice of one side) ~7

Coca Cola Fountain Beverages ~ 2

San Pellegrino ~ 4.75



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DESSERTS

S'Mmmores Sundae - Vanilla Ice Cream, Hot Fudge Sauce, Homemade Graham Crackers and Marshmallows
~ 6

Rustic Summer Fruit Tart served Warm with Vanilla Ice Cream and Berry Coulis ~ 6

Milk Chocolate Cheesecake with Minted Strawberry Sauce and Fresh Whipped Cream ~ 7

Hot Fudge Sundae with Fresh Whipped Cream and Choice of Vanilla,
Chocolate or Coffee Ice Cream ~ 5

Dish of Ice Cream ~ 3.50

Organic Coffee - Regular or Decaf ~ 2

Hot Tea ~ 2

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness

Dinning Room Chair ~ Doug Calnan

Executive Chef ~ Mark Ellis

Chef De Cuisine ~ Joseph Hardwick