



SCITUATE HARBOR YACHT CLUB

Appetizers

Gulf Shrimp cocktail - 2.25 each
New England clam chowder - cup 3.95 bowl 5.95
Crisp fried shrimp with chive mustard sauce - 7.95
Stuffed portabella mushroom with Maine crabmeat - 8.50
Panko crusted fried goat cheese with raspberries, walnuts and greens. - 6.95
Steamed littlenecks and mussels with basil broth and corn fritter - 8.25
Middle Eastern Maza- a sampling of tabbouleh, baba ghanoush, hummus, grape leaves, olives, cheese and pita chips - 11.75

Salads

Caesar - 5.95 with grilled chicken add - 4.75
Baby spinach with golden beets, white grapes and crisp pancetta with creamy blue cheese dressing - 7.75
Asparagus panzanella salad- bread salad with tomatoes, olives, basil, cucumbers, red onions - 7.95
Salad Substitution: - add \$5.00

Entrées- served with house salad with choice of dressing, starch and vegetable of the day

Grilled breast and crisp leg of duck with sun dried cherry sauce - 17.95
The commodores favorite chicken parmesan with linguine - 14.95
Pork porterhouse steak grilled pineapple salsa - 16.95
Potato crusted salmon with mushroom and asparagus Filo pastry - 17.95
Grilled Certified angus sirloin steak with blue cheese butter and fried Vidalia onions - 19.95
Linguine with chicken breast, baby artichokes and fresh herbs - 15.95
Grilled lamb loin chops with minted couscous and chimicurri sauce - 21.00
Seasonal Fish of the Day - Price varies
Baked or Fried Haddock or Cod- whichever is freshest today - 17.95

Please advise us of any food allergies before ordering.

San Pellegrino water \$4.50

Pepsi fountain sodas \$1.75

Children's menu- 6.50 served with choice of fries or vegetable and dish of ice cream

Chicken fingers; Grilled cheese sandwich; Cheeseburger; Cheese ravioli with butter; Hot dog; Macaroni and cheese; Linguine marinara

Dining room chair- Douglas Calnan

Caterer- Jimmy Burke

Chef- Denis Grady

We accept Master card, Visa, American express, Diners Club and Discover as well as Cash.

* Consuming raw or under cooked fish, meats, poultry, shellfish or eggs may increase the risk of food borne illness

7/8/2009