

## Soups, Salads & Starters

- Classic New England Clam Chowder** 5.50 / 7.50 / 11.00  
**Today's Soup of the Day** 5.50 / 7.50 / 11.00  
**Heirloom Tomato Salad** basil balsamic dressing, fresh mozzarella, croutons 12.00  
**Yankee Salad** Fuji apple, sweet & spicy walnuts, Shaft blue cheese (v) 9.00  
**Whole Leaf Caesar Salad** Parmesan, croutons 8.50  
**Wedge of Iceberg Lettuce** Shaft blue cheese dressing (v) 8.00  
**Mixed Field Greens** lemon basil vinaigrette, ranch, blue cheese or 1000 island dressing (v) 7.00  
**Add to any Salad** chilled shrimp 2.50 ea. wild alaskan Coho salmon 10.00  
 cherry tomatoes 1.00 bay shrimp 8.00 Petaluma chicken breast 9.00 chopped bacon 1.00  
**Fried Fresh Monterey Bay Calamari**, cocktail & tartar sauce 9.50  
**Fried Ipswich Clams** 3 oz. full belly clams, cocktail & tartar sauce 14.00  
**Hawaiian Ahi Tuna Tartare** marinated kohlrabi, pickled lemon vinaigrette,  
 toasted almonds, fried oyster & crème fraiche 14.00  
**P.E.I. Mussels** heirloom tomato concasse, chili flakes & chiffonade basil 12.00  
**Popcorn Shrimp** cocktail & tartar sauce 11.50  
**Steamed Manila Clams** white wine, garlic & herbs 13.00  
**Chile Lime Ceviche** bell peppers, pineapple, cilantro & lemon 10.00

## Fish & Shellfish Features

- Beer Battered Fish & Chips** hand-cut rockfish, Gordon Biersch Märzen beer batter,  
 hand-cut Kennebec fries & cole slaw 15.50  
**Oregon Bay Shrimp Louie Salad** butter lettuce, avocado & sieved egg 16.00  
**Hand Picked Dungeness Crab Louie Salad** butter lettuce, avocado & sieved egg 19.50  
**Grilled Wild Alaskan Coho Salmon Sandwich** shaved red onion, hand-cut kettle chips 14.50  
**Fresh Tombo Tuna & Monterey Jack Melt** hand-cut kettle chips 13.50  
**Seafood Tacos with cilantro lime rice & black beans**  
 blackened rockfish or chile lime ceviche 13.50  
 blackened shrimp 15.00  
**Fried Ipswich Clam Platter** "flown in just for us!" 6 oz. full belly clams,  
 hand-cut Kennebec fries & cole slaw 24.50  
**Seafood Rolls** griddled bun & kettle chips (served chilled or hot)  
 Hand-Picked Maine Lobster 22.50  
 Hand-Picked Dungeness Crab 20.50  
 Oregon Bay Shrimp 15.00  
**Beer Battered Shrimp & Chips** hand-cut Kennebec fries, cole slaw & cocktail sauce 19.50  
**Captain's Platter** beer battered shrimp, hand-cut rockfish & full belly clams 23.50  
**Sautéed Shrimp "Scampi"** garlic herb butter, capers, white wine, linguine pasta 19.50  
**Manila Clams with Linguine** white wine, garlic & herbs 16.00

## Other than Fish

- Linguine** Brentwood corn, summer beans, garlic thyme butter, Happy Boy Farms heirloom  
 cherry tomatoes, basil pesto and parmesan cheese 14.00  
**Grilled Flat Iron Steak** Happy Boy Farms grilled heirloom tomato, whipped potatoes,  
 blue cheese butter 22.50  
**Grilled Free Range Chicken Breast** sweet corn succotash, whipped potatoes, mustard butter  
 17.00  
**Yankee Pier Half-Pound Burger** ground here daily, hand-cut Kennebec fries 11.00  
 add cheddar, jack or blue cheese 1.00 bacon 2.00 sautéed mushrooms 2.00

## Seasonal Sides

- Brentwood Super Sweet White Corn & Roast Pepper Butter (v); Sautéed Mushrooms (v);  
 Dweeley Farms Summer Beans with Bacon & Onions; Cilantro Lime Basmati Rice (v);  
 Sautéed Spinach with Red Onion (vg); Hand-Cut Kennebec French Fries (v); Creamy  
 Cole Slaw (v); Whipped Potatoes (v); Big Fat Buttermilk Biscuit with Red Pepper Jam (v)**

4.50 / Any Three 13.00

Substitute for fries or chips on any dish 1.00

(v) vegetarian, (vg) vegan many items can be prepared gluten-free

## Raw Bar

### Select Oysters

(6) 15.00 (12) 28.00

### Premium Oysters

(6) 19.50 (12) 36.00

### Chilled Shrimp Cocktail

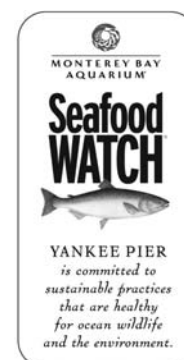
13.50 ( 6 jumbo shrimp) or  
 9.00 (bay shrimp)

### Cherrystone Clams

(6) 15.00 (12) 28.00

### Chefs Platter

4 fresh oysters, 2 cherrystone  
 clams, 2 chilled shrimp,  
 market fresh ceviche 26.50



## Twilight Menu

Available 4:00 - 6:00

Monday - Thursday

### Starter

Cup of Chowder or  
 1/2 Yankee Salad

### Entrée

Oregon Bay Shrimp Louie  
 Salad or Manila Clams with  
 Linguine or Fish & Chips

### Dessert

Butterscotch Pudding or  
 Seasonal Fruit Crisp  
**\$19.50**

### Housemade Desserts

**Chocolate Cream Pie**  
 7.00

**Yellow Peach Fruit Crisp**  
 oatmeal crumb topping,  
 vanilla bean ice cream 7.00

### Yankee Pier

**Butterscotch Pudding** 6.00

**Strawberry Shortcake**  
 with vanilla ice cream,  
 whipped cream 7.00

**Lemon Meringue Pie** 7.00

**Strawberry Sorbet** 6.00

### Chowder To Go

Pint 9.50 / Quart 18.00

**Michael Dunn**  
 Chef / Partner

**Michael Moore**  
 General Manager / Partner

9.7.2010