

Soups, Salads & Starters

- Classic New England Clam Chowder** 5.00 / 7.50 / 11.00
- Today's Soup of the Day** 5.00 / 7.50 / 11.00
- 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 (vg) 7.00
Add to any Salad chilled shrimp 2.50 ea. grilled wild alaskan king salmon 10.00
 bay shrimp 8.00 petaluma chicken breast 9.00 chopped bacon 1.00
- P.E.I. Mussels** spanish chorizo, paprika, peppers & onions 12.00
- Steamed Manila Clams** white wine, garlic & herbs 13.00
- Hawaiian Ahi Tuna Tartare** marinated kohlrabi, pickled lemon vinaigrette, toasted almonds, fried oyster & creme fraiche 14.00
- Popcorn Shrimp** cocktail & tartar sauce 11.50
- Fried Fresh Monterey Bay Calamari** cocktail & tartar sauce 9.50
- Chile Lime Ceviche** bell peppers, pineapple, cilantro & lemon 10.00

Sandwiches, Rolls & Tacos

- Fresh Hawaiian Tombo Tuna & Monterey Jack Melt** kettle chips & creamy cole slaw 13.50
- Grilled Wild Alaskan King Salmon Sandwich** pickled red onion, hand-cut kettle chips 14.50
- Fried Ipswich Clam Po'Boy** spicy remoulade, kettle chips 16.50
- Seafood Tacos** with cilantro lime rice & black beans
 blackened Pacific rockfish or chile lime ceviche 13.50
 Florida shrimp 15.00
- Hand-Picked Live Maine Lobster Roll** griddled bun & kettle chips.
 served chilled with pickles, celery & mayonnaise or hot with butter & shallots 19.50
- Pulled BBQ Pork** creamy cole slaw, kettle chips 12.50
- Yankee Pier Half-Pound Burger** hand-cut Kennebec fries, ground fresh daily right here 11.00
 Add cheddar, jack or blue cheese 1.00 bacon 2.00 sautéed mushrooms 2.00

Fish & Shellfish Features

- Beer Battered Fish & Chips** hand-cut Pacific rockfish, Gordon Biersch Marzen beer batter, hand-cut Kennebec fries & cole slaw 14.75
- Fried Ipswich Clam Platter** "flown in just for us!" 4 oz. full belly clams, hand-cut Kennebec fries & cole slaw 19.00
- Oregon Bay Shrimp Louie Salad** butter lettuce, avocado & sieved egg (v) 16.00
- Beer Battered Shrimp & Chips** kennebec fries cole slaw & cocktail sauce 19.50
- Sautéed Shrimp "Scampi"** garlic herb butter, capers, white wine sauce, linguine 19.50
- Manila Clams with Linguini** white wine, garlic & herbs 16.00
- Flat Iron Steak** confit potatoes, mushrooms, onions & bbq horseradish butter 19.50
 add grilled shrimp 2.50 ea

Other than Fish

- Linguine Pasta** Brentwood super sweet white corn & summer beans, mushrooms, garlic, herbs & parmesan cheese 14.00
- Grilled Free Range Chicken Breast** Brentwood ear of corn, whipped potatoes, mustard butter 17.00

Seasonal Sides

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

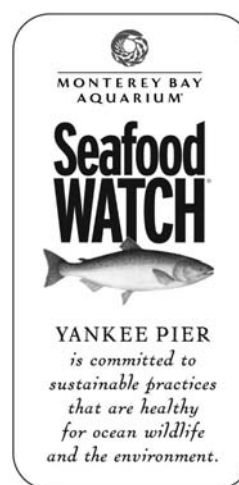
(6) 15.00 (12) 28.00

Premium Oysters

(6) 19.50 (12) 36.00

Cherrystone Clams 2.50 ea.

Chilled Shrimp 2.50 ea



All at Once

Cup Of Soup or

Mixed Green Salad

with **Grilled Hook & Line Rockfish Sandwich** tartar sauce, pickled red onions, romaine, & kettle chips or **Chicken Sandwich** smoked bacon, jack cheese, pickled red onions, romaine, & kettle chips 14.50

add **Butterscotch Pudding** 4.50

Available 11:30 - 4:00

Monday - Saturday

Chowder To Go

Pint 9.50 / Quart 18.00

Housemade Desserts

Coconut Cream Pie

7.00

Strawberry Crisp

oatmeal crumb topping, vanilla bean ice cream (v) 7.00

Yankee Pier

Butterscotch Pudding (v) 6.00

Chocolate Cupcake Sundae with vanilla ice cream (v) 7.00

Lemon Meringue Pie (v) 7.00

Strawberry Fruit Sorbet (vg) 6.00

Michael Dunn
 Chef / Partner

Michael Moore
 General Manager / Partner

7.11.2010