



RESORT & MARINA

Dinner

STARTERS

MYC LITTLENECK CHOWDER GF

Anisette • Dill • Lemon 10

WATERMELON SALAD GF

Organic Watermelon • Goat Feta • Watercress
Toasted Sesame • Buttermilk Dressing 11

CAESAR SALAD GF

Caesar Dressing • Croutons • Anchovies
Parmesan Cheese 11

CHOPPED KALE* GF-V

Toasted Pine Nuts • Fennel • Radish • Granny Smith
Apple Cider Vinegar • EVOO 15

BURRATA V

Semolina Bread • Herb Salad • Nasturtium
Pickled Red Onion • EVOO 23

HOUSE CURED SALMON POKE

Dill • EVOO • Labneh • Crunchy Pumpnickel Toast
Pickled Onion • Blueberry 15

ENTRÉES

FRESH CATCH GF

Pan Seared with Golden Pomodoro • Lentil Ragu 22

NEW YORK STEAK 12 OZ GF

Brazilian Chimichurri • Asparagus
Purple Roasted Potatoes 34

ROASTED HALF CHICKEN GF

Baby Carrot • Orange Honey Glaze 22

COPPINO GF

Calamari • Mussels • Clams
Shrimp • Lobster in Tomato Broth 30

SHORT RIBS GF

Purple Potato Puree topped with Potato Strings
Demi Glace 22

TOASTED SCALLOPS GF

Cauliflower Puree • Roasted Cauliflower
Red Grapefruit • Lemon Oil 22

PASTA OF THE DAY MP

SIDES⁷

ROASTED BABY CARROTS GF-V-VG

CHARRED CAULIFLOWER GF-V-VG

PURPLE MASHED POTATOES GF-V-VG

MAC & CHEESE

*Contains Nuts | GF – Gluten Free | V- Vegetarian | VG – Vegan

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness.

• For parties of 6 or more, a 20% automatic gratuity will be added to the check.

• There is a house policy of 1 check per table and no more than 4 credit cards per check.