



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

BURRATA ^V

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

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

HOUSE CURED SALMON POKE

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

ENTRÉES

NEW YORK STEAK 12 OZ ^{GF}

Brazilian Chimichurri • Asparagus
Purple Roasted Potatoes 34

ROASTED HALF CHICKEN ^{GF}

Baby Carrots
Orange Honey Glaze 22

TOASTED SCALLOPS ^{GF}

Cauliflower Puree • Roasted Cauliflower
Red Grapefruit • Lemon Oil 22

SHORT RIBS ^{GF}

Purple Potato Puree topped with Potato Strings
Demi Glaze 22

COPPINO ^{GF}

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

FRESH CATCH ^{GF}

Pan Seared with Golden Pomodoro • Lentil Ragu 22

PASTA OF THE DAY ^{MP}

SIDES 7

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.