

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
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

Sandwiches, Rolls & Tacos

- 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 Po' Boy spicy remoulade, kettle chips 16.50
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
Heirloom Tomato B.L.T. smoked bacon, sliced heirloom tomatoes, mayonnaise, lettuce
 on whole wheat bread 13.50
Yankee Pier Half-Pound Burger hand-cut Kennebec fries, ground here daily 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 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 butter lettuce, avocado & sieved egg 19.50
Fried Ipswich Clam Platter "flown in just for us!" 4 oz. full belly clams,
 hand-cut Kennebec fries & cole slaw 19.00
Beer Battered Shrimp & Chips hand-cut Kennebec fries, cole slaw & cocktail sauce 19.50
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, basil pesto, parmesan cheese &
 Happy Boy Farms heirloom cherry tomatoes (v) 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

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

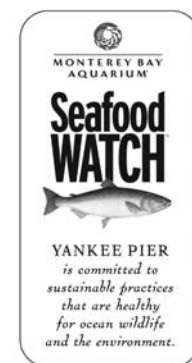
13.50 (6 Jumbo Shrimp) or
 9.00 (bay shrimp)

Cherrystone Clams

(6) 15.00 (12) 28.00

Chefs Platter

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



All At Once

Available 11:30 - 4:00

Monday - Saturday

Cup of Chowder or

Mixed Green Salad

with Grilled Rockfish
 Sandwich

tartar sauce, pickled red onions,

romaine & kettle chips or

Chicken Sandwich

smoked bacon, jack cheese,

pickled red onion, romaine,

mayonnaise & chips

14.50

add Butterscotch Pudding

4.50

Housemade

Desserts

Chocolate Pudding 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 bean 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