

Soups, Salads, & Starters

- Classic New England Clam Chowder** bacon, dill drop biscuit 5.50 / 7.50 / 10.00
Chilled Sweet Corn Soup basil oil, crispy green garlic 5.00 / 7.00 / 9.50 (vg)
Yankee Salad romaine, radicchio, fuji apple, basil, spicy walnuts, lemon vinaigrette and Shaft's blue cheese 9.00 (v)
Roasted Beet Salad frisee, wild arugula, orange slices, toasted pumpkin seeds, lemon aioli crostini, goat cheese & sherry vinaigrette 9.50 (v)
Whole Leaf Caesar Salad Parmesan cheese & garlic croutons 8.50
Wedge of Iceberg Lettuce Shaft's blue cheese dressing, scallions 8.00 (v)
Add to any Salad market fish of the day 10.00; Petaluma chicken breast 9.00; chilled prawns 2.25 ea; chopped bacon 1.00
Fried Ipswich Whole Belly Clams "flown in just for us!" 3oz appetizer 14.00
Monterey Bay Fried Calamari cocktail & tartar sauce 9.50
Steamed Manila Clams white wine, onions & garlic thyme butter 13.00
Chile Lime Ceviche lime juice, jalapeno, bell pepper, red onion & avocado 10.00

Sandwiches

- Wild Salmon Burger** griddled bun, caper dill sauce & kettle chips 13.00
Rubbed, Smoked & Grilled Tri-Tip Sandwich griddled bun, horseradish creme fraiche, Shaft's blue cheese & hand cut Kennebec fries 14.50
Sloppy Pulled Chicken Sandwich cilantro slaw, avocado, java bbq sauce, hand-cut Kennebec fries & griddled bun 11.00
Seafood Tacos cumin-lime sour cream, tomatillo salsa, black beans & cilantro lime rice blackened **rock cod** or chili lime **ceviche** 13.50
Gulf white **shrimp** 14.50
Grilled Hawaiian Tombo Tuna Sandwich griddled bun, lemon garlic aioli, arugula, fire roasted red bell pepper & kettle chips 14.50
Seafood Rolls griddled bun & kettle chips, served chilled or hot
live Maine **lobster** 22.50
Dungeness **crab** 20.50
Oregon Bay **shrimp** 15.00
Yankee Pier Half-Pound All Natural Burger hand-cut Kennebec fries 11.00
add cheddar, blue cheese or avocado 1.00 bacon 1.50

Fish & Shellfish Features

- Gulf Shrimp & Arugula Pesto Linguini** wild arugula, toasted walnuts 17.00
Beer Battered Gulf Shrimp & Chips cocktail sauce, Kennebec fries & coleslaw 18.00
Dungeness Crab Louis Salad butter lettuce, avocado, sieved egg 20.00
Oregon Bay Shrimp Louis Salad butter lettuce, avocado, sieved egg 15.00
Linguini & Clams manila clams, white wine, onions & garlic thyme butter 16.00
Fried Ipswich Clam Platter 6oz. full belly clams, "flown in just for us!" coleslaw and hand-cut Kennebec fries 24.00
Beer Battered Fish & Chips hook and line rock cod, Kennebec fries, tartar sauce and coleslaw 15.50

Other than Seafood

- Summer Vegetable Linguini** blue lake beans, spinach, red onion, summer squash, garlic, and parmesan 13.50 (v)

Market Sides

- Succotash of Corn** with roasted peppers, blue lake beans, oyster mushrooms, basil & garlic
Oven Roasted Summer Squash & Zucchini with thyme & savory
Sauteed Spinach with red onions & sherry vinaigrette -
Steamed Broccoli - Creamy Coleslaw
Mixed Salad Greens - Kennebec Fries
Kettle Chips - Mashed Potatoes
4.50 each, Any Three 13.00
Substitute for Kennebec Fries or Kettle Chips \$1.00

(v) vegetarian. (vg) vegan. Other items can be prepared vegetarian, vegan or gluten free your server can assist you.

Raw Bar

Select Oysters

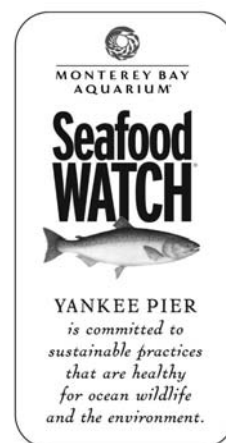
- 1/2 Dozen 15.00
Dozen 28.00

Premium Oysters

- 1/2 Dozen 19.50
Dozen 37.00

Chilled Gulf Shrimp

- (6) 13.50



Weekday Specials

- Lunch all at Once**
Daily Sandwich with a cup of
Clam Chowder or small
Yankee Salad 14.50
YP Favorites Dinner
Cup of Clam Chowder, or
Yankee Salad or **Caesar Salad**, with **2 piece Fish & Chips** or **2 Fish Tacos** 17.00
Add **Butterscotch Pudding** 4.50

Housemade Desserts

- Our Famous Butterscotch Pudding** 6.00
Chocolate Cream Pie 6.50
Lemon Meringue Pie 7.00
Strawberry Shortcake 7.00
Black & Tan Sundae 6.00

Chowder To Go

- Pint 10.00 / Quart 18.00

Chef

Chris Ball

General Manager
Cheri Perlite

To Go Food 924-7676
Valet Parking Available