

Wines by the Glass

William Hill Sauvignon Blanc – 6

Chateau St. Michelle Chardonnay – 6.95

10 Span Pinot Noir – 5.95

Rodney Strong Cabernet – 8.50

Gabriella, Pinot Grigio – 6.50

Gabriella, Chianti – 6.50

Draft Beer

Bud Lite – 3.50

Yuengling – 3.50

Blue Moon – 4.95

Domestic Beer

Bud Lite – 3.00

Coors Lite – 3.00

Miller Lite – 3.00

IPA – 4.00

Premium Beer

Corona – 4.25

Stella Artois – 4.75

Guinness Draught – 4.50

Non-Alcoholic Beverages

Buckler – 3.00

Perrier – 2.25

Aqua Panna – 3.00

San Pellegrino – 3.00

Iced Tea – 2.50

Fountain Soda – 2.50

Juice – 2.25

Starters

Seafood Louis, GF – 9

Shrimp and scallops tossed in a rich Louis dressing. Served in an avocado half.

Escargot Pesto Style – 9

French escargot sautéed with mushroom caps, garlic, fresh basil, parmesan cheese and white wine. Served with fresh crostini.

Portobello Bruschetta, GF – 6

Marinated and chargrilled. Topped with red onions, tomatoes, garlic, shaved parmesan cheese and fresh basil. Drizzled with a balsamic reduction.

Smoked Salmon * – 11

Sliced thin and served with a citrus crème fraiche, capers, baby arugula, frisée lettuce and a crostini garnish.

Duck Satay, GF – 10

Marinated in sweet soy, ginger and citrus and chargrilled. Drizzled with a sweet chili sauce.

Soups

French Onion Soup – 7

Slow-caramelized onions, thyme-infused beef broth, brandy and Gruyere cheese.

New England Seafood Chowder – cup – 4, bowl – 6

Clams, shrimp and fresh seafood cooked with onions, bacon, potatoes, celery and herbs in a thick cream sauce.

Soup of the Day – cup – 3, bowl – 5

Homemade selection changes daily.

Side Salads

Caprese Salad, GF – 8

Sliced heirloom tomatoes, shaved shallots, fresh buffalo mozzarella and mixed greens, served with a raspberry vinaigrette.

Watermelon Salad, GF – 7

Toasted pecans, creamy goat cheese, frisée and arugula lettuce, dressed with extra virgin olive oil, sea salt and a balsamic reduction.

Traditional Wedge, GF – 8

Crisp iceberg lettuce, bacon and bleu cheese crumbles, red onion, grape tomatoes and crispy fried shallots with bleu cheese dressing.

Classic Caesar – 5

Romaine hearts, herb croutons and parmesan cheese tossed with our Caesar dressing.

HRYC House, GF – 4

Mixed greens, grape tomatoes, cucumbers, red onion and shredded carrots with your choice of dressing.

Entrées

All Entrées include a HRYC house salad or a cup of our soup of the day

Double Cut Pork Chop, GF – 23

A 12oz center cut pork chop sautéed in brown butter, finished with a mango-tarragon and roasted shallot compound butter. Served with a baked potato and sautéed baby carrots.

Pecan Crusted Snapper – 22

Sautéed with an orange marmalade and ginger salsa. Served with Jasmine rice and buttered baby carrots.

Salmon and Berries, GF – 21

Grilled salmon finished with fresh wild berries, shallots, basil, white wine and butter. Served with sticky rice and fresh asparagus.

Filet Mignon “Coffee and Cocoa”, GF – 25

Rubbed with island coffee and cocoa powder, sautéed and drizzled with a Marsala wine gastrique. Served with mashed potatoes and baby carrots.

Jerk Shrimp, GF – 22

Rubbed with Island seasonings and chargrilled, served with a rum butter sauce, steamed rice and fruit chutney.

Halibut Cheeks – 24

Sautéed in brown butter, capers, lemon juice and white wine. Served with bacon potato hash.

Hawaiian Style Chicken, GF – 18

Chargrilled with pineapple-infused BBQ sauce. Served with fried sweet potatoes and asparagus.

Chimichurri Marinated NY Strip, GF – 24

Marinated with garlic, chopped parsley, lime juice, red chilis, olive oil and oregano. Chargrilled, topped with garlic butter and served with a baked potato and baby carrots.

Pan Seared Scallops, GF – 23

Served with a ruby red grapefruit reduction, shallots, basil, sweet butter and a bacon potato hash.

Seafood and Sausage Gumbo – 23

Royal red shrimp, scallops and andouille sausage, onions, red and green peppers sautéed in a rich dark Cajun roux. Served with white rice.

Additional Sides

Sautéed Spinach, GF – 4

Buttered Asparagus, GF – 4.50

Steamed Broccoli, GF – 4

Roasted Brussels Sprouts – 4.50

Baked Potato, GF – 3.50

Buttered Baby Carrots, GF – 3.50

Coffees

Regular – 2.50

Decaffeinated – 2.50

Espresso – 3.50

Cappuccino – 4.95

Halifax Cappuccino – 7.95

Tia Maria & Godiva Choc Liqueur

Desserts

Cheesecake Du Jour – 6

Crème Brûlée, GF – 5

Orange Blossom Cake – 6

Key Lime Pie – 5

Reese's Peanut Butter Cup Pie – 6

H.R.Y.C. – I.C. – 4.50

GF denotes a certified Gluten Free product.

Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

* This product contains raw salmon