

APPETIZERS & CASUAL FARE

WONTON SOUP

pork and scallion \$10

ROASTED BUTTERNUT SALAD

dried cranberries, almonds, boston lettuce, brown butter vinaigrette \$10

CAESAR SALAD

fresh romaine, garlic croutons, grated parmesan \$6/ \$10

SPICY SHRIMP BAO

with sugar kelp kimchi \$12

Recommended Pairing: Alvarium Crema Cream Ale 5%

LITTLENECK CLAMS CASINO

bacon crumbs \$12

SMOKED SALMON

capers, radish, leeks \$12

SHYC BEEF BURGER OR VEGGIE BURGER

lettuce, tomato & onion on a brioche roll, your choice
of gruyere, aged cheddar or great hill blue \$13 add
bacon +\$2

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness,
especially if you have certain medical conditions

SHYC



ENTREES

CHICKEN MARBELLA

stewed with prunes, apricots and vinegar, lemony chickpea hummus \$22

Recommended Pairing: Clos de Lunes Lune Blanc

FISH N' CHIPS

crisp fried haddock, tartar sauce \$18

Recommended Pairing: 13 Degrees Sauvignon Blanc

COQUILLES ST. JACQUES

stonington scallops, oyster mushrooms \$26

Recommended Pairing: Domaine de Colombier Chablis 2020

SHANGHAIED PORK

jasmine, crushed cucumber, chili crisp

Recommended Pairing: Hebo Petra

CAJUN SWORDFISH

giant beans, caccio e pepe, roasted sprouts

Recommended Pairing: Alpine Rift Sauvignon Blanc

CHINESE STYLE LOBSTER STEW

black beans and pork

Recommended Pairing: Antinori Vermentino

HANGER STEAK WITH MOLE CRUST

spiced rabe, frites \$28

Recommended Pairing: Castellani Chianti Classico

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