SHYC All Day Menu

Dine-In or Take-Out

Caesar Salad* Crispy Romaine, Garlic Croutons and Shaved Parmesan \$6/\$10

Citrus Salad*

Baby Greens, Blood Orange, Red Grapefruit, Golden Raisins, Chevre L a Sweet Herb Vinaigrette \$6/\$10

Salad Additions* Burger \$6, Chicken \$4, Shrimp (3) \$9 and Salmon \$11 Grilled or Blackened

Cream of Asparagus Soup* \$4/\$7

Rhode Island Clam Chowder* \$5/9

Fried Green Tomato BLT Served on Multi Grain Toast with Cucumber Remoulade with Choice of Side \$12

Baked Day Boat Cod* Local Day Boat Cod, Topped with Herbed Cracker Crumbs, Lobster Bisque, Chef's Vegetable and Starch du Jour \$19

Pollo Limon*

Boneless All Natural Chicken Breast, Lemon Garlic Jus, Parmesan & Spinach Risotto \$17

Point Judith Black Sea Bass * Native Point Judith Sea Bass, Baby Kale, Heirloom Cherry Tomatoes, Cannelini Beans & Smoked Sausage \$21

> **Grilled Faroe Island Salmon*** With Roasted Spring Vegetables, Quinoa and Lemon Dill Beurre Blanc \$23

> > **Quesadilla** With Chipotle Aioli, Sour Cream, and Chicken \$12

SHYC Burger, Turkey Burger or Beyond Burger*

Served with House Fries or Sweet Potato Fries & Choice of Toppings: Applewood Smoked Bacon (\$2), Red Onion, Caramelized Onions, Gruyere, Aged Cheddar or Maytag Bleu \$13

*Denotes can be prepared gluten free