

portland yacht club

{43° 43.50 N 70° 20.69 W}

lunch

{snacks}

wings

6 or 12 spiced blueberry bbq

8./13.

baby burrata cheese plate

marinated burrata | heirloom tomatoes | kalamata olives | chive oil |
sweet balsamic reduction

15.

soup

afternoon selection

cup 9. bowl 12.

bang's island mussels

white wine-garlic broth | chorizo | toast points

14.

mexcian dip trio

pica de gallo | guacamole | queso fundido | hand cut corn tortilla chips

11.

fried brussels sprout

bacon | chili garlic aioli | lime

12.

{from the garden}

nicoise salad

baby romaine | heirloom cherry tomatoes | english cucumbers |

trimmed green beans | capers | hard egg | croutons |

lemon-cream dressing

demi 9. | large 13.

pyc mixed greens

toasted pistachios | fresh herbs | farm stand veggies | crumbled goat cheese |

blueberry splash

demi 8. | large 11.

additions- beef 8. | grilled chicken 5. | lobster MKT. | chicken salad 6.

{plates}

pyc burger

8 oz smash burger | butter lettuce | tomatoes |
bread & butter pickles | onion | pineland farm's cheddar | garlic-lemon mayo |
fries
15.

add bacon 3.

add fried egg 2.

crispy fish tacos

baja style | white fish | shredded cabbage | avocado cream | pico de gallo |
grilled lime | corn tortillas
16.

grilled chicken salad wrap

lemon-tarragon mayo | dried cranberries | toasted walnuts | tomato | sprouts |
whole wheat tortilla | fries
14.

maine lobster roll

lemon aioli | fries
mkt.

veggie burger

guacamole | grilled pineapple | fries
14.

reuben

corned beef | morse's sauerkraut | swiss cheese |
special sauce | marbled rye | fries
13.

crispy panko haddock sammie

lemon | caper | dill sauce | fries
15.

{several of our menu items can be prepared gluten-free. please ask your server.}