

STARTERS

New this summer

Fish Taco lightly fried dayboat haddock, served with cilantro, lettuce, onion, guacamole and salsa

Two as an appetizer 10 or Four as an entrée 14

Maine Crab Cake saffron remoulade, duo watercress salad, sherry vinaigrette 13.50

Lobster Bisque or New England Clam Chowder

Cup... 7 Bowl... 9

New this summer

Essex Steamers court-bouillon, white wine, and lemon served with drawn butter 12

Nacho Platter layers of corn tortillas, tomato, Monterey jack cheese, scallions, black olives, jalapeños & homemade salsa 10

Add Guacamole 3

Iced Shell Fish

Six Gulf Cocktail Shrimp

Six Local Bay Oysters on the half shell (Your server will inform you of our weekly Chef's selection)

Six (Local Cape Cod) Countneck Clams

Any combination above ~ Mix & Match 15

Main Course

Barker Burger (8 Ounce) 13.50

Served on a brioche roll

Add Choice of Cheese 1 Blue ~ Swiss ~ American ~ Pepper Jack ~ Cheddar

North Country Bacon 2 Sautéed Onions 1 Sautéed Mushrooms 1

New England Lobster Roll

Native lobster with chiffonade

lettuce on a brioche roll (Market)

Sandwiches served with lettuce, tomato, sliced onion and garnished with homemade pickled vegetables

Jonah Crab Cakes (2)

Maine Jonah lump crab

saffron remoulade

24.95

Scallops

Fried or broiled with light crumbs

24.95

Fried Haddock Dinner

Three pieces of fresh haddock
homemade lemon caper tartar sauce

21.95

Schooner Fried Shrimp

Yellow corn flour dusted shrimp
lemon, & tartar sauce

Crew size (5) ... 16.95 Captain (7) ... 19.95

All the above served with your choice of two: potato salad, french fries, coleslaw, baked potato, vegetable of the day or potato of the day ~ ~ ~ ~ Double vegetable 4

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked meats and fish may increase your risk of food borne illness, especially if you have medical conditions.

SALAD SELECTIONS

Classic Wedge Salad

Iceberg Lettuce with creamy blue cheese dressing
with apple wood bacon 8

Caesar Salad

Romaine, croutons,
parmesan cheese & caesar dressing 6.95

Club Salad

Garden greens, tomatoes,
cucumbers & carrots 6.95

To complement the salads above your choice of:

(5oz.) Steak Tips (5) Chilled Shrimp
(2) Grilled Chicken (1) Crab Cake (5oz.) Salmon
Any one of the above add: 11

New this summer

Waldorf Salad

Apples, walnuts, grapes, celery, dried cranberries and sweet lemon vinaigrette 12
Add grilled chicken 5 or (5oz.) Salmon 11

New this summer

Steak Tip Bistro Salad

Grilled vegetables, blue cheese crumbles, grape tomatoes on a bed of garden mixed greens 17

New this summer

Greek Salad Bowl

Grilled chicken on baby greens and romaine lettuce with feta cheese, olives, red onion
and Greek dressing 16.75

Lobster Salad Bowl

More than a 1/4 lb. of fresh Maine lobster, celery, mayonnaise & seasonings on
top of garden greens grape tomatoes, egg slices (market)

Classic Cobb Salad

Marinated grilled chicken on crisp summer greens with grape tomatoes,
bacon, crumbled blue cheese, chopped egg, & avocado 17.95

Your choice of dressings: Balsamic Vinaigrette, Blue Cheese, Caesar, Ranch,
Zinfandel Vinaigrette, Russian, Sherry Vinaigrette
Cruets: Extra Virgin Olive Oil & Aged Red Wine Vinegar

Consumer advisory regarding mercury in fish.* Pregnant and nursing women, women who may become pregnant, and children under the age of 12 are advised of the health risks associated with the consumption of the following fish: swordfish, shark, king mackerel, tilefish, tuna steaks and canned white albacore tuna. Canned light tuna consumption should also be limited. These fish contain levels of mercury which the EPA and FDA agree can be toxic to a developing neurological system.

* More detailed information can be obtained from this establishment upon request.
Per Order of the Marblehead Board of Health

Dessert Menu

Eastern Yacht Club showcases local ingredients prepared daily on premise
So that when we serve to your table we are providing the freshest
desserts possible

Peanut Butter Mousse

Stewed grapes, praline crunch

Chili Chocolate Brownie

Served a la mode

Strawberry Rhubarb Crumble

Vanilla ice cream, tellicherry pepper streusel

Lemon Curd Trifle

Seasonal fruit, vanilla chiffon cake

Varietal Sorbet and Specialty Ice Cream

Made daily on premise in small batches

Fresh Seasonal Fruit

Selected seasonal fruits and berries

Above Desserts 7 50

Local Ice Cream 6

Vanilla ~ Chocolate ~ Coffee

~ Ask your server about our flavor of the moment~

Add a homemade cookie 1

Add Chocolate Sauce or Butterscotch Sauce 1

EYC Sundaes 7

Choice of Vanilla, chocolate or coffee ice cream

Warm chocolate or butterscotch sauce topped with whipped cream

Try one of our homemade cookies 1

Harbor Sweets 5

Sweet Sloop, Sand Dollar, Marblehead Mint

One of each or mix and match...three total

Eastern's Coffee & Tea Service 2 50

Espresso 4 25 ~ Cappuccino & Biscotti 4 70