



Appetizers

Maine Crab Cake, stone ground mustard cream, mesclun mix greens, five onion salad 12 50

Saffron Risotto roasted peppers, English peas, home-made shaved Montasio cheese

Appetizer 10 Entrée 20

Six Gulf Cocktail Shrimp * Six (local Cape Cod) Countneck Clams

Six Local Bay Oysters on the Half Shell

(Your server will inform you of our weekly Chef's selection)

Any combination of the above ~ mix & match 15

Eastern Clam Chowder

Cup... 7 Bowl... 9

Pinot Noir Spiked Stone Fruit Soup, spiced foam and crushed salted almonds 8

Spinach Salad with baby arugula, Russell Orchard Farm strawberries,
toasted hazelnuts and lemon peppercorn vinaigrette 8

Add Roasted Salmon 21

Charred Trio Beet Salad, Bûcheron cheese, beet greens, arugula,
white balsamic vinaigrette 9

Caesar Salad, romaine hearts, garlic croutons and parmesan cheese 6

EYC Mixed Green Salad, carrots, tomatoes, olives, red onion & croutons 5

Cobb Salad, marinated grilled chicken on mixed greens with
cherry tomatoes, bacon, crumbled blue cheese, chopped egg and avocado 17

Blue Cheese, Ranch, Russian, Caesar, Balsamic Vinaigrette, Zinfandel Vinaigrette
Olive Oil & Red Wine Vinegar Cruets

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.



Chef's Signature Selections

Hand Crafted Duck Ravioli, Rainer cherries, creme de sauternes, lovage

Appetizer... 10 Entrée... 20

Hand Made Ricotta Gnocchi, butter poached Maine lobster, baby artichokes,
local carrots, cuisson nage

Appetizer... 10 Entrée... 19

Surf and Turf ~ Petite Filet au Boeuf, Maine crab stuffed jumbo shrimp,
Euro butter whipped potatoes, haricot vert, EYC garden Bearnaise 32

Pan-Seared East Coast Halibut, parsnip puree, apricot salad, arugula coulis,
Chardonnay buerre blanc 27

Oven Roasted Statler Chicken Breast, sauteed Swiss chard,
fingerling potatoes, sauce Saltimbocca 22

Mustard Glazed Salmon, black rice, Asian vegetable medley,
ginger cilantro emulsion 24

Sides

French fries 3	Vegetable of the day 3
Starch of the day 3	Local asparagus 4
Sweet potato fries 3	Baked potato 3

Consumer advisory regarding mercury in fish*. Pregnant and nursing women, women who 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