

# Indian Harbor YC

*Summer Lunch Menu*

## Appetizers & Salads

Daily Soup Creation

New England Clam Chowder

Lobster Bisque

Crêpe Du Jour  
*Seasonal & Creative*

New England Crab Cakes  
*Asparagus-Corn Ragout & Celery Seed-Tarragon Yogurt*

Seafood Cobb Salad  
*Lobster, Jumbo Lump Crab, Shrimp, Avocado, Gorgonzola, Egg, Tomato*

Steamed Wild Mussels  
*Leeks, Tarragon, Champagne Cream, Roasted Garlic Baguette*

Indian Harbor Greens  
*Apple, Cucumber, Tomato, Onion, Gorgonzola, Balsamic, Potato Ribbons*

### Raw Bar Specialties

Seafood Extravaganza Plate

East Coast Oysters, Littleneck Clams, Shrimp Cocktail, ½ Poached Lobster Tail

East Coast Oysters (6)

Littleneck Clams (6)

Shrimp Cocktail (4)

Poached Lobster Tail (2)

Accompaniments:

Horseradish Ketchup, Green Apple Mignonette, Dijon Remoulade  
Hot Sauce, Fresh Lemon

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## Light Entrees

Kobe Sirloin

*Mozzarella & Tomato Panzanella, Classic Chimichurri*

IHYC Burger

*Bacon, LTO, American Cheese, Shoestring Fries, Toasted Brioche*

Market Fish

*Grilled to Perfection & Inspired by Season*

Grilled Chicken Paillard

*Classic Caesar Greens, Pan Fried Tomato, Creamy Peppercorn Dressing*

Classic Turkey Club

*Smoked Bacon, Bibb Lettuce, Vine Ripe Tomato, Dijonaise, Kettle Chips*

Soup & Half Sandwich

*Choice of Chicken, Tuna, or Egg Salad, House Greens, Kettle Chips*

Lobster-stuffed Avocado

*Bibb Lettuce, Beefsteak Tomato, Roasted Shallot-Sherry Dressing*

Fish & Chips

*Beer-battered Cod, Baked Potato Fries, Cornichon Remoulade, Malt  
Vinegar*

Steak Tips on Garlic Bread

*Served with Shoestring Fries*

Maine Lobster Roll

*Served Warm, Buttered Brioche, Shoestring Fries*

Omelet Du Jour

*Seasonal Ingredients and Dedication*

Daily Pasta Creation

*Please Ask Your Server*

Health Department Consumer Advisory: thoroughly cooking meats, poultry,  
shellfish or eggs reduces the risk of food-borne illness.